

LOVEDALE BAR+ GRILL

LUNCH 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.

GRAZES

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

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

SHARING

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

GREENS

CAPRESE SALAD [GF, V] Heirloom tomato, pickled onion, buffalo mozzarella, raspberry vinaigrette & baby herbs	\$19
ROAST BEETROOT & PECAN SALAD [GF, DF, VE] Roasted beetroot, bitter leaves, roasted pecans, beetroot aioli & balsamic dressing	\$17
ROCKET & PEAR SALAD [V, GF] Rocket, pear, parmesan, candied walnuts & pomegranate dressing	\$15
CAESAR BOWL Baby cos, grated parmesan, toasted focaccia, crispy bacon & farm fresh egg	\$22
Add chicken	\$7
Add falafel	\$6
Add smoked salmon	\$8

KIDS (UP TO 12 YRS)

ALL KIDS MEALS Includes soft drink and sweet treat	\$16
KIDS PIZZA Choice of: cheese, hawaiian, pepperoni or margarita	
CHICKEN SCHNITZEL With chips & gravy	
PASTA Napoli sauce or plain	
BEEF BURGER	
BATTERED FISH & CHIPS	
100G SIRLOIN STEAK WITH CHIPS & GRAVY (\$2 surcharge)	

GRILLS

All grills served with chips, rocket & parmesan salad with your choice of sauce	
GRILLED FISH @ Market Price see specials board	
250gm CHICKEN SUPREME	\$34
250GM WAGYU RUMP	\$42
250GM MSA STRIPLOIN	\$44

SAUCES

ALL SAUCES \$2 Gravy Green Pepper Mushroom Herb Hollandaise Aioli Bourbon BBQ Romesco Sydney Brewery house made mustard Sydney Brewery Lager gravy
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SANGAS

Burgers are served with fries or Lovedale slaw
Gluten Free buns available on request

LOVEDALE BURGER Wagyu beef patty, bacon, lettuce, tasty cheese, tomato, pickles & mustard aioli	\$26
BUTTERMILK FRIED CHICKEN BURGER Crispy fried chicken breast, bacon jam, burger cheese, lettuce, pickles & sriracha mayo	\$26
SB STEAK SANGA Pasture raised beef, balsamic onion & Sydney Brewery Lager jam, rocket, tomato chutney, mustard & aioli on Turkish bread	\$27
BBQ PULLED PORK SANDWICH Slow cooked pork shoulder, Lovedale slaw, pineapple BBQ sauce on Turkish bread	\$26
CHICKEN BLT WRAP Crispy chicken, bacon, lettuce, tomato, cheese, sweet chilli & aioli	\$24
MIXED MUSHROOM BURGER [V] Mushrooms, grana padano, rocket, black garlic & truffle mayonnaise	\$26
BEEF BRISKET RAGOUT Slow cooked beef brisket in rich tomato sauce with rigatoni pasta & pecorino cheese	\$27
WILD MUSHROOM RISOTTO [GF, V] Sautéed mushrooms, garlic, truffle oil & grana padano	\$26

PASTA

CLASSICS

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

PIZZA

Gluten Free bases available for extra \$2 per base
Dairy Free cheese available for extra \$5 per pizza

CHEESE PIZZA [V] Napoli sauce & mozzarella cheese	\$19
MARGHERITA [V] Napoli sauce, marinated roma tomato, basil & buffalo mozzarella	\$22
NEW YORK Napoli sauce, mozzarella cheese & slices of pepperoni	\$25
HAWAIIAN Napoli sauce, ham, pineapple & mozzarella cheese	\$25
PRAWN & CHORIZO Napoli sauce, garlic prawns, chorizo sausage, tomato, onion & hollandaise sauce	\$28
VEGO [V] Confit garlic, mozzarella cheese, roast pumpkin, olives, fetta & rocket	\$24
MEATY BBQ sauce, pepperoni, ham, chorizo & smoked chicken	\$28
SMOKED CHICKEN Napoli sauce, mozzarella cheese, smoked chicken, bacon, red onion, wild mushroom & truffle oil	\$27

