

LUNCH MENU

*Dine-in / Picnic / Takeaway
Available from 11am*

STARTERS

Beer battered onion rings, spicy chipotle aioli \$12

Chorizo, smoked cheddar & shallot quesadillas with smoky capsicum, tomato and onion salsa [GFA] \$14

HOUSE MADE CHARCUTERIE

Our deli selections are designed for 1 person or are perfect as a starter to share.

Ploughman's deli selection: corned beef, double smoked ham off the bone, smoked cheddar, smoked olives & piccalilli relish with artisan bread & smoked butter [GFA] \$28

Gourmet deli selection: duck & orange pâté, chicken & pistachio terrine, smoked olives, red onion jam & local brie with artisan bread & smoked butter [GFA] \$28

SEAFOOD

Prawn tacos: soft flour tortillas, mildly spiced pan seared prawns, lettuce, tomato, Russian dressing, smokehouse slaw [GFA] \$27

Salad of flaked smoked salmon, smoked potatoes, fresh seasonal vegetables, dill & caper yoghurt dressing [GF] \$28

Baja fish tacos: soft flour tortillas, beer battered whiting, slaw, spicy chipotle aioli, lemon & smokehouse fries \$27

LOW AND SLOW SMOKED MEATS

Hickory smoked chicken wings (approx. 500g), house made bbq sauce, smokehouse slaw [GF] \$26

Hickory smoked baby back pork ribs (approx 600g), house made bbq sauce, smokehouse slaw [GF] \$35

Smokehouse hoagie: chopped 18 hour alder smoked beef brisket & house made bbq sauce on a long roll with smokehouse fries [GFA] \$25

Smoked beef brisket & bean nachos topped with smoked cheddar, sour cream & smoked chilli jam [GF] \$23

Smokehouse Meat Feast for 2

Hickory smoked baby back pork ribs, alder smoked beef brisket, hickory smoked chicken wings, house made bbq sauce, spicy chipotle aioli, slaw, pickles & beer battered onion rings \$89

TOASTIES

Our Smokehouse Reuben: corned beef, smoked cheddar, sauerkraut & Russian dressing, smokehouse fries [GFA] \$23

Double smoked ham off the bone, triple cream brie, baby spinach & cherry chutney with smokehouse fries [GFA] \$23

BURGERS ETC

Smokehouse burger: pure beef patty, double smoked bacon, smoked cheddar, sautéed onions, lettuce, tomato, smoky aioli, house made bbq sauce & smokehouse fries [GFA] \$25

Philly cheesesteak: thinly sliced barbecued scotch fillet, caramelised onions & smoked provolone cheese on a long roll served with smokehouse fries [GFA] \$28

Southern fried chicken burger with slaw, house made bbq sauce, smoky aioli & smokehouse fries \$25

Cheeseburger: two pure beef patties, double smoked cheddar, house made pickles, smoky ketchup, mustard & fresh onion with smokehouse fries [GFA] \$25

ESSENTIAL SIDES

Smokehouse beer battered fries with our own seasoning \$8

Smoked brisket pit beans [GF] \$8

Smokehouse slaw [GF] \$7

Chef's salad of cos lettuce, carrot, capsicum & Spanish onion with lemon thyme dressing [GF] \$7

HOUSE MADE CONDIMENTS

BBQ sauce

Smoky aioli

Pickles

Other:

Jalapeños

Smoky ketchup

Smoked butter

Mustard

Sour cream

All \$2 & [GF]

Smoked chilli jam

Spicy chipotle aioli

Sriracha

Tomato 50c

SWEETS

Gelato Cup: single scoop \$6 - double scoop \$10 [All GF]

Strawberry

Chocolate fudge

Salted pistachio

Salted caramel

Vanilla Bean

Bubblegum

Mint choc chip

Passionfruit

Lemon sorbet

Cookies \$4 / Zooper Dooper \$1.50

DIETARY NOTES

[GF]=gluten free. [GFA]=gluten free bread \$2.50 / GF tortilla available add \$2. GF burgers are served as an open toasted sandwich. Our fries contain gluten, slaw or salad can be substituted. Please confirm food allergies when ordering.

ORDERING

Order via QR code or at the shop counter inside.

You need to know your table number to order.

We accept Visa, Mastercard, Amex, Apple &

Google Pay. Cash & Gift Cards accepted at

counter only. We will bring your meals and

cutlery to your table. Takeaway & picnic orders can be placed at our shop counter or by visiting <https://lovedale-smokehouse.square.site/>



LOVEDALE SMOKEHOUSE

64 Majors Lane, Lovedale. Phone (02) 49307832

Café & Deli Open Thursday to Monday 11am-4pm

Our kitchen closes at 3pm each day.

15% surcharge applies on public holidays. Please respect table time limits when applicable. As part of our casual food-truck style and to facilitate takeaway and picnics all items are served in BioPackaging.

LOVEDALE SMOKEHOUSE

MAJORS LANE COOKING SCHOOL

Join Us For A Fun, Outdoor Cooking Class!

Established in 2007, our cooking classes are hugely popular with locals and visitors to our spectacular region and are hosted by our owner/Chef Ben Sales. Our Cooking Classes are held in the covered courtyard of our cafe. Splashing fountains, chilled music and sensational vineyard views create a unique relaxed outdoor cooking class environment for our participants.

We accept bookings from individuals and groups and class sizes are limited so that we can provide plenty of one-on-one tutorial opportunities and plenty of time to be able to answer your questions. Tickets are \$170 per person and include a hands-on cooking class, souvenir apron, recipe booklet, a glass of wine or beer and lunch. Gift certificates are also available.

Classes include Vibrant Thai Street Food, Greek, Low & Slow Smoked Brisket and Low & Slow Smoked Pork Rib Masterclass. Make your booking via our website www.majorslane.com.



We'd Love To Hear From You

We are always looking for innovation, new menu ideas, new drinks, new local produce for our deli and feedback of your experience. If you'd like to contact us, send an email to bookings@majorslane.com. Loved your experience? We'd love for you to leave a 5 Star Google Review – here is the QR Code link



Check Out Our Deli

We produce a great range of charcuterie which is available exclusively from our on-site store. Our range features items such as smoked duck, smoked chicken, smoked olives, smoked cheese, smoked ham, smoked bacon, smoked butter, smoked trout, smoked salmon, relishes, pâtés and terrines. We also stock a curated range of artisan salami, cheeses and cured meats.

At Christmas time we also produce traditional double smoked Christmas hams.



Listen In
Tune into Triple M Newcastle on Wednesday mornings to hear our owner/Chef Ben talk about all things food with Tanya & Steve. If you miss the episode you can catch up on the LiSTNR app.

Celebrate

Give your loved one a little slice of foodie heaven with a gift certificate for our cooking class or our café and deli. If you are joining for a birthday or anniversary, make sure you book a message on our Celebration Board when you make your reservation.

Our Story

Lovedale Smokehouse and Majors Lane Cooking School is owned by locals Ben Sales and Debbie Jenkins. We established our business in 2006 and are proudly one of the longest operating hospitality businesses in the Hunter Valley vineyards. We are passionate about food and the hospitality industry and it's our mission to provide a fun, accessible café experience whether it's dining-in our courtyard, ordering takeaway or enjoying a smokehouse picnic on the vineyard.

Get Social

Follow us on Facebook, Instagram and TikTok to hear about events, new menu items and specials. Don't forget to tag us in your photos, we love seeing them!



LovedaleSmokehouse



@lovedale.smokehouse



LovedaleSmokehouse

Thank you for supporting our small, family owned business!