

# BREAKFAST MENU

Available until 11am. Dine-in / Picnic / Takeaway

Order via QR Code  
or at the shop counter inside  
You need to know your table  
number to order.



## Bacon and Eggs

Our house smoked bacon rashers with two free range eggs (poached, scrambled or fried) on toasted sourdough with smoked butter [GFA] \$22

## Pioughman's Deli Selection

Double smoked ham off the bone, corned beef, smoked cheddar, smoked olives and piccalilli relish with lightly toasted artisan sourdough and smoked butter [GFA] \$28

## Big Breakfast

Our own house smoked bacon, two free range eggs (poached, fried or scrambled), chorizo, kidney beans slow cooked with brisket jus and tomato, toasted sourdough, smoked butter [GFA] \$29

## Chorizo Quesadilla

Toasted soft tortilla filled with smoked chorizo, smoked cheddar and shallots with smoky tomato relish \$16

## Bacon and Egg Burger

Our own house smoked bacon, two fried free range eggs, smoked cheddar and house made bbq sauce on a milk bun [GFA] \$22

## Breakfast Hoagie

Chopped 18-hour alder smoked beef brisket, pan gravy and two fried eggs on a long roll [GFA] \$25

## Smokehouse Reuben Toastie

A golden grilled sourdough toastie filled with house corned beef, our grapevine smoked cheddar, sauerkraut and Russian dressing [GFA] \$20

## Salmon Scramble

Our own cold smoked salmon with scrambled free range eggs, dill and sourdough \$27

## Eggs Benedict

Two poached free range eggs, toasted sourdough, baby spinach, hollandaise and your choice of house smoked salmon \$27, extra baby spinach \$26 or double smoked ham \$26 [GFA]

## Banana Bread Sundae

Warm banana bread with vanilla bean gelato, caramel syrup, chocolate syrup, whipped cream and cookie crumble \$21

## Vegetarian Quesadilla

Toasted soft tortilla filled with fresh tomato, Spanish onion, capsicum, shallots and smoked cheddar with smoky tomato relish \$16

## Ham and Brie Toastie

Butter grilled sourdough toastie of double smoked ham off the bone, triple cream brie, baby spinach and house made cherry chutney [GFA] \$20

## Toast with Jam

Two slices of toasted sourdough with smoked butter and housemade mixed berry jam [GFA] \$8

## Banana Bread

Toasted thick-cut banana bread with smoked butter \$9

## Sauces

Smoky tomato relish \$3.50      Smoky BBQ sauce \$2  
Smoky ketchup \$2      Smoky aioli \$3  
Hollandaise \$3

[GFA] = gluten free toast substitute available add \$2.50

## LOVEDALE SMOKEHOUSE

64 Majors Lane, Lovedale. Phone (02) 49307832

Our kitchen is open:

Mondays, Thursdays & Fridays 11am-2pm.

Weekends 9.30am-11am for breakfast, 11am-2.30pm for lunch.

Doors close at 3pm.

15% surcharge applies on public holidays.

As part of our casual food-truck style we use BioPackaging for dine-in, picnic and takeaway meals and drinks. Wooden cutlery is available or stainless-steel cutlery is on-hand if you prefer – just ask our friendly team.

# DRINKS MENU

*Dine-in / Picnic / Takeaway*

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## SOFT DRINKS

- Press'd Cold Pressed Orange Juice \$6.50
- Press'd Cold Pressed Carrot, Apple, Pineapple & Ginger Juice \$6.50
- Press'd Cold Pressed Cloudy Apple Juice \$6.50
- Press'd Cold Pressed Watermelon, Apple & Mint Juice \$6.50
- Spring Water 600ml \$3.50
- San Pellegrino Sparkling Water 250ml \$4.50, 750ml \$8.50
- Coke, Coke Zero Sugar or Diet Coke \$4.50
- Lemonade, Creaming Soda or Solo \$4.50
- Bundaberg Ginger Beer or Lemon, Lime & Bitters \$6
- Lipton Peach Iced Tea \$6.50
- Apple Pop Top Juice \$4.50
- Schweppes Dry Ginger Ale, Soda Water or Tonic Water \$4.50

## ICED DRINKS

- Iced Long Black \$6
- Iced Latte \$7
- The following Iced Drinks include gelato and whipped cream:
- Iced Mocha \$10
- Iced Chai \$9
- Iced Chocolate \$9
- Iced Coffee \$9
- Boozy Iced Coffee with a spirit of your choice \$15

## MILKSHAKES \$8

Banana, Bubblegum, Bounty, Caramel, Choc-Mint, Chocolate, Coconut, Coffee, Cookies & Cream, Salted Caramel, Strawberry, Tahitian Lime or Vanilla.

