

Deli Selections For 1

Gourmet selection – handmade duck and orange pâté, dry cured and air dried prosciutto, double cream brie, beechwood smoked salami, smoked olives, red onion jam, crackers, sourdough \$25 *

Seafood selection – cold smoked salmon, smoked mussels, hot smoked salmon, smoked baby octopus, smoked rainbow trout pâté, guacamole, dill and caper yoghurt dressing, crackers, sourdough \$28 *

Signature selection – chicken and pistachio terrine, grapevine smoked ham off the bone, mild chorizo salami, smoked tomato tapenade parfait, pickled vegetables, tomato apple and date chutney, crackers, sourdough \$25 *

Cheese selection – double cream brie, vintage cheddar, Wensleydale with cranberries, smoked tomato tapenade parfait, red onion jam, antipasto, crackers \$25 * (V)

BURGERS

Southern fried chicken burger with smoked honey mustard slaw, house made bbq sauce, smoked garlic aioli and spicy Cajun seasoned beer battered fries \$22

Smokehouse burger - pure beef patty, double smoked bacon, smoked cheddar, sautéed onions, lettuce, tomato, smoked garlic aioli, house made bbq sauce and spicy Cajun seasoned beer battered fries \$22 *

Low and slow hickory smoked pulled pork burger with house made bbq sauce, smoked honey mustard slaw and spicy Cajun seasoned beer battered fries \$22 *

Pitmaster's Picks

Low and slow alder smoked beef brisket with smoky macaroni and cheese and pan gravy \$27 *

Hickory smoked chicken wings with our house made bbq sauce and spicy Cajun seasoned beer battered fries \$24 *

Low and slow hickory smoked baby back pork ribs with spicy Cajun seasoned beer battered fries and house made bbq sauce \$30 *

Smokehouse sausages – smoked chorizo sausage, smoked cheese kransky, smoked honey mustard slaw and our own tomato, apple, onion and date chutney \$20 (GF)

Chef's Creations

Salad of flaked smoked salmon, smoked potatoes, roasted sweet potatoes and fresh seasonal vegetables with dill and caper yoghurt dressing \$25 (GF) (V)

Smoky beef and bean nachos with guacamole, sour cream, smoked chilli jam and smoked cheddar \$20 (GF)


Sauces

House made bbq sauce \$1
Smoked garlic aioli \$1
Tomato sauce \$1
Smoked chilli jam \$1
Sriracha \$1
Sour cream \$2
Smoked butter \$2
Pan gravy \$2
(All GF except pan gravy)

Sides

Spicy Cajun beer battered fries \$8 (V)
Smoked honey mustard slaw \$8 (GF) (V)
Smoky macaroni and cheese \$8 (V)

 LovedaleSmokehouse

 @lovedale.smokehouse

Please select drinks from the display fridge, place your meal order and pay at the shop counter inside. You will need to know your table number when ordering. Please maintain physical distancing if queuing. We will bring your meal and cutlery to your table. All items are served in single-use containers for best practice Covid safety. Please be respectful of our 50 minute dining limit, tables are booked multiple times throughout the day.

64 Majors Lane, Lovedale
Phone (02) 49307832

Enquiries bookings@majorslane.com
Online bookings at www.majorslane.com
Cafe: Lunch Thurs to Mon 11am-4pm
Gourmet Pantry: Thurs to Mon 11am-4pm

LOVEDALE SMOKEHOUSE

We are an owner operated,
small batch, artisan smokehouse

Dietary Notes:

(V) Vegetarian or can be altered to suit
(GF) Gluten free

* Can be altered to suit a gluten free diet
Add \$2 to swap to GF burger bun
Add \$2 to make your deli selection GF



Beers

Brookvale Union Ginger Beer	\$9
Pirate Life Acai & Passionfruit Sour	\$9
Wayward Brewing Raspberry Berliner Weisse	\$9
Corona	\$8
Sydney Brewery Lovedale Lager	\$9
Six String Brewing Coastie Lager	\$9
Byron Bay Brewery Hazy One Lager	\$9
Kaiju Beer Kaiju Krush Topical Pale Ale	\$9
Six String Brewing Tropical Pale Ale	\$9
Stone & Wood Pacific Ale	\$9
James Squire 150 Lashes Pale Ale	\$8
Black Hops Brewery Pale Ale	\$9
Young Henrys Newtowner Aus. Pale Ale	\$9
Balter Brewing XPA	\$9
Hop Nation J-Juice NEIPA	\$9
Black Hops Brewery Hornet IPA	\$9
Capital Brewing Rock Hopper IPA	\$9
BentSpoke Brewing Co. Crankshaft IPA	\$9
Feral Brewing Smoked Porter	\$9
Monteith's Black Beer	\$9
Hahn Premium Light	\$6
XXXX Gold Mid Strength	\$7
Balter Brewing Captain Sensible Mid Strength	\$7

