

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

Open Thursday to Monday for breakfast & lunch.

Kitchen open until 2pm weekdays and 2.30pm weekends.


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

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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
- Babycino with a marshmallow \$2.50
- Hot Chocolate with Marshmallow \$4.60 / \$5.60
- 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 \$10p
- 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

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
- Cattleyard Brewing Co. Pale Ale (1.4) \$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
- Zytho 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.