DIETARY DETAILS

V – Vegetarian VE – Vegan GF – Gluten Free
DF – Dairy Free SE – Contains Sesame
SH – Contains Shellfish N – Contains Nuts

LOVEDALE
BAR+GRILL

DINNER MENU

WELCOME

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STARTERS

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

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

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

CLASSICS

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

PASTA

CHILLI PRAWN & SQUID INK LINGUINE [SF] Prawn, jalapeño, onion, garlic, parsley & grana padano	\$28
BEEF BRISKET RAGOUT Slow cooked beef brisket in rich tomato sauce with rigatoni pasta & pecorino	\$27
WILD MUSHROOM RISOTTO [GF, V] Sautéed mushrooms, garlic, truffle oil & grana padano	\$26
CAPRESE SALAD [GF, V] Heirloom tomato, pickled onion, buffalo mozzarella, raspberry vinaigrette & baby herbs	\$19
ROAST BEETROOT & PECAN SALAD [GF, DF, VE] Roasted beetroot, bitter leaves, roasted pecans, beetroot aioli & balsamic dressing	\$17
ROCKET & PEAR SALAD [GF, V, N] Rocket, pear, parmesan, candied walnuts & pomegranate dressing	\$15

CAESAR BOWL Baby cos, grated parmesan, toasted focaccia, bacon & farm fresh egg ADD Chicken \$7 ADD Falafel \$6 ADD Smoked Salmon \$8	\$22
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GRILLS

ALL GRILLS SERVED WITH ROCKET & PARMESAN SALAD & YOUR CHOICE OF ONE OTHER SIDE AND SAUCE	
GRILLED FISH AT MARKET PRICE - SEE SPECIALS BOARD	
250G CHICKEN SUPREME	\$34
250G WAGYU RUMP	\$42
250G MSA STRIPLOIN	\$44
250G SOUTHERN PRIME SCOTCH FILLET	\$48

SAUCES

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

SIDES

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

SIGNATURES

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

KIDS MENU (12 YRS & UNDER)

KIDS MENU ITEMS Includes soft drink and sweet treat. Choose from:	\$16
• 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	
LOVEDALE BURGER Wagyu beef patty, bacon, lettuce, burger cheese, tomato, pickles & mustard aioli	\$26
BUTTERMILK FRIED CHICKEN BURGER Crispy fried chicken breast, bacon jam, burger cheese, lettuce, pickles & siracha mayo	\$26
SB LAGER STEAK SANGA Pasture raised beef, balsamic onion and Sydney Brewery Lager jam, rocket, tomato chutney with mustard aioli on Turkish bread	\$27

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

GLUTEN FREE BASES \$2 EXTRA PER BASE DAIRY FREE CHEESE AVAILABLE \$5 EXTRA PER PIZZA	
CHEESE PIZZA [V] Napoli sauce & mozzarella cheese	\$19
MARGHERITA [V] Napoli sauce, marinated roma tomato, basil & buffalo mozzarella cheese	\$22
NEW YORK Napoli sauce, mozzarella cheese & slices of pepperoni	\$25
HAWAIIAN Napoli sauce, ham, pineapple & mozzarella cheese	\$25

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

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



LOVEDALE BAR+ GRILL

VEGAN MENU

WELCOME

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GARLIC BREAD [VE]

\$7

BRUSCHETTA PIZZA [VE]

\$14

Wild mushroom, rocket, sumac & dairy free cheese

ROAST PUMPKIN HUMMUS [GF, VE, SE, N]

\$14

Macadamia dukkah & grilled flat bread

ROAST BEETROOT & PECAN SALAD

\$17

[GF, DF, VE]

Roasted beetroot, bitter leaves, roasted pecans, beetroot aioli & balsamic dressing

MIXED MUSHROOM BURGER [VE]

\$26

Caramelised onion, rocket & vegan truffle mayonnaise

WILD MUSHROOM RISOTTO [GF, VE]

