



MENU

TO SHARE.

- COB LOAF** (V) 10
Garlic Butter
Add Cheese 3
- DEEP FRIED PICKLES** (V) (gf) (V) 10
Ranch Dipping Sauce
- MEXICAN STUFFED POTATO** (V) (gf) (V) 14
Onion, Garlic, Charred Corn, Kidney Beans, Sweet Potato, Chili + Avocado
- LUCKY WINGS** (gf) 16
(Hot Buffalo / Cajun Salt/Smoky BBQ) + Dipping Sauce (Blue Cheese/Ranch)
- POPCORN CHICKEN** (gf) 16
Ranch Dipping Sauce
- SALT + PEPPER PRAWNS** (gf) 17
Aioli Dipping Sauce
- SIZZLING BABY OCTOPUS** (gf) 16
Garlic + Chili Oil
- BEEF BRISKET TACOS (2)** 15
Roasted Cherry Tomato, Red Onion, Capers + Aioli on Crispy Tacos

BURGER & CO.

All Come w/ Fries

- WRAP OF THE DAY** (SEE SPECIALS BOARD) 17
Lunch Only
- LUCKY BEEF** (SERVED MEDIUM - RARE) 19
Wagyu Beef Patty, Lettuce, Bacon, Tomato, Onion, Pickles, Cheese + House Sauce on a Milk Bun
Make it a double patty! 5
- SMOKED BEEF BRISKET** 19
Charred Onion + Cheese on a Milk Bun
- SOUTHERN FRIED CHICKEN** (V) 19
Slaw, Cheese, Buffalo & Ranch Sauce on a Milk Bun
- GREEN BURGER** (V) (gf) (V) 19
Veggie Patty, Smoked Mushroom, Spinach, Tomato, Haloumi & Chipotle Mayo on a Wholemeal Bun
- SOFT SHELL CRAB BURGER** 20
Lettuce, Guacamole, Tomato + Chili Soy Mayo on a Milk Bun
GF BREAD - 2
Why not go bare with a bunless Burger!

SALADS.

Add Grilled Chicken, Pulled Pork, Beef Brisket, S + P Prawns, Octopus OR Tempeh \$5

- SATAY SALAD** (V) (gf) (V) 19
Lettuce, Tomato, Cabbage, Broccoli, Cucumber, Carrot + Satay Dressing
- SWEET POTATO** (V) (gf) (V) 20
Spinach, Kale, Onion, Haloumi, Roasted Almonds, Sunflower Seeds, Pepitas + House Dressing
- WARM HARVEST BOWL** (V) (gf) (V) 21
Sweet Potato, Charred Corn, Roast Onion, Quinoa Salsa, Cherry Tomatoes, Broccoli, Mixed Nuts & Seeds + Beetroot Dip

MAINS.

- BURRITO BOWL** (gf) (V) 22
Pulled Pork, Cajun Rice, Pico de Gallo, Queso, Guacamole, Coriander, Lemon, Charred Corn + Cheese
- CHILI CON CARNE NACHOS** (gf) (V) (V) 22
Corn Chips, Beans, Guacamole, Cheese, Sour Cream + Jalapeños (Veg/Pork/Beef)
- CRUMBED CHICKEN** 23
House Herbs & Spices Served w/ Fries + Slaw
- CHIMICHURRI CHICKEN BREAST** (gf) 24
Cajun Rice, Pico de Gallo + Avocado Mayo
- SMOKED BBQ PORK RIBS 400g** (gf) 29
Fries, Slaw + Pickle
(AVAILABLE DINNER ONLY + FRI - SUN LUNCH)
- SMOKED PULLED PORK** (gf) 27
Fries, Slaw + Pickle
- SMOKED BEEF BRISKET** (gf) 27
Fries, Slaw + Pickle
- PETITE FILLET 200g** (gf) 25
Fries + Slaw
- SIRLOIN 350g** (gf) 36
Marbled Thick Cut Steak w/ Sautèed Onion & Asparagus, Sweet Potato + Herb Butter
- BBQ SEAFOOD BOWL** (gf) 27
Baby Octopus, Squid, Fish, Mussels, Cajun Rice, Pico de Gallo, Lime + Coriander
- HAND BATTERED FISH + FRIES** 23
Grilled Lemon + Aioli

MARKET FISH (SEE SPECIALS BOARD)

PASTA.

