



Starters

[Available 10.30am-4.00pm]

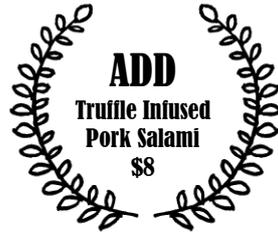
- Smoked garlic bread 4 pc \$6.50 (V)
- Smoked garlic and smoked cheddar bread 4 pc \$8.50 (V)
- Smoked rainbow trout pâté with sourdough \$12 *
- Warm smoked local green Verdale olives \$7 (GF) (V)
- Artisan baked sourdough with our caramelised balsamic, dukkah nut spice and local E.V. olive oil \$8.50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

ALLANDALE

- Dry cured, cold-smoked Tasmanian salmon
 - Mixed leaf salad with balsamic vinaigrette
 - Hot-smoked salmon
 - Caper berries and lemon
 - Grapevine smoked mussels
 - Smoked rainbow trout pâté, crackers
 - Artisan baked sourdough with smokehouse butter
 - Smoked slow braised baby octopus
 - Binnorie Dairy goat's cheese
 - 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 green Verdale 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
 - Smoked Hunter Valley beef sirloin
 - Adelaide Hills double cream brie
 - Finnochiona fennel 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
 - Pickled vegetables in tangy mustard syrup
 - Thin slices of smoked turkey breast
 - Artisan baked sourdough with smokehouse butter
 - Chicken, porcini mushroom and herb terrine
 - Smoked Dutch gouda
 - Mixed leaf salad with balsamic vinaigrette
 - Pancetta - air cured, seasoned rolled pork belly
 - 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 and pistachio terrine
 - Mixed leaf salad with balsamic vinaigrette
 - Prosciutto/pistachio salami
 - Artisan baked sourdough with smokehouse butter
 - Grapevine smoked cheddar
 - Salad vegetables with smoked honey mustard dressing
- \$65.50

Sides

[Available 12.00pm-3.00pm]

- 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)

LovedaleSmokehouse @lovedale.smokehouse

PLATTERS ARE AVAILABLE 10.30AM - 4.00PM AND ARE ALSO AVAILABLE TO TAKE AWAY
GLUTEN FREE BREAD AND CRACKERS ARE AVAILABLE - ADD \$2 FOR HALF GLUTEN FREE, \$4 FOR ALL GLUTEN FREE



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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 green Verdale 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

[Available 10.30am-4.00pm]

The Olsen Deli Selection For 1 - Three gourmet cheeses with fruit paste, smoked honey, marinated chargrilled Mediterranean vegetables, smoked local green Verdale olives and crackers \$25 *(V)

The Brickmans Deli Selection For 1 - smoked cheddar, smoked Hunter Valley beef sirloin, grapevine smoked ham off the bone, house made pickles, artisan baked sourdough with smokehouse butter \$25 *

The Green Deli Selection For 1 – smoked chickpea hummus, smoked tomato tapenade, smoked firm marinated tofu, pickled vegetables, artisan baked sourdough with smokehouse butter \$25 * (V)

The Lovedale Deli Board For 1 - handmade duck and orange pâté, prosciutto, smoked local green Verdale olives, Adelaide Hills double cream brie, red onion jam, artisan baked sourdough and smokehouse butter \$26 *

BURGERS

[Available 12.00pm-3.00pm]

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 *

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

CHEF'S CREATIONS

[Available 10.30am-4.00pm]

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)

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

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

Pittmaster's Picks

[Available 12.00pm-3.00pm]

Smoked baby back pork ribs with spicy Cajun seasoned beer battered fries, farmhouse slaw with smoked honey mustard dressing and house made barbecue sauce \$28 *

Low n slow grapevine smoked pulled pork with house made barbecue sauce, Cajun spice buttered sweetcorn on the cob and farmhouse slaw with smoked honey mustard dressing \$27 (GF)

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 \$28 (GF)

Sides

[Available 12.00pm-3.00pm]

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)

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 or can be altered to suit.

64 Majors Lane, Lovedale. Phone (02) 49307832. www.majorslane.com

Cafe: Thurs to Mon 10.30am-4pm. Gourmet Pantry: Thurs to Mon 10am-5pm. Functions seven days and nights