BREAKFAST & DRINKS 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 fried free range eggs on toasted country loaf with smoked butter [GFA] \$18

Ploughman's Deli Selection

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

Breakfast Hoagie

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

Chorizo Quesadilla

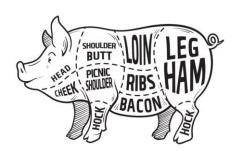
Toasted soft tortilla filled with smoked chorizo, smoked cheddar and shallots with smoky tomato relish \$16

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] \$18

Smokehouse Reuben Toastie

A golden grilled toastie filled with house corned beef, smoked cheddar, sauerkraut and Russian dressing [GFA] \$18



Vegetarian Quesadilla

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

Ham and Brie Toastie

Butter grilled toastie of double smoked ham off the bone, triple cream brie, baby spinach and house made cherry chutney [GFA] \$18

Toast with Jam

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

Banana Bread

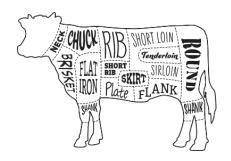
Toasted banana bread with smoked butter

House Made Smoky Sauces

Smoky tomato relish \$2.50 Smoky ketchup \$2 Smoky BBQ sauce \$2 Smoky aioli \$2

\$9

[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.

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SOFT DRINKS

Press'd Orange Juice \$6.50
Press'd Carrot, Apple, Pineapple & Ginger Juice \$6.50
Press'd Cloudy Apple Juice \$6.50
Press'd Watermelon, Apple & Mint Juice \$6.50
Spring Water 600ml \$3.50
San Pellegrino Sparkling Water 250ml \$4.50, 750ml \$8.50
Coke, Coke No 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
Schweppes Dry Ginger Ale, Soda Water or Tonic Water \$4.50

ICED DRINKS

Iced Long Black \$5 Iced Latte \$6

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, Long Black, Macchiato or Piccolo \$4
Flat White, Latte, Cappuccino, Mocha or Chai Latte \$4.50 / \$5.50
Babycino \$1.50

Hot Chocolate with Marshmallow \$4.50 / \$5.50 Chamomile, Lemon & Ginger or Peppermint tea \$3 **Leaf Tea:** English Breakfast, Green or Earl Grey \$4. Chai tea \$4.50

SYRPUS & 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

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 Original 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 Good Folk Mid Strength Pale Ale (1.0) \$7.50 Coopers Mid Strength Pale Ale (1.0) \$7.50 Brookvale Union Ginger Beer (1.0) \$12 Gweilo Rainbow Sherbet Sour Beer (1.8) \$12 Corona (1.3) \$10 Balter Cerveza Mexican Lager (1.2) \$10 Modus Cerveza Mexican Lager (1.2) \$10 Better Beer Zero Carb Lager (1.2) \$10 Six String Coastie Lager (1.4) \$10 Stone & Wood Pacific Ale (1.1) \$10.50 James Squire 150 Lashes Pale Ale (1.1) \$8.50 Maltnhops Pale Ale (1.5) \$10.50 Young Henrys Newtowner Pale Ale (1.4) \$10 Sydney Brewery Hazy Pale Ale (1.3) \$11 Good Folk Danny's Wedge Tropical Pale Ale (1.3) \$9 Kaiju Brewing Kaiju Krush Topical Pale Ale (1.4) \$10.50 Balter Brewing XPA (1.5) \$12 Bentspoke Brewing Co. Crankshaft IPA (1.7) \$12

CIDERS AND VODKA PREMIXES

Monteith's Black Beer (1.4) \$10

Kaiju Brewing Golden Axe Crisp Apple Cider (1.5) \$9.50 Koppaberg Strawberry and Lime Cider (1.0) \$11 Brookvale Union Vodka Peach Tea (1.0) \$12 Brookvale Union Vodka Lemon Lime & Bitters (1.0) \$12 Brookvale Union Vodka Passionfruit (1.0) \$12 Billson's Vodka Tangle (1.0) \$12

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

2021 Gartelmann Wines Merlot \$10 / \$45 2019 Majors Lane Chambourcin \$35 2018 Majors Lane Shiraz \$10 / \$35 2019 Ivanhoe Swordsman Shiraz \$45

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.