## COFFEE, HOT CHOCOLATE, TEA

- Espresso \$3.90, Long Black \$4 / \$5, Macchiato or Piccolo \$4.20
- Flat White, Latte, Cappuccino or Chai Latte \$4.60 / \$5.60
- Mocha \$4.70 / \$5.70. Dirty Chai Latte \$5.60 / \$6.60
- Babycino with a marshmallow \$2.50
- Hot Chocolate with Marshmallow \$4.60 / \$5.60
- Boozy Hot Chocolate \$11.50 (Hot Choc with your choice of spirit)
- Chamomile, Lemon & Ginger or Peppermint tea \$3
- Leaf Tea:** English Breakfast, Green or Earl Grey \$4. Chai tea brewed on milk \$4.50

## SYRUPS & MORE

**Syrups:** Vanilla, Hazelnut, Butterscotch, Caramel, Salted Caramel or Mint \$1

**Extras:** extra shot \$1, decaf \$1, whipped cream \$2

**Alternate milks:** Milk Lab Soy, Almond or Oat \$1 (\$2 for milkshakes/iced drinks)

## SPIRITS AND LIQUEURS

- 30mls with a standard mixer
- Bombay Sapphire London Dry Gin \$10
- Smirnoff No. 21 Triple Distilled Vodka \$10
- Stolen Smoked Rum \$10
- Sailor Jerry Spiced Caribbean Rum \$10
- Bundaberg Original Underproof Rum \$10
- Canadian Club Canadian Whisky \$10
- Jack Daniel's Old No. 7 Tennessee Whiskey \$10
- Jim Beam Kentucky Bourbon Whiskey \$10
- Johnnie Walker Red Label Scotch Whisky \$10
- Baileys Irish Cream Liqueur \$10

## BEERS (Standard drinks)

- Heineken Zero Alcohol Lager (0.0) \$6.50
- Great Northern Super Crisp Mid Strength Lager (1.0) \$7.50
- Coopers Mid Strength Pale Ale (1.0) \$7.50
- Brookvale Union Ginger Beer (1.0) \$11
- Corona (1.3) \$10
- Hawke's Brewing Co. Lager (1.2) \$10
- Mountain Goat Very Enjoyable Beer Lager (1.2) \$10
- Young Henrys Newtowner Pale Ale (1.4) \$10
- Mountain Culture Status Quo Pale Ale (1.5) \$11
- Six String Hazy Pale Ale (1.5) \$11
- Stone & Wood Pacific Ale (1.1) \$10.50
- Kaiju Brewing Kaiju Krush Topical Pale Ale (1.4) \$10.50
- Balter Brewing XPA (1.5) \$12
- Aether Brewing Black XPA (1.5) \$12
- Bentspoke Brewing Co. Crankshaft IPA (1.7) \$12
- Zyho Brewing Hemp IPA (1.8) \$12
- 3 Ravens Juicy NEIPA 1.8) \$12
- Monteith's Black Beer (1.4) \$10
- Young Henrys Motorcycle Oil Hoppy Porter (1.6) \$12

## CIDERS AND VODKA PREMIXES

- Kaiju Brewing Golden Axe Crisp Apple Cider (1.5) \$11
- Koppaberg Strawberry and Lime Cider (1.0) \$11
- Sydney Brewery Agave Ginger Cider (1.3) \$11
- Brookvale Union Vodka Lemon Lime & Bitters (1.0) \$11

## WINES

(150ml glass / 750ml bottle)

### SPARKLING WINES

- NV Peterson House Cuvée \$15 (200ml piccolo)
- NV Peterson House Sparkling Rosé \$15 (200ml piccolo) / \$45

### PINK & WHITE WINES

- NV Scotchmans Hill Moscato \$10 / \$40
- 2023 Comyns & Co Rosé \$10 / \$45
- 2023 Brokenwood Semillon Sauvignon Blanc \$10 / \$45
- 2014 Majors Lane Off Dry Semillon \$35
- 2017 Majors Lane Semillon \$35
- 2018 Majors Lane Semillon \$35
- 2022 Tulloch Verdelho \$10 / \$45
- 2022 Scarborough Offshoot Chardonnay \$10 / \$45

### RED WINES

- 2022 Tempus Two Merlot \$10 / \$45
  - 2019 Majors Lane Chambourcin \$35
  - 2018 Majors Lane Shiraz \$10 / \$35
- You are welcome to take home your unfinished bottle of wine.  
Vintages subject to change.

15% surcharge applies on public holidays.  
As part of our ultra casual food-truck style most drinks are served in the can and bottle and we use reusable plastic wine/beer cups, recyclable BetaEco™ RPET Green Cups and Compostable BioCups where needed.