\$26

Mushrooms, rocket, black garlic & vegan truffle mayonnaise

JACKFRUIT NACHOS [GF, VE]

\$28

Spiced jackfruit, corn chips, dairy free cheese, guacamole & roasted corn salsa

CHEESE PIZZA [VE]

\$24

Napoli sauce & dairy free cheese

MARGHERITA PIZZA [VE]

\$27

Napoli sauce, marinated roma tomato, basil & dairy free cheese

VEGO PIZZA [VE, SE]

\$29

Confit garlic, dairy free cheese, roast pumpkin, olives & rocket

BLUEBERRY CHEESECAKE [GF, DF, VE, N]

\$16

Berry coulis, coconut & pistachio crumb



[V] Vegetarian • [GF] Gluten Free • [DF] Dairy Free • [N] Contains Nuts • [SE] Contains Sesame

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LOVE DALE BAR+ GRILL

SPARKLING

BIMBADGEN, SPARKLING SEMILLON, <i>Hunter Valley</i>	 \$11	 \$50
TEMPUS TWO, MOSCATO, <i>Hunter Valley</i>	\$12	\$55

WHITE WINE

JADE ESTATE, SEMILLON, <i>Hunter Valley</i>	\$9	\$36
CAPERCAILLIE, CHARDONNAY, <i>Hunter Valley</i>	\$12	\$60
ALLANDALE, SAUVIGNON BLANC, <i>Orange</i>	\$12	\$55
MCGUIGAN, SHORTLIST SEMILLON, <i>Hunter Valley</i>	\$12	\$60
LEOGATE ESTATE, PINOT GRIS, <i>Hunter Valley</i>	\$11	\$48
MARGAN, VERDELHO, <i>Hunter Valley</i>	\$14	\$70
TULLOCH WINES, LATE PICKED VERDELHO, <i>Hunter Valley</i>	\$13	\$65

ROSÉ

BIMBADGEN, ROSÉ, <i>Hunter Valley</i>	\$13	\$60
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RED WINE

CAPERCAILLIE, SHIRAZ, <i>Hunter Valley</i>	\$10	\$40
BOYDELLS, SHIRAZ, <i>Hilltops</i>	\$12	\$55
AUDREY WILKINSON, PINOT NOIR, <i>Hunter Valley</i>	\$12.5	\$60
ALLANDALE, CABERNET SAUVIGNON, <i>Hunter Valley</i>	\$10	\$45
GLANDORE, REGIONAL TEMPRANILLO, <i>Hunter Valley</i>	\$13	\$60
DRAYTONS, PIONEER SERIES MERLOT, <i>Hunter Valley</i>	\$11	\$48
COMMYNS & CO, PINOT SHIRAZ, <i>Hunter Valley</i>	\$14.5	\$65
COCKFIGHTERS GHOST CABERNET SAUVIGNON, <i>Hunter Valley</i>	\$15	\$80

All prices are inclusive of GST. Please note a merchant service fee of 3% applies for Diners Club and JCB credit cards. A 1.5% fee applies to all other credit card payments. You are welcome to change your preferred method of payment upon checkout to cash or EFTPOS if you wish to avoid the credit card surcharge.

DRINKS MENU

HUNTER  VALLEY

ALL KINDS
OF DIFFERENT



LAGER 4.7%

Munich Style Lager, clean and crisp with subtle hop flavour and refined malt character. Hops: Hallertauer Traditional, Hersbrucker, Tettanger



BLUE SWIMMER SUMMER ALE 4.6%

Crisp and clean light ale with tropical fruit and citrus aromas. Hops: Citra, Riwaka Motueka, Sorachi Ace



PILSNER 5%

Traditional Czech-style pilsner with a spicy bitterness and subtle malt backbone. Hops: Czech Saaz



PALE ALE 5%

Sophisticated American Pale Ale with citrus and floral aromas. Crisp and clean with balanced malt and slightly bitter finish. Hops: Enigma, Galaxy, Amarillo, Cascade