Ciders, Iced Tea

Brookvale Union Vodka and Peach Iced Tea	\$9
Koppaberg Strawberry and Lime Cider	\$9
Sydney Brewery Agave Ginger Cider	\$9
Sydney Brewery Sydney Cider	\$9
Young Henrys Cloudy Apple Cider	\$9

Wines

	Gl	Bt
DeBortoli Prosecco		\$35
Peterson House Sparkling Rosé - 200ml		\$12
Peterson House Sparkling Rosé		\$35
Scotchmans Hill Moscato	\$9	\$35
Nature's Step Organic Pinot Grigio		\$35
Audrey Wilkinson Rose		\$40
Tulloch Verdelho	\$9	\$35
Peppertree Semillon Sauvignon Blanc	\$9	\$35
Majors Lane Semillon		\$35
Scarborough Yellow Label Chardonnay	\$9	\$40
Scarborough Pinot Noir		\$40
Gartelmann Wines Merlot	\$9	\$35
Leogate Estate Cabernet Sauvignon		\$35
Ivanhoe Swordsman Shiraz		\$45

You are welcome to take home your unfinished bottle. No BYO during Covid19 restrictions.

Spirits & Liqueurs

Sold by 30ml nip, neat or on the rocks. Purchase a mixer from the fridge if you like.

Oban 14yo Single Malt Scotch Whisky	\$10
Bombay Sapphire London Dry Gin	\$6
Smirnoff No. 21 Triple Distilled Vodka	\$6
Monte Alban Mezcal	\$6
Stolen Smoked Rum	\$6
Sailor Jerry Spiced Caribbean Rum	\$6
Bundaberg Original Underproof Rum	\$6
Canadian Club Canadian Whisky	\$6
Jack Daniel's Old No. 7 Tennessee Whiskey	\$6
Jim Beam Kentucky Bourbon Whiskey	\$6
Johnnie Walker Red Label Scotch Whisky	\$6
Baileys Original Irish Cream Liqueur	\$6
Kahlua Coffee Liqueur	\$6
Frangelico Hazelnut Liqueur	\$6

Soft Drinks

Mt Franklin Spring Water 200ml	\$3
San Pellegrino Sparkling Water 250ml	\$4.50
San Pellegrino Sparkling Water 750ml	\$7.50
Mt Franklin Sparkling Water with Lime	\$4
Coke, Coke No Sugar, Diet Coke, Lemonade	\$4
Solo, Fanta, Kirks Creaming Soda	\$4
Pop Tops	\$3
Bundaberg Craft Brewed Soft Drinks	\$4.50
Schweppes Dry Ginger Ale or Soda Water	\$4.50
Fever Tree Tonic Water	\$4.50

Hot Drinks

Espresso, Long Black, Macchiato, Piccolo	\$4
Flat White, Latte, Cappuccino, Mocha, Chai Latte	\$4.50
Hot Chocolate with Marshmallow	\$5
Choc Mint Hot Chocolate with Marshmallow	\$6
<i>Syrups:</i> Vanilla, Hazelnut, Butterscotch, Caramel, Salted Caramel, Irish Cream	\$1
<i>Extras:</i> soy, almond, decaf, extra shot, large size	\$1
<i>Tea:</i> Chamomile, Lemon & Ginger, Peppermint, Peppermint & Vanilla	\$3
<i>Leaf Tea:</i> English Breakfast, Earl Grey, Chai, Green	\$4

Please make your drink selections from the fridge and pay as you go. For best practice Covid safety we are using single use cups.

Our drink selections change regularly, this list is a guide only, check the fridge for current stock.

Children's Menu

For children under 12 years old

Kids fries with tomato sauce \$8

Kids burger - beef patty,
smoked cheddar, tomato sauce \$10

Kids smoky macaroni and cheese \$8

