

MENU

DINE IN + PICNIC + TAKE AWAY

LOW AND SLOW SMOKED MEATS

Low and slow hickory smoked chicken wings, house made bbq sauce and smoky aioli dressed slaw [GF] \$24

18 hour alder smoked beef brisket, pan gravy, smoked chorizo with a side of pulled pork pit beans [*] \$28

Hickory smoked baby back pork ribs, house made bbq sauce, smoky aioli dressed slaw [GF] \$34

Smoky pulled pork and bean nachos with smoked cheddar, sour cream and smoked chilli jam [GF] \$20

Smokehouse Hoagie: low and slow smoked pulled pork, beef brisket, pan gravy and smoky aioli dressed slaw in a long roll with smokehouse fries [*] \$22

CHARCUTERIE

Ploughman's Deli Selection: house made corned beef, double smoked ham off the bone, smoked cheddar, smoked olives, piccalilli relish, damper, smoked butter [*] \$25

Gourmet Deli Selection: house made duck and orange pâté, chicken and pistachio terrine, smoked olives, red onion jam, double cream brie, smoked butter, damper [*] \$25

SEAFOOD

Prawn Tacos: soft flour tortillas with mildly spiced pan seared prawns, lettuce, tomato and Russian dressing with smoky aioli dressed slaw [*] \$24

Beer battered whiting fillets with smokehouse fries, lemon and house made tartare \$25

Salad of flaked smoked salmon, smoked potatoes and fresh seasonal vegetables with dill and caper yoghurt dressing [GF] \$25

TOASTIES

Portobello mushroom toastie filled with smoked cheddar and red onion jam served with smoky aioli dressed slaw \$18

House made corned beef toastie filled with smoked cheddar, sauerkraut and Russian dressing with smoky aioli dressed slaw \$19

BURGERS AND HOT DOG

Smokehouse burger: pure beef patty, double smoked bacon, smoked cheddar, sautéed onions, lettuce, tomato, smoky aioli, house made bbq sauce and smokehouse fries [*] \$22

Southern fried chicken burger with slaw, house made bbq sauce, smoky aioli and smokehouse fries \$22

Cheeseburger: two pure beef patties, double smoked cheddar, house made pickles, smoky tomato ketchup on a milk bun with smokehouse fries [*] \$22

Cubano hot dog: smoked cheese kransky in a long roll grilled with smoked ham and smoked cheddar, topped with house made pickles, mustard and smoky tomato ketchup with smokehouse fries \$20

SINGLE SERVE SIDES

Smokehouse fries \$5

Pulled pork pit beans [GF] \$5

Smoky aioli dressed slaw [GF] \$5

Chef's salad of cos lettuce, carrot, capsicum and Spanish onion with lemon thyme dressing [GF] \$5

HOUSE MADE SAUCES

BBQ sauce [GF] \$2

Pan gravy \$2

Smoky aioli [GF] \$2

Smoked chilli jam [GF] \$2

Smoky ketchup [GF] \$2

Mustard \$2

Smoked butter [GF] \$2

Other Sauces:

Tomato sauce \$1 [GF]

Sriracha \$2 [GF]

DIETARY NOTES

[*] = dish can be altered to suit a gluten free diet.

E.G. swapping pan gravy to bbq sauce, using a GF bun or corn tortilla (add \$2) and using slaw or salad instead of fries.

ORDERING

Please place your order and pay at the shop counter inside. Please confirm your table number and any food allergies when ordering. Please respect dining time limits. As part of our casual food-truck style, all food and drinks are served in recyclable or single use containers.

