

# *Welcome back to*

# LOVEDALE

# SMOKEHOUSE

Update 1 June 2020

Safety is our number 1 priority, so dining with us may be a little different to what you have experienced before. We have outlined some of our initiatives so that you know what you can expect at this time.

## **Covid19 Booking Etiquette**

1. Due to the 4 square metre rule we have significantly less seating available than in normal times. We can seat 15 guests inside and 43 outside
2. All bookings require a credit card pre-authorisation. No money will be debited from your card when making the booking, however, if you cancel within 24 hours of your booking, don't show up or have significantly less people, a cancellation fee of \$25 per person will be applied to your credit card.
3. There is no guarantee of a table being available if you 'walk-in'
4. We have a strict 50 minute dining period. Our tables are booked multiple times throughout the day so please arrive on time for your booking. If you arrive early, we may not be able to seat you. If you arrive late you will have less time to enjoy your meal, as your table is likely re-booked.
5. Please do not arrive with extra guests that are not a part of your booking. We have strict density quotas and are abiding by the law in this regard.
6. We are accepting reservations for guests to enjoy meals during this stage. We are not accepting bookings or walk-ins for drinks only.
7. Select your dining area carefully, we are unable to swap diners between the indoor and outdoor dining areas. Guests are advised to check weather conditions before booking their dining area.

## **Operational Changes. Due to Covid19 we have made significant changes to our service style to ensure the safety of guests and our team**

1. We are not offering full table service. Guests now select drinks from our display fridge, order their meal and pay at the shop counter. This is to reduce the multiple visits to each table involved in offering full table service. We will bring your meal to your table.
2. There are no communal items available, no water stations or water jugs and no condiments on the tables
3. BYO wine is not allowed at this time
4. We are utilising single use plates, cutlery and cups to ensure the safety of our guests and team during the pandemic. We are doing this in the most environmentally sound way that we can
5. We have significantly reduced our prices for food and beverages compared to our pre-covid menu to reflect our service style change and the introduction of single-use plates etc
6. We are not accepting bookings for large groups

## **General Covid19 Safety**

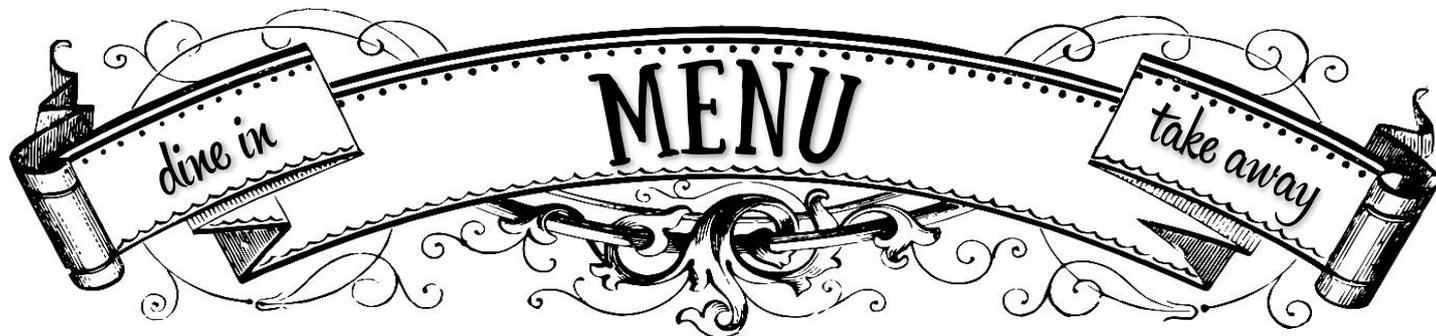
1. If you feel unwell please visit at another time
2. Practice good hand hygiene, we have sanitiser for your use at multiple stations
3. Eftpos payment preferred
4. Tables, chairs and menus are sanitised between every use and touch points are frequently cleaned
5. Abide by 1.5m physical distancing
6. Respect the 4 square metre rule capacities of our dining areas and shop
7. We have floor markings for social distancing in our shop and entry

8. We have separate Entry and Exit doors for guests
9. We are registered with the NSW Government as a Covid safe venue and take this responsibility very seriously

### **Take Away**

1. Our full menu is available to take-away. The kitchen will open at 11am each day and take our last orders at 3pm.
2. All take-away orders can be placed online ahead of time, by doing this you will not have to wait around for your meal to be prepared. There is no seating provided in our waiting area.
3. If you are picking up take-away, we will ask you to remain outside so that we can maintain social distancing and our density quotas.
4. If you miss out on a table you are welcome to enjoy your take away meal as a picnic on our 100 acre vineyard. We have a full range of take-away drinks and recyclable plates, cutlery and cups available.