Add Grilled Chicken, Pulled Pork, Beef Brisket, S + P Prawns, Octopus OR Tempeh \$5

- PESTO FETTUCCINI** (V) 21
Sweet Potato, Onion, Garlic, Cherry Tomatoes, Creamy Basil Pesto + Parmesan
- CHORIZO FETTUCCINI** (V) 21
Chorizo, Onion, Garlic, Chili Oil, Rocket + Parmesan
- BEEF RAGU PAPPARDELLE** 22
12 Hour Slow Smoked Beef, Tomato & Basil Sauce + Parmesan

DESSERT.

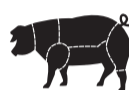
- CITRUS TART** (V) (gf) 14
Vanilla Bean Ice Cream
- BANANA SPLIT TWIST** (V) 14
Banana Ice Cream, Strawberry Whipped Cream, Roasted Nuts, Hot Fudge + Glazed Cherries
- NUTELLA PIZZA** (V) 14
Strawberries, Marshmallows + Vanilla Bean Ice Cream
- CHEESE PLATE FOR 2** (V) (gf) 20
Chef's Selection w/ Nuts, Dried Fruit + Crackers

SMOKED MEAT FEASTS

- THE LUCKY BBQ (SERVES 2-3)** 85
180g Pulled Pork, 800g Pork Ribs, Cajun Wings, Kransky, Fries, Slaw, Cornbread + Pickle
- THE PIT MASTER (SERVES 3-4)** 130
180g Pulled Pork, 800g Pork Ribs, 180g Beef Brisket, Cajun Wings, Kransky, Chicken Breast, Fries, Slaw, Cornbread + Pickle

Available Dinner only OR with 24 hours notice for Lunch

SIDES



- BUTTERMILK CORNBREAD** (V) 10
Chili Butter
- FRIES** (V) (gf) (V) 8
- LOADED FRIES** (gf) 13
Beef Brisket, Pulled Pork, Cheese + Aioli
- ROCKET + PARMESAN SALAD** (V) (gf) 9
Sliced Pear, Walnuts + Balsamic Dressing
- MAC N' CHEESE** (V) 10



#theluckyhotel

HOUSE SAUCES

- | | | | |
|------------------------|-----|-----------------------|-----|
| COLD | | HOT | |
| SMOKY BBQ (V) (gf) (V) | 2.5 | GRAVY | 3.5 |
| AIOLI (V) (gf) | 2.5 | MUSHROOM | 3.5 |
| BLUE CHEESE (V) (gf) | 2.5 | PEPPERCORN | 3.5 |
| RANCH (V) (gf) | 2.5 | NACHO CHEESE (V) (gf) | 3.5 |
| BUFFALO (V) (gf) (V) | 2.5 | | |
| CHIPOTLE MAYO (V) | 2.5 | | |

KIDS

All come w/ A FREE PADDLE POP

- MINI BURGER** 12
Beef Patty, Cheese + Tomato Sauce
- POPCORN CHICKEN** (gf) 12
Fries + Tomato Sauce
- MAC N' CHEESE** (V) 12
- HAM + CHEESE PIZZA** 12

(12 Years or Under)

ABOUT OUR HOUSE SMOKED MEATS

Temperature of our Smoked Meats!

Once smoked, our meats are held and served at 75°C to achieve maximum moisture and tenderness. Prefer it hotter? No problem! Just be sure to place your request at the time of ordering.

How do smoke rings form?

Smoke Rings are the result of a chemical reaction between the smoke and the meat. When we burn our hickory wood pellets, nitrogen dioxide forms (the protein that gives meat its red colour). The nitrogen dioxide then dissolves on the surface of the meat, binding with myoglobin.

Concerned your meat is undercooked?

Don't despair! The pink/red discolouration in our meats is known as 'Smoke Rings'. In the world of Barbecue, this is one of the most coveted properties of smoked meats, indicating cooking perfection.

Why does it taste so good?

All of our house-made sauces, marinades and meat rubs are made from scratch with ingredients from local suppliers before being lovingly coated over high-quality, ethically farmed, free-range and organic meats. Our meats are then slowly smoked over low temperatures for up to 14 hours to retain juices and lock in optimum flavour.