DARK LAGER 4.9%

Smooth chocolate with roast coffee aromas and taste. Hops: Czech Saaz



EAST COAST IPA 7%

Intense tropical fruit flavour and aroma with hints of citrus and pine. Hops: Simcoe, Amarillo, Topaz and Citra



TOUCAN SESSION IPA 4.5%

Notes of citrus, passionfruit and tropical fruits with a lightly hazy appearance. Hops: Amarillo, Citra, Mosaic, Eclipse



SYDNEY CIDER 4.5%

Freshly crushed 100% Australian-grown apples with Champagne yeast. Flavour is semi-sweet with a crisp, clean finish



AGAVE GINGER CIDER 4.5%

The original Sydney Cider with the addition of organic agave and pure ginger. Restrained ginger zing and medium sweetness.

Available beers are on rotation to maintain highest quality

AUSTRALIAN BEERS

HAHN LIGHT	\$6.5
HAHN SUPER DRY	\$8.5
JAMES BOAG'S LIGHT	\$7.5
JAMES BOAG'S PREMIUM	\$8.5
TOOHEYS NEW	\$8
XXXX GOLD	\$7
VICTORIA BITTER	\$7.5
LITTLE CREATURES PALE ALE	\$9
BYRON BAY LAGER	\$8

IMPORTED BEERS

ASAHI	\$8.5
CORONA	\$9.5
HEINEKEN	\$9.5
HEINEKEN 0%	\$6.5



@crownplaza_huntermvalley
@lovedalebar&grill



Crowne Plaza Hunter Valley
The Lovedale Bar & Grill
Sydney Brewery Hunter Valley

COCKTAILS

REFRESHINGLY DIFFERENT

POMEGRANATE BRAMBLE \$20

Gin, Lime Juice, Pomegranate liqueur

VANILLA SOUR \$20

Vanilla Vodka, Sour Apple Liqueur, Lime Juice, Lemonade

MIDORI SPLICE \$18

Midori, Malibu Rum, Coconut Cream

FRENCH MARTINI \$19

Vodka, Chambord, Pineapple Juice

SYDNEY CIDER KNOCKER \$20

Vodka, Strawberry Liqueur, Lemon Juice, Sydney Apple Cider

FRUIT TINGLE \$18

Vodka, Blue Curacao, Grenadine, Lemonade

CLASSIC

MOJITO \$20

Havana Club Rum, Mint, Lime

MARGARITA \$20

Tequila, Cointreau, Lime Juice

ESPRESSO MARTINI \$19

Vodka, Kahlua, Coffee

OLD FASHIONED \$24

Makers Mark, Aromatic Bitter, Orange Bitter

APEROL SPRITZ \$16

Aperol, Bimbadgen Sparkling, Soda

LONG ISLAND ICED TEA \$26

Vodka, White Rum, Gin, Tequila, Cointreau, Lemon Juice, Cola

COCKTAIL JUGS

MOJITO JUG \$45

Havana Club Rum, Mint, Lime

FRUIT TINGLE JUG \$45

Vodka, Blue Curacao, Grenadine, Lemonade

SYDNEY CIDER KNOCKER JUG \$50

Vodka, Strawberry Liqueur, Lemon Juice, Apple Cider

VANILLA SOUR JUG \$50

Vanilla Vodka, Sour Apple Liqueur, Lime Juice, Lemonade

NON ALCOHOLIC

SWEET SUNSHINE \$10

Orange Juice, Pineapple Juice, Grenadine

VIRGIN POMEGRANATE MOJITO \$12

Pomegranate Syrup, Lime Juice, Fresh Mint, Sugar Syrup, Soda

FRUIT FIX \$12

Cranberry Juice, Apple Juice, Lime Juice, Vanilla Syrup

MOCKTAIL JUG \$30

Choose from our mocktail selection

SOFT DRINK JUGS \$18

Pepsi, Pepsi Max, Solo, Lemonade, Pink Lemonade, Lemon Lime Bitters

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The Lovedale Bar & Grill
Sydney Brewery Hunter Valley