

# *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 (less than half) than in normal times. We can seat 15 guests inside and 43 outside weather permitting.
2. Due to a number of people not showing up for bookings or making last minute cancellations, we now request a credit card pre-authorisation to secure a booking with us. No money will be debited from your card when making the booking, however if you do not show up for your booking, cancel within 24 hours or have significantly less people, a cancellation fee of \$25 per person will be applied to your credit card.
3. We only accept reservations via our website as we require credit card details for bookings (no phone or email bookings)
4. Walk-ins are welcome, however we cannot guarantee a table will be available. If you would like to wait for a table you are welcome to go for a walk on our vineyard and we will text you when a table is available. We are unable to provide seating within our café premises whilst you wait. Alternatively, you are welcome to order take-away and picnic on our vineyard.
5. 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.
6. Please do not arrive with extra guests that are not a part of your booking. We are abiding by the four-square metre rule density quota and distancing requirements between tables/chairs as set out by the Government.
7. We are accepting reservations for guests to enjoy meals during this stage. We are not accepting bookings or walk-ins for drinks only.
8. 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. These items are available upon request.
3. BYO wine is not allowed at this time
4. The Government requires guests to remain seated except for when ordering, using facilities etc.
5. 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
6. 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
7. 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 as well as fully stocked bathrooms
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 proud to be registered with the NSW Government as a Covid safe venue

## **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 for your meal to be prepared. We are unable to provide seating for customers waiting for their take-away order.
3. If you are picking up take-away, we will ask you to remain outside on the lawn or in your car so that we can maintain social distancing and our density quotas. We will text you when your order is ready to be collected
4. 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. Government restrictions on the number of people at an outdoor gathering apply.

**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.**



*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. We will bring your meal and cutlery to your table.  
Please be respectful of our 50 minute dining limit.*

## 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 \*

Southern fried chicken burger with smoked honey mustard slaw, house made bbq sauce, our chipotle aioli and spicy Cajun seasoned beer battered fries \$20

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

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

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 \*

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

Smokehouse burger - pure beef patty, double smoked bacon, smoked cheddar, sautéed onions, lettuce, tomato, chipotle aioli, house made bbq sauce, spicy Cajun seasoned beer battered fries \$20 \*

GF = gluten free \* = can be modified to be gluten free  
Gluten free burger buns are available add \$2

## LOVEDALE SMOKEHOUSE

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

Open Thursday to Monday 11am-4pm  
64 Majors Lane, Lovedale NSW  
Phone (02) 49307832  
www.majorslane.com

## Sides

Spicy Cajun beer battered fries \$8

Smoked honey mustard slaw \$8 GF

Smoky macaroni and cheese \$8



LovedaleSmokehouse



@lovedale.smokehouse

## Platters For 2

### Ploughmans Platter \$39.95

Double smoked ham  
Thin slices of smoked chicken breast  
Prosciutto and pistachio salami  
Grapevine smoked beef sirloin  
Smoked Australian cheddar  
Pickled vegetables in mustard syrup  
Tomato, apple, onion and date chutney  
Artisan baked sourdough \*

### Gourmet Platter \$49.95

Dry cured and air-dried prosciutto  
Mild Cantimpalo chorizo salami  
Handmade duck and orange pâté  
Smoked wagyu beef  
Adelaide Hills double cream brie  
Smoked local olives  
Red onion jam  
Artisan baked sourdough \*

### Vegetarian Platter \$34.95

Smoked chickpea hummus  
Smoked tomato tapenade  
Smoked Gouda  
Smoked olives  
Marinated Mediterranean vegetables  
Smoked firm marinated tofu  
Artisan baked sourdough \*

### Seafood Platter \$56.95

Cold-smoked Tasmanian salmon  
Hot-smoked salmon  
Grapevine smoked Australian mussels  
Smoked rainbow trout pâté  
Goat's cheese  
Caper berries  
House made chipotle aioli  
Artisan baked sourdough \*

\* Swap sourdough to gluten free bread \$4



*Please make your drink selections from the fridge and pay as you go. For safety we are using recyclable cups. Our drink selections change regularly, the following is a guide only, check the fridge for current stock.*

## Beers

Brookvale Union Ginger Beer	\$8.50
Nomad Freshie Salt & Pepper Gose	\$8.50
Pirate Life Acai & Passionfruit Sour	\$8.50
Nomad Rosie Raspberry Sour	\$8.50
Corona	\$7
Burleigh Brewing Bighead No Carb Lager	\$8.50
Six String Brewing Co. Coastie Lager	\$8.50
Byron Bay Brewery Hazy One Lager	\$8.50
Foghorn Brewery Summer Ale	\$8.50
Maltnhops Session Ale	\$8.50
Kaiju Beer Kaiju Krush Topical Pale Ale	\$8.50
Stone & Wood Pacific Ale	\$8.50
James Squire 150 Lashes Pale Ale	\$7
Young Henry's Newtowner Aus. Pale Ale	\$8.50
Hop Nation J-Juice NEIPA	\$8.50
Yeastie Boys Raised On Robbery Pacific IPA	\$8.50
BentSpoke Brewing Co. Crankshaft IPA	\$8.50
Fox Hat Red Pelt India Red Ale	\$10
Monteith's Black Beer	\$8.50
XXXX Gold	\$6
Balter Brewing Captain Sensible Mid Strength	\$7

## Ciders, Iced Tea

Brookvale Union Vodka and Peach Iced Tea	\$8.50
Young Henry Cloudy Apple Cider	\$8.50
Koppberg Strawberry and Lime Cider	\$8.50

## Wines

	Gl	Bt
DeBortoli Prosecco		\$30
Peterson House Sparkling Rosé		\$30
Peterson House Sparkling Rosé 200ml		\$10
Scotchmans Hill Moscato	\$8	\$30
Nature's Step Organic Pinot Grigio		\$30
Audrey Wilkinson Rose		\$35
Noble Fellows Pinot Gris	\$8	\$30
Tulloch Verdelho		\$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 Shiraz		\$40

*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

*During Covid19 restrictions no shared table water can be provided.*

Mt Franklin Spring Water 200ml	\$2
San Pellegrino Sparkling Water 250ml	\$4
San Pellegrino Sparkling Water 750ml	\$5.50
Mt Franklin Sparkling Water with Lime	\$3.50
Coke, Coke No Sugar, 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	\$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
Soy, Almond, decaf, extra shot, large	\$1
<i>Teas:</i> English Breakfast, Earl Grey, Chai, Green, Chamomile, Lemon & Ginger, Peppermint & Vanilla	\$4



## 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

