

MENU

DINE IN + PICNIC + TAKE AWAY

LOW AND SLOW SMOKED MEATS

Low and slow hickory smoked chicken wings, house made bbq sauce and smokehouse slaw [GF] \$25

18 hour alder smoked beef brisket, smoked chorizo, pan gravy and a side of pulled pork pit beans [swap pan gravy to bbq sauce to make GF] \$30

Hickory smoked baby back pork ribs, house made bbq sauce, smokehouse slaw [GF] \$35

Smoky pulled pork and bean nachos with smoked cheddar, sour cream and smoked chilli jam [GF] \$22

Smokehouse Hoagie: low and slow smoked pulled pork, beef brisket, slaw and pan gravy in a long roll with smokehouse fries \$24

CHARCUTERIE

Ploughman's Deli Selection: house made corned beef, double smoked ham off the bone, smoked cheddar, smoked olives, piccalilli relish, artisan bread, smoked butter [GF bread available add \$2] \$28

Gourmet Deli Selection: house made duck and orange pâté, chicken and pistachio terrine, smoked olives, red onion jam, double cream brie, smoked butter, artisan bread [GF bread available add \$2] \$28

SEAFOOD

Prawn Tacos: soft flour tortillas with mildly spiced pan seared prawns, lettuce, tomato and Russian dressing with smokehouse slaw [GF tortillas available add \$2] \$26

Beer battered whiting fillets with smokehouse fries, lemon and house made tartare \$26

Salad of flaked smoked salmon, smoked potatoes and fresh seasonal vegetables with dill and caper yoghurt dressing [GF] \$27

TOASTIES

Portobello mushroom toastie filled with smoked cheddar and red onion jam served with fries \$21

House made corned beef toastie filled with smoked cheddar, sauerkraut and Russian dressing with smokehouse fries \$21

LOVEDALE SMOKEHOUSE

64 Majors Lane, Lovedale Phone (02) 49307832

Bookings via www.majorslane.com

Open Thurs to Mon 11am-4pm (Kitchen closes at 3pm)

15% surcharge applies on public holidays

BURGERS AND HOT DOG

Smokehouse burger: pure beef patty, double smoked bacon, smoked cheddar, sautéed onions, lettuce, tomato, smoky aioli, house made bbq sauce and smokehouse fries \$24

Southern fried chicken burger with slaw, house made bbq sauce, smoky aioli and smokehouse fries \$24

Cheeseburger: two pure beef patties, double smoked cheddar, house made pickles, smoky tomato ketchup on a milk bun with smokehouse fries \$24

Cubano hot dog: smoked cheese kransky in a long roll grilled with smoked ham and smoked cheddar, topped with house made pickles, mustard and smoky tomato ketchup with smokehouse fries \$24

ESSENTIAL SINGLE SERVE SIDES

Smokehouse beer battered fries \$6

Pulled pork pit beans [GF] \$6

Smokehouse slaw [GF] \$6

Chef's salad of cos lettuce, carrot, capsicum and Spanish onion with lemon thyme dressing [GF] \$6

HOUSE MADE SAUCES

BBQ sauce [GF] \$2

Pan gravy \$2

Smoky aioli [GF] \$2

Smoked chilli jam [GF] \$2

Smoky ketchup [GF] \$2

Smoked butter [GF] \$2

Other Sauces:

Tomato sauce \$1 [GF]

Sriracha \$2 [GF]

GELATO

Single scoop \$6 / Double scoop \$8

Strawberry cream

Salted caramel

Mint choc chip

Chocolate fudge

Vanilla Bean

Passionfruit cream

Salted pistachio

All are gluten free

DIETARY NOTES

[GF] Gluten free. Please confirm food allergies when ordering.

HOW TO ORDER

Option 1 - Order at your table using our QR Code. This option is available if you are paying via Visa, Mastercard, Apple Pay or Google Pay (not cash or gift certificates). Scan code, follow link and select your items and proceed to checkout.



Enter your contact details, select ***"Dine-in" as the Ordering Method*** and enter your **Table Number**.

Please disregard the quoted fulfilment time.

Option 2 - Place your order and pay at the shop counter inside. You will need to know your table number. Visa, Mastercard, Apple Pay, Google Pay, Cash & Gift Certificates accepted.

As part of our casual food-truck style, food and drinks are served in recyclable or single use containers. We will bring your order to your table. Please respect table time limits when applicable.

