





## 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 green Verdale olives and crackers \$25 \*(V)

## 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

Smokehouse nachos - smoky pieces of charred beef brisket ends cooked with kidney beans, tomatoes, onions and spices, tortilla chips, melted smoked cheddar, sour cream and house made sweet chilli sauce \$16 (GF)

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

## 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)

## 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.*

*Dietary Notes: (GF) = Gluten free. \* = Can be altered to suit a gluten free diet. (V) = Vegetarian/can be altered to suit.*

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-5pm.

Tag us in  
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LovedaleSmokehouse