



MENU

TO SHARE.

- COB LOAF** (V) 10
Garlic Butter
Add Cheese 3
- PUMPKIN BRUSCHETTA (2)** (V)(V) 15
Goats Cheese, Balsamic Glaze + Sourdough
- CORN CHIPS** (V)(gf)(V) 9
Guacamole + Pico de Gallo
- DEEP FRIED PICKLES** (V)(gf) 10
Ranch Dipping Sauce
- LUCKY WINGS** (gf) 16
(Hot Buffalo / Cajun Salt/Smoky BBQ)
+ Dipping Sauce (Blue Cheese/Ranch)
- POPCORN CHICKEN** (gf) 16
Ranch Dipping Sauce
- CHARGILLED SQUID** (gf) 16
Roast Capsicum, Garlic + Chili Oil
- SALT + PEPPER PRAWNS** (gf) 17
Aioli Dipping Sauce
- WHOLE BAKED BRIE** (V) 18
Truffle Honey, Pecans + Toasted Sourdough

BURGERS & 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** 19
Slaw, Cheese, Buffalo & Ranch
Sauce on a Milk Bun
- BBQ PORK BAGUETTE** 19
Cheese, Onion + Jalapeños
- GREEN BURGER** (V)(V) 19
Veggie Patty, Spinach, Tomato,
Haloumi & Chipotle Mayo
on a Wholemeal Bun

GF BREAD - 2

Why not go bare with a bunless Burger!

SALADS.

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

- SMOKED POTATO SALAD** (gf) 19
Roast Onion, Cherry Tomato, Bacon,
Rocket + Creamy Seeded Mustard Dressing
- KUMERA SALAD** (V)(gf)(V) 20
Spinach, Kale, Onion, Haloumi,
Roasted Almonds, Sunflower Seeds,
Pepitas + House Dressing
- WARM HARVEST BOWL** (V)(gf)(V) 21
Charred Corn, Roast Onion, Warm Grain
Salsa, Roast Leek, Broccoli,
Smoked Eggplant + 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) 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) 26
Cheesy Polenta, Sautéed Mushrooms
+ Watercress Salad
- SIRLOIN 350g** (gf) 36
Sautéed Onion, Smoked Eggplant,
Brussels + Herb Butter
- SLOW SMOKED LAMB SHANKS** 29
Sweet Potato Mash, Broccoli, Heirloom
Tomatoes + Jus
- SEAFOOD GUMBO** (gf) 27
Chorizo, Prawns, Octopus, Mussels, Fish, Squid,
Cajun Rice + Chili

MARKET FISH (SEE SPECIALS BOARD)

PASTA.

Add Grilled Chicken, Pulled Pork, Beef Brisket,
Grilled Prawns, Squid OR Tempeh \$5

- CHICKEN FETTUCCINI** 24
Bacon, Leek, Creamy Garlic Sauce + Parmesan
- BUFFALO RICOTTA RAVIOLI** (V) 21
Saffron, Brussels, Watercress, Rocket,
Brown Butter + Truffle Oil
- SMOKED RATATOUILLE PAPPARDELLE** (V)(V) 22
Capsicum, Eggplant, Zucchini, Olives,
Onion, Rich Tomato Sauce + Parmesan

DESSERT.

- WARM FUDGE BROWNIE** (V) 14
Choc Ganache + Vanilla Peanut Ice Cream
- CHOC BERRY TART** (V)(gf) 14
Vanilla Bean Ice Cream
- STICKY DATE PUDDING** (V) 14
Warm Butterscotch Sauce + Vanilla Bean
Ice Cream

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	
SWEET POTATO MASH (V)(gf)	9
Toasted Seeds	
FRIES (V)(gf)	8
LOADED FRIES (gf)	13
Beef Brisket, Pulled Pork, Cheese + Aioli	
WINTER VEGETABLES (V)(gf)(V)	9
Broccoli, Brussels, Pumpkin, Charred Corn + Citrus Vinaigrette	
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	
SRIRACHA (V)(gf)(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	FISH N' CHIPS 12 Tomato Sauce

(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.

A 10% surcharge applies on public holidays • We endeavour to accommodate for all dietary requirements & allergies wherever we can, however due to potential food traces, we cannot completely guarantee 100% allergy free meals.

(V) Vegetarian (gf) Gluten Free (V) Can be made Vegan (H) Hot (M) Medium (L) Mild