

LUNCH 11.30AM - 2.30PM

DINNER 5.30PM - 9.00PM (9.30PM FRI-SAT)



MENU

TO SHARE.

- COB LOAF** (V) 10
Garlic Butter
Add Cheese 3
- PUMPKIN BRUSCHETTA (2)** (V)(GF) 16
Goats Cheese, Balsamic Glaze + Sourdough
- DEEP FRIED PICKLES** (V) 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
- CHARGRILLED 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** (V) 19
Slaw, Cheese, Buffalo & Ranch
Sauce on a Milk Bun
- LUCKY DAWG** 19
Cheesy Kransky, Caramelised Onion,
Cheese, Smoky Seeded Mustard &
Tomato Sauce on a Hot Dog Bun
- GREEN BURGER** (V)(GF) 19
Veggie Patty, Spinach, Tomato,
Haloumi & Chipotle Mayo on a
Wholemeal Bun Add Avocado - 3
GF BREAD - 2
Why not go bare with a bunless Burger!

SALADS.

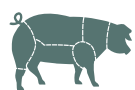
Add Grilled Chicken, Pulled Pork, Beef Brisket,
S + P Prawns, Squid OR Tempeh \$5

- CRISPY CAULIFLOWER SALAD** (V)(GF) 19
Roast Onion, Spiced Chickpeas, Toasted
Almonds, Parsley, Watercress, Rocket
+ Lemon Tahini Dressing
- SWEET POTATO SALAD** (V)(GF) 20
Spinach, Kale, Onion, Haloumi, Sautéed
Cabbage, Roasted Almonds, Sunflower
Seeds, Pepitas + Honey Mustard Vinaigrette
- WARM HARVEST BOWL** (V)(GF) 21
Charred Corn, Roast Onion, Warm Grain
Salsa, Roast Leek, Broccoli,
Smoked Eggplant + Beetroot Dip

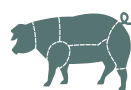
SMOKED MEAT FEASTS

- 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) 9
Broccoli, Brussels, Pumpkin, Charred
Corn + Citrus Vinaigrette
- MAC N' CHEESE** (V) 10



#theluckyhotel



HOUSE SAUCES

- | COLD | | HOT | |
|-------------------------|--------------------------|-----|--|
| SMOKY BBQ (V)(GF) 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) 2.5 | | | |
| CHIPOTLE MAYO (V) 2.5 | | | |
| SRIRACHA (V)(GF) 2.5 | | | |

KIDS

All come w/
A FREE PADDLE POP

- MINI BURGER** 12 **POPCORN CHICKEN** (GF) 12
Beef Patty, Cheese + Tomato Sauce Fries + Tomato Sauce
- MAC N' CHEESE** (V) 12 **FISH N' CHIPS** 12
Tomato Sauce

(12 Years or Under)

MAINS.

- BURRITO BOWL** (GF) 22
Pulled Pork, Cajun Rice, Pico de Gallo, Queso,
Guacamole, Coriander, Lemon,
Charred Corn + Cheese
- CHILI CON CARNE NACHOS** (GF) 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) 27
Cheesy Polenta, Sautéed Mushrooms
+ Watercress Salad
- SIRLOIN 350g** 36
Creamy Leek & Cauliflower Puree, Roast
Onion + Fried Brussels
- SLOW SMOKED LAMB SHANKS** 32
Sweet Potato Mash, Broccoli, Heirloom
Tomatoes + Jus
- SEAFOOD GUMBO** (GF) 27
Chorizo, Prawn, 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
- PESTO FETTUCCINI** (V)(GF) 22
Capsicum, Eggplant, Zucchini, Onion
+ Parmesan
- WAGYU MEATBALLS PAPPARDELLE** 22
Rich Tomato & Basil 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
- WHOLE BAKED BRIE** (V) 18
Truffle Honey, Pecans + Toasted Sourdough

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)(GF) Can be made Vegan (H) Hot (M) Medium (L) Mild

WHAT'S ON AT

THE *Lucky*
HOTEL

**MON -
FRI** -
- Lunch -

CHOOSE ANY
BURGER & CO
FOR \$15

Yum!

\$20 SOUTHERN ROAST
+ WINTER VEG
Mondays

PASTA
SPECIAL **\$15**
Tuesdays

\$15 TEX MEX
SPECIAL
Wednesdays

BUTTERMILK
FRIED CHICKEN **\$15**
FRIES + SLAW
Thursdays

MONDAY

*Kids
eat
Free!**

LUNCH
+
DINNER

With any main meal
purchase over \$20

* N/A Public Holiday's

MON - FRI
Lucky Hour
4-6PM

$\frac{1}{2}$
PRICE *Wings*

PLUS

-\$6-

TAP BEERS,
SPARKLING &
HOUSE WINES

*Live
Music*

FRIDAY'S
SATURDAY'S
and
SUNDAY'S

Sundays

FROM 5PM

\$5 SPARKLING WINE

\$5 COORS - \$18 BEER JUGS

Stone + Wood or Murrays Only

\$25 COCKTAIL JUGS

\$25

FROM 4PM

**LUCKY SAMPLER
PLATE**

Pumpkin Bruschetta , Prawn Twisters,
Popcorn Chicken + Wagyu Meatballs
(SERVES 2)