LUNCH & DRINKS MENU

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

Order via QR Code 774 🗉 😹 or at the shop counter inside You need to know your table number to order.



STARTERS

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

Beer battered onion rings, spicy chipotle aioli \$14

Vegetarian Quesadilla; toasted soft tortilla filled with fresh tomato, Spanish onion, capsicum and 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 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 and Russian dressing, served with smokehouse slaw \$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 bbg sauce, smokehouse slaw [GF] \$26

Smokehouse hoagie: chopped 18 hour alder smoked beef brisket and pan gravy on a long roll with smokehouse fries [GFA] \$25

Hickory smoked baby back pork ribs (approx 600g), house made bbg sauce, smokehouse slaw [GF] \$38

Smokehouse nachos; corn chips topped with our blend of beef & beans, 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 bbg 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

Ham & Brie toastie: 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 bbg 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 \$2

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

SWEETS

Gelato Cup: single scoop \$6 - double scoop \$10 [All GF]			
Strawberry	Salted caramel	Mint choc chip	
Chocolate fudge	Vanilla Bean	Passionfruit	
Bubblegum			

Cookies \$4 / Zooper Dooper \$1.50

DIETARY NOTES

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

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 Monteith's Black Beer (1.4) \$10

CIDERS AND VODKA PREMIXES

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

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.