

Welcome back to

LOVEDALE

SMOKEHOUSE

Update 12 May 2020

We are excited to be able to offer dine-in meals once again from Saturday 16 May and can't wait to see you!

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.

Please Make a Booking

- ✓ We can only seat 10 guests in our café at any time therefore bookings are essential. Reservations can be made online. Online reservations close for each time period 7 hours in advance. If you would like to see if we have a last minute reservation available please call us on (02) 49307832.
- ✓ Our café will be open Thursdays to Mondays (closed Tuesdays and Wednesdays).
- ✓ We have introduced sitting times, 11am, 12pm, 1pm, 2pm, 3pm. We ask that guests please arrive on time for their booking. We are allowing a generous 50 minute dining time, we will use the last 10 minutes of the hour to clean and sanitise tables and chairs before the next guests arrive.

Menu

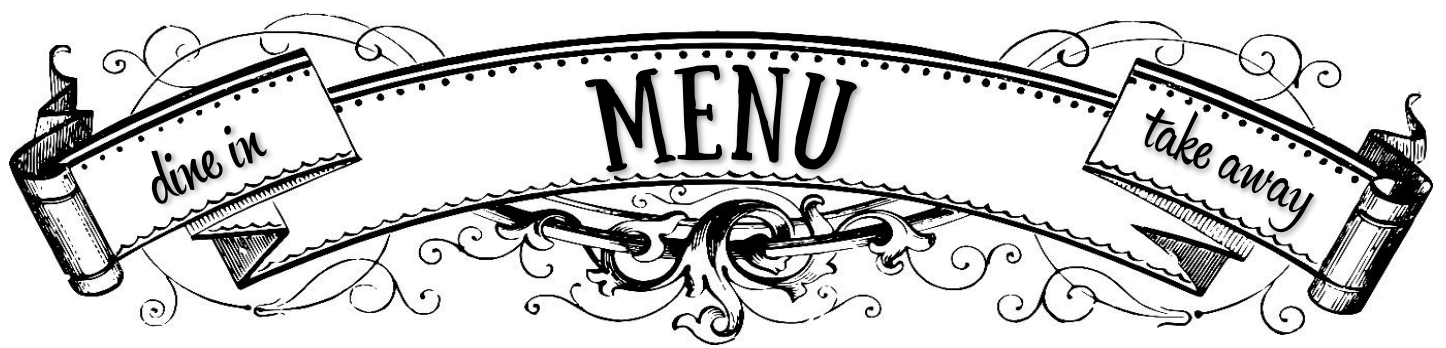
- ✓ We have a new menu, some ingredients are still hard to obtain, so changes may be made, we will keep our menu updated on our website www.majorslane.com. We will add more dishes as restrictions are further eased and it becomes viable to welcome back our team.

Take Away

- ✓ Our full menu is now available to take-away, yes even the hot dishes! The kitchen will open at 11am each day and take our last orders at 3pm.
- ✓ You are welcome to call ahead to pre-order to lessen your waiting time upon arrival.
- ✓ If ordering at the café, we will ask you to remain in our waiting area whilst maintaining social distancing. We will call you to our pick up window when your meal is ready.

Keeping Everyone Safe

- ✓ Guests will now order their meal, select their drinks from our display fridge and pay at the shop counter. We will call you to our new Pick Up Window when your meal is ready. This is to reduce the multiple visits to each table involved in offering full table service.
- ✓ We are utilising disposable plates, cutlery and cups. We are doing this in the most environmentally sound way that we can however the supply of environmentally sustainable products is patchy at best.
- ✓ We have hand sanitiser for your use at multiple stations
- ✓ We have floor markings for social distancing in our shop and entry
- ✓ We have separate Entry and Exit doors
- ✓ We are cleaning and sanitising touch points frequently
- ✓ There will not be any communal items available, no water stations, no condiments on the tables
- ✓ We are sanitising tables, chairs and menus between every use
- ✓ BYO wine is not allowed at this time
- ✓ We are abiding by the 4 square metre rule in our shop and café



PITMASTER'S PICKS

Low and slow alder smoked beef brisket with smoky mac 'n cheese and pan gravy \$25

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

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 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, farmhouse slaw with smoked honey mustard dressing, our own tomato, apple, onion and date chutney \$18 (GF)

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

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

NB: Gluten free burger buns are available add \$2, however our fries are not gluten free.

