

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.



*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
Colonial Brewing South West Sour	\$8.50
4 Pines Hefeweizen	\$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
Sydney Brewery Paddo Pale	\$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
Sydney Brewery Potts Point Porter	\$8.50
Feral Brewing Co Smoked Porter	\$8.50
XXXX Gold	\$6
Cascade Premium Light	\$6
Balter Brewing Captain Sensible Mid Strength	\$7
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
Sydney Brewery Agave Ginger Cider	\$8.50
Koppaberg Strawberry and Lime Cider	\$8.50
Sydney Brewery Sydney Apple Cider	\$8.50
Coldstream Apple Cider	\$8.50

Wines

DeBortoli Prosecco	\$30
Peterson House Sparkling Rosé	\$30
Peterson House Sparkling Rosé 200ml	\$10
Scotchmans Hill Moscato	\$30
Nature's Step Organic Pinot Grigio	\$30
Audrey Wilkinson Rose	\$35
Noble Fellows Pinot Gris	\$30
Tulloch Verdelho	\$30
Peppertree Semillon Sauvignon Blanc	\$30
Majors Lane Semillon	\$30
Scarborough Yellow Label Chardonnay	\$35
Scarborough Pinot Noir	\$35
Gartelmann Wines Merlot	\$30
Leogate Estate Cabernet Sauvignon	\$30
Ivanhoe Shiraz	\$40

You are welcome to take home your unfinished bottle. No BYO during Covid19 restrictions.

Wines by the glass are written on specials boards



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Spirits & Liqueurs

Sold by 30ml nip, neat or on the rocks. Order at the bar. 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>Teas:</i> English Breakfast, Earl Grey, Chai, Green, Chamomile, Lemon & Ginger, Lemongrass with Lime & Ginger, Peppermint & Vanilla	\$4
<i>Syrups:</i> Vanilla, Hazelnut, Butterscotch, Caramel, Salted Caramel, Irish Cream	\$1
Soy, Almond, decaf, extra shot, large	\$1



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

