

# Platters

for 2

Platters

## Starters

Smoked garlic bread 4 pc \$6.50 (V)

Smoked garlic and smoked cheddar bread 4 pc \$8.50 (V)

Smoked rainbow trout pâté with sourdough \$12 \*

Warm smoked local olives \$7 (GF) (V)

Artisan baked sourdough with our caramelised balsamic, dukkah nut spice and local E.V. olive oil \$8.50 \* (V)

## ALLANDALE

Dry cured, cold-smoked Tasmanian salmon

Mixed leaf salad with balsamic vinaigrette

Hot-smoked salmon

Grapevine smoked Australian mussels

Smoked rainbow trout pâté, crackers

Artisan baked sourdough with smokehouse butter

Smoked Shiraz-braised baby octopus

Binnorie Dairy goat's cheese

Caper berries and lemon

Salad vegetables with smoked honey mustard dressing

House made chipotle aioli

\$69.50

## Talga

Smoked wagyu beef

Irish Porter cheddar

Thin slices of grapevine smoked chicken breast

Artisan baked sourdough with smokehouse butter

Mild cacciatore salami

Smoked local olives

Grapevine smoked ham off the bone

Mixed leaf salad with balsamic vinaigrette

Tomato, apple, onion and date chutney

Salad vegetables with smoked honey mustard dressing

\$54.50

## WILDERNESS

Italian style dry cured and air-dried prosciutto

Mixed leaf salad with balsamic vinaigrette

Grapevine smoked Hunter Valley beef sirloin

Adelaide Hills double cream brie

Fennel infused pork salami

Handmade duck and orange pâté

Marinated chargrilled Mediterranean vegetables

Salad vegetables with smoked honey mustard dressing

Artisan baked sourdough with smokehouse butter

Red onion jam, crackers

\$56.50



## LONDONS

Mild Cantimpalo chorizo salami

Thin slices of grapevine smoked chicken breast

Pancetta - air cured, seasoned rolled pork belly

Pickled vegetables in tangy mustard syrup

Artisan baked sourdough with smokehouse butter

Chicken, porcini mushroom, bacon and herb terrine

Smoked Dutch gouda

Mixed leaf salad with balsamic vinaigrette

Salad vegetables with smoked honey mustard dressing

Smoked tomato tapenade

\$57.50

## Majors Lane

Thin slices of grapevine smoked duck breast

Tomato, apple, onion and date chutney

Bresaola - Italian style cured and air dried beef

Marinated chargrilled Mediterranean vegetables

Chicken, bacon and pistachio terrine

Mixed leaf salad with balsamic vinaigrette

Pork salami with prosciutto and pistachios

Artisan baked sourdough with smokehouse butter

Grapevine smoked Australian cheddar

Salad vegetables with smoked honey mustard dressing

\$65.50

## Sides

Cajun spice buttered sweetcorn on the cob \$8 (GF) (V)

Farmhouse slaw with smoked honey mustard dressing \$9 (GF) (V)

Spicy Cajun seasoned beer battered fries with chipotle aioli \$8 (V)

Smoked potato bubble and squeak \$9 (GF) (V)

Mixed leaf and seasonal vegetable salad with balsamic vinaigrette

\$9 (GF) (V)

The items included in our platters are gluten free except for the sourdough and crackers. Gluten free bread and crackers are available - add \$2 for half gluten free, \$4 for all gluten free.

**Platters are available to take away.**

**Most of the items on our platters can also be purchased from our deli to take home.**



## Starters

- Smoked garlic bread 4 pc \$6.50 (V)
- Smoked garlic and smoked cheddar bread 4 pc \$8.50 (V)
- Smoked rainbow trout pâté with sourdough \$12 \*
- Warm smoked local olives \$7 (GF) (V)
- Artisan baked sourdough with our caramelised balsamic, dukkah nut spice and local E.V. olive oil \$8.50 \* (V)

## DELI SELECTIONS FOR 1

### The Brickmans Deli Selection

Smoked cheddar, smoked Hunter Valley beef sirloin, grapevine smoked ham off the bone, house made pickles, artisan baked sourdough with smokehouse butter \$25 \*

### The Lovedale Deli Selection

Handmade duck and orange pâté, prosciutto, smoked local olives, Adelaide Hills double cream brie, red onion jam, artisan baked sourdough and smokehouse butter \$26 \*

### The Green Deli Selection

Smoked chickpea hummus, smoked tomato tapenade, smoked firm marinated tofu, pickled vegetables, artisan baked sourdough, smokehouse butter \$25 \* (V)

### The Olsen Deli Selection

Three gourmet cheeses with fruit paste, smoked honey, marinated chargrilled Mediterranean vegetables, smoked local olives and crackers \$25 \*(V)

## Sides

- Cajun spice buttered sweetcorn on the cob \$8 (GF) (V)
- Farmhouse slaw, smoked honey mustard dressing \$9 (GF) (V)
- Spicy Cajun seasoned beer battered fries, chipotle aioli \$8 (V)
- Smoked potato bubble and squeak \$9 (GF) (V)
- Mixed leaf and seasonal vegetable salad with balsamic vinaigrette \$9 (GF) (V)

### Dietary Notes:

(GF) - Gluten free

\* - Can be altered to suit a gluten free diet.

(V) - Vegetarian/can be altered to suit.

## Pitmaster's Picks

Smoked baby back pork ribs with spicy Cajun seasoned beer battered fries, farmhouse slaw with smoked honey mustard dressing and house made barbecue sauce \$29 \*

Smokehouse burger - pure beef patty, double smoked bacon, smoked cheddar, sautéed onions, lettuce, tomato, beetroot, chipotle aioli, house made barbecue sauce and spicy Cajun seasoned beer battered fries \$25 \*

Warm salad of hot-smoked salmon, smoked potatoes, fresh seasonal and marinated chargrilled Mediterranean vegetables, smoked tomato tapenade, Kalamata olives and smoked honey mustard dressing \$25 (GF) (V)

Smoked beef brisket including flat, chump and burnt ends with smoked potato bubble and squeak, Cajun spice buttered sweetcorn on the cob and house made barbecue sauce \$29 (GF)

Smokehouse sausages – smoked chorizo sausage, smoked cheese kransky, farmhouse slaw with smoked honey mustard dressing, our own tomato, apple, onion and date chutney \$18

Chicken burger - crumbed Southwest chilli marinated chicken, double smoked bacon, smoked cheddar, lettuce, tomato, sweet chilli aioli and spicy Cajun seasoned beer battered fries \$25

Pulled pork burger - low and slow hickory smoked pulled pork with house made barbecue sauce, honey mustard slaw and spicy Cajun seasoned fries \$25 \*

## LOVEDALE SMOKEHOUSE

*We are an owner operated, small batch, artisan smokehouse.*

*Early humankind roasted over smoke and flames. Why would we do anything different? We use grapevine timber for our smallgoods and charcuterie, alder for low n slow smoked beef brisket and hickory for pork.*

64 Majors Lane, Lovedale NSW

Phone (02) 49307832. [www.majorslane.com](http://www.majorslane.com)

Cafe: Thurs to Mon 10.30am-4pm. Functions 7 days & nights.

Gourmet Pantry: Thurs to Mon 10am-4pm.



@lovedale.smokehouse



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