

# LOVEDALE BAR+ GRILL

## DINNER MENU

### WELCOME

Refreshingly different, Lovedale Bar + Grill offers a welcoming menu complete with infusions of craft beers from our on-site brewery, Sydney Brewery Hunter Valley. There is something for everyone with cocktails, share plates, brewery tours, live music and tasting paddles. Revel in the outdoor beer garden or relax indoors. It's the perfect place for any occasion, large or intimate.

### STARTERS

<b>GARLIC BREAD [VE]</b> With cheese	<b>\$7</b> <b>\$8</b>
<b>FRIES [V]</b> Small Large Served with tomato ketchup	<b>\$7</b> <b>\$10</b>
<b>SEASONED POTATO WEDGES [V]</b> With sour cream & sweet chilli	<b>\$12</b>
<b>ROAST PUMPKIN HUMMUS [GF, VE, SE]</b> Macadamia dukkah & grilled flat bread	<b>\$14</b>
<b>BRUSCHETTA PIZZA [V]</b> Wild mushroom, rocket, goat's cheese & sumac	<b>\$14</b>
<b>JERK SPICED PORK BELLY BITES [GF, DF]</b> Pineapple BBQ sauce	<b>\$16</b>
<b>GRILLED FISH TACO [DF]</b> Fresh fish fillet, grilled corn salsa, chipotle mayo & fresh lime	<b>\$16</b>
<b>GRILLED LEMON MYRTLE &amp; MOUNTAIN PEPPER CALAMARI [GF, N]</b> Smokey romesco sauce	<b>\$19</b>

#### DIETARY DETAIL

• [V] Vegetarian • [GF] Gluten Free • [DF] Dairy Free • [N] Contains Nuts • [SE] Contains Sesame • [SF] Contains Shell Fish. If you have an allergy or dietary requirement please let us know when you order.

### SHARING

<b>SEAFOOD PLATE [GF, DF, SE, SF]</b> Fresh East Coast Oysters and Prawns, yuzu mayonnaise, miso & soy dressing	<b>\$36</b>
<b>CHARCUTERIE PLATE</b> Selection of dried & cured meat, smoked cheddar, marinated olives, pickled veg, spiced pear puree, Sydney Brewery mustard & lavosh	<b>\$30</b>
<b>CHEESE BOARD [N]</b> Selection of three cheeses, spiced pear purée, dried fruit, nuts & lavosh	<b>\$28</b>

### CLASSICS

<b>LOVEDALE NACHOS</b> <b>Beef [GF]</b> Braised beef and beans, corn chips, cheese, sour cream, guacamole & roasted corn salsa	<b>\$26</b>
<b>Vegetarian [GF, V]</b> Spiced jackfruit, corn chips, cheese, sour cream, guacamole & roasted corn salsa	<b>\$24</b>
<b>LOVEDALE LAGER BATTERED FISH &amp; CHIPS</b> Fresh fish lightly battered, chips & Lovedale slaw	<b>\$26</b>
<b>CHICKEN SCHNITZEL</b> Panko crumbed served with chips & Lovedale slaw Add Parmigiana sauce	<b>\$28</b> <b>\$32</b>

### PASTA

<b>CHILLI PRAWN &amp; SQUID INK LINGUINE [SF]</b> Prawn, jalapeño, onion, garlic, parsley & grana padano	<b>\$28</b>
<b>BEEF BRISKET RAGOUT</b> Slow cooked beef brisket in rich tomato sauce with rigatoni pasta & pecorino	<b>\$27</b>
<b>WILD MUSHROOM RISOTTO [GF, V]</b> Sautéed mushrooms, garlic, truffle oil & grana padano	<b>\$26</b>

### GREENS

<b>CAPRESE SALAD [GF, V]</b> Heirloom tomato, pickled onion, buffalo mozzarella, raspberry vinaigrette & baby herbs	<b>\$19</b>
<b>ROAST BEETROOT &amp; PECAN SALAD [GF, DF, VE]</b> Roasted beetroot, bitter leaves, roasted pecans, beetroot aioli & balsamic dressing	<b>\$17</b>
<b>ROCKET &amp; PEAR SALAD [GF, V, N]</b> Rocket, pear, parmesan, candied walnuts & pomegranate dressing	<b>\$15</b>
<b>CAESAR BOWL</b> Baby cos, grated parmesan, toasted focaccia, bacon & farm fresh egg ADD Chicken <b>\$7</b>   ADD Falafel <b>\$6</b>   ADD Smoked Salmon <b>\$8</b>	<b>\$22</b>

### GRILLS

ALL GRILLS SERVED WITH ROCKET & PARMESAN SALAD & YOUR CHOICE OF ONE OTHER SIDE AND SAUCE

<b>GRILLED FISH AT MARKET PRICE - SEE SPECIALS BOARD</b>	
<b>250G CHICKEN SUPREME</b>	<b>\$34</b>
<b>250G WAGYU RUMP</b>	<b>\$42</b>
<b>250G MSA STRIPLOIN</b>	<b>\$44</b>
<b>250G SOUTHERN PRIME SCOTCH FILLET</b>	<b>\$48</b>