**To make a booking please ensure you click on the green BOOK button, follow the prompts to enter your details, read and agree to our T & Cs and select CONFIRM BOOKING.**



## 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 \$20

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 \$20 \*

Low and slow hickory smoked pulled pork burger with house made bbq sauce, smoked honey mustard slaw and spicy Cajun seasoned beer battered fries \$20 \*

## Pitmaster's Picks

Low and slow alder smoked beef brisket with smoky macaroni and cheese and pan gravy \$25 \*

Hickory smoked chicken wings with our house made bbq sauce and spicy Cajun seasoned beer battered fries \$22 \*

Low and slow hickory smoked baby back pork ribs with spicy Cajun seasoned beer battered fries and house made bbq sauce \$28 \*

Smokehouse sausages – smoked chorizo sausage, smoked cheese kransky, smoked honey mustard slaw and our own tomato, apple, onion and date chutney \$18 (GF)

## Chef's Creations

Salad of hot-smoked salmon, smoked potatoes, roasted sweet potatoes and fresh seasonal vegetables with dill and caper yoghurt dressing \$22 (GF) (V)

Smoky beef and bean nachos with guacamole, sour cream and smoked chilli jam \$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](mailto:bookings@majorslane.com)  
Online bookings at [www.majorslane.com](http://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	\$8.50
Maltnhops Ginger Bier	\$8.50
Nomad Freshie Salt & Pepper Gose	\$8.50
Pirate Life Acai & Passionfruit Sour	\$8.50
Wayward Brewing Raspberry Berliner Weisse	\$8.50
Nomad Raspberry Sour Ale	\$8.50
Corona	\$7
Burleigh Brewing Bighead Lager	\$8.50
Six String Brewing Coastie Lager	\$8.50
Sydney Brewery Lovedale Lager	\$8.50
Byron Bay Brewery Hazy One Lager	\$8.50
Kaiju Beer Kaiju Krush Topical Pale Ale	\$8.50
Six String Brewing Tropical Pale Ale	\$8.50
Stone & Wood Pacific Ale	\$8.50
Foghorn Brewery King Street Pale Ale	\$8.50
James Squire 150 Lashes Pale Ale	\$7
Black Hops Brewery Pale Ale	\$8.50
Young Henrys Newtowner Aus. Pale Ale	\$8.50
Balter Brewing XPA	\$8.50
Hop Nation J-Juice NEIPA	\$8.50
Black Hops Brewery Hornet IPA	\$8.50
Capital Brewing Rock Hopper IPA	\$8.50
BentSpoke Brewing Co. Crankshaft IPA	\$8.50
Monteith's Black Beer	\$8.50
Hahn Premium Light	\$5
XXXX Gold Mid Strength	\$7
Balter Brewing Captain Sensible Mid Strength	\$7

## Ciders, Iced Tea

Brookvale Union Vodka and Peach Iced Tea	\$8.50
Koppaberg Strawberry and Lime Cider	\$8.50
Sydney Brewery Agave Ginger Cider	\$8.50
Sydney Brewery Sydney Cider	\$8.50
Young Henrys Cloudy Apple Cider	\$8.50

## Wines

	Gl	Bt
DeBortoli Prosecco		\$30
Peterson House Sparkling Rosé (200ml \$10)		\$30
Scotchmans Hill Moscato	\$8	\$30
Nature's Step Organic Pinot Grigio		\$30
Audrey Wilkinson Rose		\$35
Tulloch Verdelho	\$8	\$30
Peppertree Semillon Sauvignon Blanc	\$8	\$30
Majors Lane Semillon		\$30
Scarborough Yellow Label Chardonnay	\$9	\$35
Scarborough Pinot Noir		\$35
Gartelmann Wines Merlot	\$8	\$30
Leogate Estate Cabernet Sauvignon		\$30
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.

Archie Rose Limited Release Smoked Gin	\$8
Oban 14yo Single Malt Scotch Whisky	\$9.50
Bombay Sapphire London Dry Gin	\$5.50
Smirnoff No. 21 Triple Distilled Vodka	\$5.50
Monte Alban Mezcal	\$5.50
Stolen Smoked Rum	\$5.50
Sailor Jerry Spiced Caribbean Rum	\$5.50
Bundaberg Original Underproof Rum	\$5.50
Canadian Club Canadian Whisky	\$5.50
Jack Daniel's Old No. 7 Tennessee Whiskey	\$5.50
Jim Beam Kentucky Bourbon Whiskey	\$5.50
Johnnie Walker Red Label Scotch Whisky	\$5.50
Baileys Original Irish Cream Liqueur	\$5.50
Kahlua Coffee Liqueur	\$5.50
Frangelico Hazelnut Liqueur	\$5.50

## Soft Drinks

Mt Franklin Spring Water 200ml	\$3
San Pellegrino Sparkling Water 250ml	\$4
San Pellegrino Sparkling Water 750ml	\$6.50
Mt Franklin Sparkling Water with Lime	\$3.50
Coke, Coke No Sugar, Diet Coke, Lemonade, Solo	\$3.50
Kirks Creaming Soda	\$3.50
Pop Tops	\$2.50
Bundaberg Craft Brewed Soft Drinks	\$4
Schweppes Dry Ginger Ale or Soda Water	\$4
Fever Tree Tonic Water	\$4

## 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, the following is a guide only, check the fridge for current stock.