


LUNCH MENU

Lunch available from 11am. Dine-in / Picnic / Takeaway

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



STARTERS

Chorizo Quesadilla; toasted soft tortilla with smoked chorizo, smoked cheddar & shallots with smoky tomato relish \$16

Beer battered onion rings, spicy chipotle aioli \$15

Vegetarian Quesadilla; toasted soft tortilla filled with fresh tomato, Spanish onion, capsicum, shallots & cheddar with smoky tomato relish \$16

HOUSE MADE CHARCUTERIE

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

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

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

LOW AND SLOW SMOKED MEATS

Hickory smoked chicken wings, smoky ketchup, smokehouse slaw [GF] \$27

Smokehouse hoagie: chopped 18 hour alder smoked beef brisket & pan gravy on a long roll with smokehouse fries [GFA] \$26

Hickory smoked baby back pork ribs, house made bbq sauce, smokehouse slaw [GF] \$38

Smokehouse nachos; corn chips topped with our blend of beef & beans with smoked cheddar, sour cream, salsa fresca, jalapeño & smoked chilli jam [GF] \$25

Smokehouse Meat Feast for 2

Hickory smoked baby back pork ribs, alder smoked beef brisket, hickory smoked chicken wings, slaw, beer battered smokehouse fries, pickles, house made bbq sauce & smoky ketchup \$90

TOASTIES

Our Smokehouse Reuben: golden grilled sourdough filled with house corned beef, smoked cheddar, sauerkraut & Russian dressing [GFA] \$20

Ham & Brie toastie: butter grilled sourdough filled with double smoked ham off the bone, triple cream brie, baby spinach & cherry chutney [GFA] \$20

DIETARY NOTES

[GF]=gluten free. [GFA]=gluten free bread available \$2.50. Please confirm food allergies when ordering. NB our fries contain gluten.

SEAFOOD

Prawn tacos: soft flour tortillas, mildly spiced pan seared prawns, lettuce, tomato & Russian dressing, served with smokehouse fries \$28

Baja fish tacos: soft flour tortillas, beer battered whiting, slaw, spicy chipotle aioli, lemon & chef's salad \$28

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] \$26

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 \$26

Cheeseburger: two pure beef patties, double smoked cheddar, house made pickles, smoky ketchup, mustard & fresh onion with smokehouse fries [GFA] \$26

ESSENTIAL SIDES

Smokehouse beer battered fries with our own seasoning \$8
Smoked brisket pit beans [GF] \$8

Beer battered onion rings, spicy chipotle aioli \$15
Smokehouse slaw [GF] \$8

Chef's salad of cos lettuce, carrot, tomato, capsicum, shallots & Spanish onion with lemon thyme dressing [GF] \$8

HOUSE MADE CONDIMENTS

Smoky BBQ sauce \$2 Smoky ketchup \$2
Smoked chilli jam \$2 Smoked butter \$2
Smoky aioli \$3 Spicy chipotle aioli \$3
Pickles \$3 Mustard \$3 Gravy (not GF) \$3
Other: Sour cream \$3 Sriracha \$3
Jalapeños \$3 Fountain squeazy tomato sauce 50c

SWEETS

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

Gelato Cup: single scoop \$7 - double scoop \$11 [All GF]
Strawberry Salted caramel Mint choc chip Banana
Vanilla Bean Chocolate Bubblegum

Cookies \$4 / Zooper Dooper \$1.50

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.

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
- 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.
Vintage 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.