Please select drinks from the display fridge, place your meal order and pay at the shop counter inside.

Your meal can be collected at the pick up window, we will call your table number when it is ready.

Platters For 2

Ploughmans Platter \$39.95

Double smoked ham
Thin slices of smoked chicken breast
Mild cacciatore salami
Grapevine smoked Hunter Valley beef sirloin
Smoked Australian cheddar
Pickled vegetables in tangy mustard syrup
Tomato, apple, onion and date chutney
Artisan baked sourdough

Gourmet Charcuterie Platter \$49.95

Dry cured and air-dried prosciutto
Fennel infused pork 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 \$56.50

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

LOVEDALE SMOKEHOUSE

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

*Bookings Essential - Phone (02) 49307832
64 Majors Lane, Lovedale NSW
Open Thursday to Monday
Sitting Times 11am, 12pm, 1pm, 2pm, 3pm*

Heat & Eat Take Home Frozen Meals

We have really enjoyed keeping you all nourished at home with our great value,
country style frozen meals.

We will be continuing to make them for as long as we can.

Satay pork with jasmine rice

Creamy smoked potato and mushroom soup (gluten free/vegetarian)

Penne Bolognese

Chicken stroganoff with herbed noodles

Smoked cheese macaroni

Spicy minestrone soup (gluten free/vegetarian)

Seafood mornay with rice

Pea and smoked ham hock soup (gluten free)

Beef chilli con carne with rice (gluten free)

(All approx. 500-600g)

\$13.50 each

or

10 for \$100 (5 soups/5 meals)

Strictly take home only.

Drinks Menu

For Dine-in & Take Away

Please note this is a sample list to give an indication of our range.

Craft Beers

Feral Brewing Co Smoked Porter
Brookvale Union Ginger Beer
Nomad Brewing Freshie Salt & Pepper Gose
Colonial Brewing Co. Southwest Sour
Six String Brewing Co. Coastie Lager
Pirate Life Port Local Lager
Kaiju Beer Kaiju Krush Topical Pale Ale
Stone & Wood Pacific Ale
Young Henry's Newtowner Aus. Pale Ale
Balter Brewing Co. XPA
BentSpoke Brewing Co. Crankshaft IPA

Well Known Beers

Sleeping Giant IPA (WA)
James Squire 150 Lashes Pale Ale (NSW)
James Squire Nine Tales Amber Ale (NSW)
Corona (MEXICO)
XXXX Gold (QLD)
Cascade Premium Light (TAS)

Ciders & Iced Tea

Coldstream Apple Cider
Young Henry's Cloudy Apple Cider
Brookvale Union Vodka and Peach Iced Tea
Koppaberg Strawberry and Lime Cider

Soft Drinks

Bundaberg Premium Soft Drinks
Cans of Coke/Coke Zero/Squash etc
500ml Mount Franklin Spring Water
San Pellegrino Sparkling Water

HV Wine

DeBortoli Prosecco
Peterson House Pink Blush Sparkling Rosé
2018 Audrey Wilkinson Moscato
2019 Peppertree Semillon Sauvignon Blanc
2017 Majors Lane Semillon
2018 Tulloch Verdelho
2019 David Hook Pinot Grigio
2016 Scarborough Yellow Label Chardonnay
2018 Ivanhoe Shiraz
NV Scarborough Pinot Noir
See our daily list for wines available by the glass

Coffee

All your favourites are available

Please note

Our list is a condensed version of our regular beverage selection. We will increase our range once restrictions are further eased.

For everyone's safety all drinks are served in either the bottle/can or disposable wine glass.

No keep cups please. BYO wine is not allowed during COVID19 restrictions.

Cups of ice and straws are available upon request.

Please make your drink selections from the fridge and pay at the shop counter.