### SAUCES

	<b>\$2 EACH</b>
Gravy   Green Pepper   Mushroom   Sydney Brewery Lager Gravy   Herbed Hollandaise   Roasted Garlic Aioli   Pineapple BBQ   Smokey Romesco   Sydney Brewery Mustard	

### SIDES

<b>ROCKET &amp; PARMESAN SALAD [V, GF]</b>	<b>\$6</b>
<b>ROASTED SWEET POTATO MASH [GF, DF, V]</b>	<b>\$8</b>
<b>DUCK FAT POTATOES [GF, DF]</b>	<b>\$10</b>
<b>BOK CHOY WITH SOY &amp; MISO [GF, DF, V]</b>	<b>\$8</b>
<b>ROASTED DUTCH CARROTS [GF, V]</b>	<b>\$10</b>

### SIGNATURES

<b>MISO GLAZED BARRAMUNDI [DF, SE]</b> Dashi broth, udon noodles, bok choy, pickled mushroom & chili sesame oil	<b>\$35</b>
<b>AUSTRALIAN MOUNTAIN PEPPER LAMB RUMP [DF]</b> Slow cooked lamb rump, sweet potato mash, sautéed rainbow chard & Sydney Brewery lager gravy	<b>\$36</b>
<b>BBQ GLAZED PORK RIB [DF]</b> Full rack of pork ribs, pineapple BBQ sauce with chips, rocket & parmesan salad	<b>\$50</b>
<b>SHARE PLATTER FOR TWO [N]</b> Slow cooked beef short rib, served with duck fat potatoes, honey roasted dutch carrots, rocket & parmesan salad, romesco sauce & Sydney Brewery lager gravy	<b>\$95</b>

### KIDS MENU (12 YRS & UNDER)

**KIDS MENU ITEMS \$16**

**Includes soft drink and sweet treat. Choose from:**

- Kids Pizza – cheese, hawaiian, pepperoni or margarita
- Kids Chicken Schnitzel with chips and gravy
- Kids Pasta – napoli sauce or plain
- Kids Burger – cheese, tomato sauce & chips
- Kids Battered Fish & Chips
- Kids 100g Sirloin Steak with chips & gravy (\$2 surcharge)

**VEGAN? Please ask one of our friendly staff for our vegan menu**

### SANGAS

**SERVED WITH FRIES OR LOVEDALE SLAW  
GLUTEN FREE BUNS AVAILABLE ON REQUEST**

<b>LOVEDALE BURGER</b> Wagyu beef patty, bacon, lettuce, burger cheese, tomato, pickles & mustard aioli	<b>\$26</b>
<b>BUTTERMILK FRIED CHICKEN BURGER</b> Crispy fried chicken breast, bacon jam, burger cheese, lettuce, pickles & siracha mayo	<b>\$26</b>
<b>SB LAGER STEAK SANGA</b> Pasture raised beef, balsamic onion and Sydney Brewery Lager jam, rocket, tomato chutney with mustard aioli on Turkish bread	<b>\$27</b>

<b>BBQ PULLED PORK SANDWICH</b> Slow cooked pork shoulder, lovedale slaw, pineapple BBQ sauce on Turkish bread	<b>\$26</b>
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<b>MIXED MUSHROOM BURGER [V]</b> Mushrooms, grana padano, rocket, black garlic & truffle mayonnaise	<b>\$26</b>
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### PIZZAS

**GLUTEN FREE BASES \$2 EXTRA PER BASE  
DAIRY FREE CHEESE AVAILABLE \$5 EXTRA PER PIZZA**

<b>CHEESE PIZZA [V]</b> Napoli sauce & mozzarella cheese	<b>\$19</b>
<b>MARGHERITA [V]</b> Napoli sauce, marinated roma tomato, basil & buffalo mozzarella cheese	<b>\$22</b>
<b>NEW YORK</b> Napoli sauce, mozzarella cheese & slices of pepperoni	<b>\$25</b>
<b>HAWAIIAN</b> Napoli sauce, ham, pineapple & mozzarella cheese	<b>\$25</b>

<b>PRAWN &amp; CHORIZO [SF]</b> Napoli sauce, garlic prawns, chorizo sausage, tomato, onion & hollandaise sauce	<b>\$28</b>
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<b>VEGO [V]</b> Confit garlic, mozzarella cheese, roast pumpkin, olives, fetta & rocket	<b>\$24</b>
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<b>MEATY</b> BBQ sauce, pepperoni, ham, chorizo & smoked chicken	<b>\$28</b>
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<b>SMOKED CHICKEN</b> Napoli sauce, mozzarella cheese, smoked chicken, bacon, red onion, wild mushroom & truffle oil	<b>\$27</b>
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### SWEETS

<b>APPLE BUTTER CAKE</b> Salted caramel sauce and vanilla mascarpone	<b>\$16</b>
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<b>DARK CHOCOLATE TART</b> Raspberry sorbet & fresh raspberries	<b>\$16</b>
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<b>BLUEBERRY CHEESECAKE [GF, DF, VE, N]</b> Berry coulis, coconut & pistachio crumb	<b>\$16</b>
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