

# Menu

## DINE IN + PICNIC + TAKE AWAY PITMASTER'S PICKS

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

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

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

## Chef's Creations

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

Three cheese sourdough toastie - smoked provolone, Jarlsberg, smoked cheddar and tomato/apple chutney with Chef's salad \* (V) \$18

Cubano hot dog - double smoked kransky on a warm roll grilled with smoked ham and smoked cheddar, topped with hand made pickles, mustard and smoky tomato ketchup with beer battered fries \$20

Brisket sourdough toastie - pulled low and slow smoked beef brisket, smoked cheddar and our own bbq sauce with Chef's salad \* \$22

Penne with king prawns, double smoked speck, smoked garlic and chardonnay cream sauce, parmesan \$28

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

## - BURGERS -

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

Barramundi burger - crumbed barramundi fillet with shredded lettuce, tomato, thousand island dressing and beer battered fries \* \$22

Vegie Burger - zucchini and corn fritter, guacamole, smoky paprika aioli and beer battered fries (V) \$22

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

## Deli Selections

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, lemon, 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 \* (V) \$25

Add Spicy Cajun Seasoning To Your Fries For Free

## Sides

Chef's salad \* (V) \$8

Beer battered fries (V) \$8

Smoky macaroni and cheese (V) \$8

Slaw with smoked honey mustard dressing \* (V) \$8

## Sauces

BBQ sauce \$1

Smoky tomato ketchup \$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)

## LOVEDALE SMOKEHOUSE

64 Majors Lane, Lovedale

Phone (02) 49307832

Online bookings at [www.majorslane.com](http://www.majorslane.com)

Cafe: Lunch Thurs to Mon 11am-4pm

(Kitchen closes at 3pm)

Deli: Thurs to Mon 11am-4pm

Dietary Notes:

(V) Vegetarian or can be altered to suit.

\* GF or 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

*Please place your order and pay at the shop counter inside. You will need to know your table number when ordering. As part of our casual food-truck service style, all food and drinks are served in eco-friendly, recyclable or single use containers. Please be respectful of dining time limits during peak times.*

# Drinks

DINE IN + PICNIC + TAKE AWAY

## BEERS

Brookvale Union Ginger Beer	\$9
Pirate Life Acai & Passionfruit Sour	\$9
Wayward Brewing Raspberry Berliner Weisse	\$9
Corona	\$8
Sydney Brewery Lager	\$9
Six String Brewing Coastie Lager	\$9
Byron Bay Brewery Hazy One Lager	\$9
Kaiju Brewing Kaiju Krush Topical Pale Ale	\$9
Stone & Wood Pacific Ale	\$9
James Squire 150 Lashes Pale Ale	\$8
Black Hops Brewery Pale Ale	\$9
Young Henrys Newtowner Australian Pale Ale	\$9
Balter Brewing XPA	\$9
Capital Brewing Rock Hopper IPA	\$9
BentSpoke Brewing Co. Crankshaft IPA	\$9
Black Hops Brewery G.O.A.T Hazy IPA	\$9
Modus Operandi Former Tenant Red IPA	\$12
Sydney Brewery Dark Lager	\$9
Monteith's Black Beer	\$9
Blackmans Arthur Smoked Porter	\$11
Bad Shepherd Brewing Peanut Butter Porter	\$12
Little Bang Brewing Co. Dark Arts Chocolate Stout	\$12
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
Sydney Brewery Sydney Cider	\$9
Koppaberg Strawberry and Lime Cider	\$9
Hills Cider Berry Berry Jam Sour Cider	\$9
Sydney Brewery Agave Ginger Cider	\$9
Young Henrys Cloudy Apple Cider	\$9

## SPIRITS, LIQUEURS

Sold by 30ml nip, neat or on the rocks.  
Mixers are sold separately.

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

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## Wines

	Gl	Bt
NV DeBortoli Prosecco		\$35
NV DeBortoli Prosecco – 200ml		\$12
NV Peterson House Sparkling Rosé - 200ml		\$12
NV Peterson House Sparkling Rosé		\$35
NV Scotchmans Hill Moscato	\$9	\$35
2021 David Hook Pinot Grigio		\$35
2020 Audrey Wilkinson Rose		\$40
2020 Tulloch Verdelho	\$9	\$35
2020 Peppertree Semillon Sauvignon Blanc	\$9	\$35
2014 Majors Lane Off Dry Semillon	\$7	\$28
2017 Majors Lane Semillon	\$7	\$28
2018 Majors Lane Semillon	\$7	\$28
2018 Scarborough YL Chardonnay	\$9	\$40
NV Scarborough Pinot Noir		\$40
2018 Majors Lane Chambourcin	\$7	\$28
2017 Gartelmann Wines Merlot	\$9	\$35
2018 Leogate Estate Cabernet Sauvignon		\$35
2018 Majors Lane Shiraz	\$7	\$28
2019 Ivanhoe Swordsman Shiraz		\$45

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

## SOFT DRINKS

Fever Tree Smoky Ginger Ale	\$4.50
Strangelove Smoked Cola	\$6
Mt Franklin Spring Water 500ml	\$3
Mt Franklin Sparkling Water (Lime or Raspberry)	\$4
San Pellegrino Sparkling Water 250ml	\$4.50
San Pellegrino Sparkling Water 750ml	\$7.50
Coke, Coke No Sugar, Diet Coke, Lemonade	\$4
Solo, Fanta, Kirks Creaming Soda	\$4
Bundaberg Craft Brewed Soft Drinks (Ginger Beer, Lemon/Lime/Bitters, Passionfruit, Guava)	\$4.50
Pop Tops (Apple or Orange)	\$3
Lipton Iced Tea (Peach or Lemon)	\$4.50
Schweppes Dry Ginger Ale or Soda Water	\$4.50
Fever Tree Tonic Water	\$4.50

## Coffee etc.

Espresso, Long Black, Macchiato, Piccolo	\$4
Flat White, Latte, Cappuccino, Iced Latte	\$4.50
Mocha, Chai Latte	\$4.50
Dirty Chai Latte	\$5.50
Hot Chocolate with Marshmallow	\$5
Choc Mint Hot Chocolate with Marshmallow	\$6
<b>Syrups:</b> Vanilla, Hazelnut, Butterscotch, Caramel, Salted Caramel, Irish Cream	\$1
<b>Alt milks:</b> soy, almond, lactose free	\$1
<b>Extras:</b> large size, extra shot, decaf	\$1
<b>Tea:</b> Chamomile, Lemon & Ginger, Peppermint	\$3
<b>Leaf Tea:</b> English Breakfast, Chai, Green, Earl Grey	\$4