LOVEDALE SMOKEHOUSE

64 Majors Lane, Lovedale Phone (02) 49307832

Bookings www.majorslane.com

Enquiries bookings@majorslane.com

Lunch Thurs to Mon 11am-4pm (Kitchen closes at 3pm)

Deli: Thurs to Mon 11am-4pm

DRINKS

DINE IN + PICNIC + TAKE AWAY

BEERS

Brookvale Union Ginger Beer	\$9
Stomping Ground Passionfruit Smash Sour Beer	\$9
Wayward Brewing Raspberry Sour Ale	\$9
Corona	\$8
Brick Lane Base Lager	\$9
Sydney Brewery Lager	\$9
Hawkes Underdog Session Lager	\$9
Kaiju Brewing Kaiju Krush Topical Pale Ale	\$9
Stone & Wood Pacific Ale	\$9
Balter Brewing XPA	\$9
Ballistic Brewing Hawaiian Haze Pale Ale	\$9
James Squire 150 Lashes Pale Ale	\$8
Young Henrys Newtowner Australian Pale Ale	\$9
BentSpoke Brewing Co. Crankshaft IPA	\$9
Black Hops Brewery G.O.A.T Hazy NEIPA	\$9
Sydney Brewery Dark Lager	\$9
Modus Operandi Former Tenant Red IPA	\$12
Monteith's Black Beer	\$9
Blackmans Arthur Smoked Porter	\$11
Little Bang Brewing Co. Dark Arts Chocolate Stout	\$12
Heineken Zero 0.0 Alcohol Lager	\$5
Hahn Premium Light	\$6
XXXX Gold Mid Strength	\$7
Balter Brewing Captain Sensible Mid Strength	\$7

CIDERS AND ICED TEA

Brookvale Union Vodka and Peach Iced Tea	\$9
Sydney Brewery Apple Cider	\$9
Koppaberg Strawberry and Lime Cider	\$9
Hills Cider Berry Berry Jam Sour Cider	\$9
Sydney Brewery Agave Ginger Cider	\$9

SPIRITS AND LIQUEURS

30mls with a mixer

Bombay Sapphire London Dry Gin	\$10
Smirnoff No. 21 Triple Distilled Vodka	\$10
Monte Alban Mezcal	\$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
Kahlua Coffee Liqueur	\$10
Frangelico Hazelnut Liqueur	\$10

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WINES

	Gl	Bt
NV Peterson House Sparkling Rosé - 200ml		\$12
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NV DeBortoli Prosecco - 200ml		\$12
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Tempus Two Silver Series Sauvignon Blanc	\$9	\$35
2020 Peppertree Semillon Sauvignon Blanc		\$35
2014 Majors Lane Off Dry Semillon		\$30
2017 Majors Lane Semillon		\$30
2018 Majors Lane Semillon	\$8	\$30
2021 David Hook Pinot Grigio		\$35
2020 Tulloch Verdelho	\$9	\$35
2018 Scarborough YL Chardonnay	\$9	\$40
NV Scotchmans Hill Moscato	\$9	\$35
2021 Wild Wren Wines Rosé		\$40
NV Scarborough Pinot Noir		\$40
2018 Majors Lane Chambourcin		\$30
2017 Gartelmann Wines Merlot	\$9	\$35
2018 Leogate Estate Cabernet Sauvignon		\$35
2018 Majors Lane Shiraz	\$8	\$30
2019 Ivanhoe Swordsman Shiraz		\$45

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

SOFT DRINKS

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
Strangelove Smoked Cola	\$6
Bundaberg Craft Brewed Soft Drinks (Ginger Beer, Lemon/Lime/Bitters, Passionfruit, Guava)	\$4.50
Lipton Iced Tea (Peach or Lemon)	\$4.50
Pop Tops (Apple or Orange)	\$3
Fever Tree Smoky Ginger Ale	\$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
Syrups: Vanilla, Hazelnut, Butterscotch, Caramel, Salted Caramel, Irish Cream	\$1
Alt milks: soy, almond, lactose free	\$1
Extras: large size, extra shot, decaf	\$1
Tea: Chamomile, Lemon & Ginger, Peppermint	\$3
Leaf Tea: English Breakfast, Chai, Green, Earl Grey	\$4