DRINKS

DINE IN + PICNIC + TAKE AWAY

BEERS

(standard drinks)

Heineken Zero Alcohol Lager (0.0)	\$6
Great Northern Super Crisp Mid Strength (1.0)	\$8
XXXX Gold Mid Strength (1.0)	\$8
Balter Captain Sensible Mid Strength (1.0)	\$8
Stomping Ground Passionfruit Smash Sour (1.2)	\$10
Brookvale Union Ginger Beer (1.0)	\$10
Corona (1.3)	\$9
Sydney Brewery Lager (1.4)	\$10
Kaiju Brewing Kaiju Krush Topical Pale Ale (1.4)	\$10
Stone & Wood Pacific Ale (1.1)	\$10
Akasha Freshwater Pale Ale (1.5)	\$10
James Squire 150 Lashes Pale Ale (1.1)	\$9
Young Henrys Newtowner Aus. Pale Ale (1.4)	\$10
Akasha Canada Bay XPA (1.2)	\$10
Balter Brewing XPA (1.5)	\$10
Bentspoke Brewing Co. Crankshaft IPA (1.7)	\$11
Black Hops Brewery G.O.A.T Hazy IPA (1.8)	\$11
Monteith's Black Beer (1.4)	\$9
Young Henrys Motorcycle Oil Hoppy Porter (1.6)	\$11

CIDERS, SELTZERS, PREMIXES

(standard drinks)



Kaiju Brewing Golden Axe Crisp Apple Cider (1.5)	\$10
Koppaberg Strawberry and Lime Cider (1.0)	\$10
Sydney Brewery Agave Ginger Cider (1.3)	\$10
Koppaberg Rosé Hard Cider (2.2)	\$12
Fellr Watermelon Vodka Seltzer (1.0)	\$10
Wolf Lane Tropical Mango Gin Seltzer (1.2)	\$10
Brookvale Union Vodka Lemon Lime & Bitters (1.0)	\$10
Brookvale Union Vodka Peach Tea (1.0)	\$10

SPIRITS AND LIQUEURS

30mls with a mixer of your choice

Bombay Sapphire London Dry Gin	\$12
Smirnoff No. 21 Triple Distilled Vodka	\$12
Monte Alban Mezcal	\$12
Stolen Smoked Rum	\$12
Sailor Jerry Spiced Caribbean Rum	\$12
Bundaberg Original Underproof Rum	\$12
Canadian Club Canadian Whisky	\$12
Jack Daniel's Old No. 7 Tennessee Whiskey	\$12
Jim Beam Kentucky Bourbon Whiskey	\$12
Johnnie Walker Red Label Scotch Whisky	\$12
Baileys Original Irish Cream Liqueur	\$10
Kahlua Coffee Liqueur	\$10
Frangelico Hazelnut Liqueur	\$10

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WINES

	Gl	Bt
NV Peterson House Sparkling Rosé - 200ml	\$15	
NV Peterson House Sparkling Rosé		\$40
NV DeBortoli Prosecco - 200ml	\$15	
NV DeBortoli Prosecco		\$40
NV Scotchmans Hill Moscato	\$10	\$40
2021 First Creek Wines Rosé	\$10	\$40
2022 Brokenwood Semillon Sauvignon Blanc	\$10	\$40
2014 Majors Lane Off Dry Semillon		\$35
2017 Majors Lane Semillon		\$35
2018 Majors Lane Semillon		\$35
2021 David Hook Pinot Grigio		\$40
2021 Tulloch Verdelho	\$10	\$40
2021 Scarborough Offshoot Chardonnay	\$10	\$40
NV Scarborough Pinot Noir		\$40
2018 Majors Lane Chambourcin		\$35
2021 Gartelmann Wines Merlot	\$10	\$40
2018 Majors Lane Shiraz	\$10	\$35

You are welcome to take home your unfinished bottle of wine. Vintages subject to change.

SOFT DRINKS

Press'd Cold Pressed Juice - Orange, Cloudy Apple or Watermelon/Apple/Mint	\$6
Spring Water 600ml	\$3.50
Mt Franklin Sparkling Water with Lime (no sugar)	\$4.50
San Pellegrino Sparkling Water 250ml	\$4.50
San Pellegrino Sparkling Water 750ml	\$8
Coke, Coke No Sugar, Diet Coke, Lemonade	\$4.50
Solo, Fanta, Kirks Creaming Soda	\$4.50
Bundaberg (Ginger Beer, Lemon/Lime/Bitters, Passionfruit, Diet Ginger Beer)	\$5
Lipton Iced Tea (Peach or Lemon)	\$5
Pop Top Juice (Apple or Orange)	\$4
Schweppes Dry Ginger Ale or Soda Water	\$4.50
Fever Tree Mediterranean Tonic Water	\$4.50

MILKSHAKES, COFFEE, TEA

Chilled:

Milkshake (Chocolate, Strawberry, Caramel, Vanilla or Banana) - made with gelato	\$8
Iced Long Black (double shot)	\$5
Iced Latte (double shot)	\$6
Iced Coffee, Iced Chocolate or Iced Mocha made with gelato, ice and whipped cream	\$9

Add syrup: Vanilla, Hazelnut, Butterscotch,

Caramel, Salted Caramel, Irish Cream, Mint	\$1
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Hot:

Espresso, Long Black, Macchiato, Piccolo	\$4
Flat White, Latte, Cappuccino, Mocha, Chai Latte	\$4.50
Dirty Chai Latte	\$5.50
Hot Chocolate with Marshmallow	\$5
Liqueur Hot Chocolate (Baileys, Kahlua or Frangelico)	\$13

Alternate milks: soy, almond \$1

Extras: large, extra shot, decaf, whipped cream \$1

Tea: Chamomile, Lemon & Ginger, Peppermint \$3

Leaf Tea: English Breakfast, Chai, Green, Earl Grey \$4