



SHARE PLATES

MARINATED WARMED OLIVES (VG, DF, GF)	12
GARLIC & HERB FOCACCIA (V) ADD CHEESE +3	12
HERB & AVOCADO GUAC (VG, DF, GF) Avocado & Jalapeño Guacamole, Blue Corn Tortilla Chips	18
MUSHROOM & PARMESAN ARANCINI (V) Field Mushroom Arancini, Black Truffle Aioli & Parmesan Cheese	18.5
CROQUETTES Pulled Pork Shoulder, Gruyere Cheese, Dijon Aioli	19
GRILLED HALOUMI (V, GF) Pan Fried Haloumi Cheese, Heirloom Tomato, Pine Nuts, Aged Balsamic Eschalot Jam, Olive Oil, Fresh Basil	24
PRAWN ROLL Mini Brioche Bun, Pico De Gallo, Avocado, Lettuce, Lime Aioli	9ea 3 for 25
FRIED SQUID Pineapple & Chilli Marinated Squid, Paprika Aioli	19
CAJUN FRIED CHICKEN WINGS Served With Choice of Ranch or Hot Sauce	22
SHARING PLATE Olives, Guac, House Made Arancini, Crispy Chicken Wings, Fried Local Squid, Lemon, Ranch	40



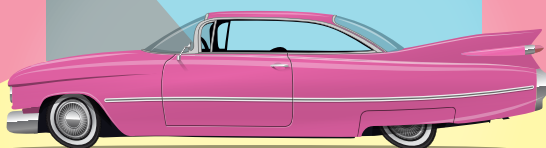
CLASSICS

- HOUSE CRUMBED CHICKEN SCHNITZEL** 24
Buttermilk Schnitzel, Fries, Salad, Lemon
- CHICKEN PARMIGIANA** 28
Buttermilk Schnitzel, Napoli Sauce, Ham, Mozzarella, Fries, Salad, Lemon
- GRILLED CHICKEN TACOS (DF) 2pc/3pc** 16/22
Green Goddess Marinated Chicken, Iceberg, Chipotle Mayo, Pineapple & Jalapeño Salsa
- NASHVILLE HOT FRIED CHICKEN BURGER** 24
Crispy Slaw, Pickles, Fries
- FISH & CHIPS (DF)** 26
Stone & Wood Battered Flathead, Fries, Salad, Tartare, Lemon
- THE LUCKY BURGER (GFO/DFO)** 24
Wagyu Patty, Cheddar Cheese, Tomato, Lettuce, Pickles, Lucky Sauce, Fries
- VEGGIE BURGER (V/VGO/GFO)** 24
Roasted Root Vegetable Patty, Balsamic Onion Jam, Pickles, Lettuce, Tomato, Honey Mustard Mayo, Fries

MAINS

- BRAISED BEEF CHEEK (GF)** 36
Mashed Potato, Dutch Carrots, Parmesan, Crispy Sage
- CRISPY PORK BELLY (GF)** 32
Plum Glaze, Baby Spinach, Pear & Parsnip Purée
- PANFRIED MARKET FISH (GF/DF)** 36
Baby Potatoes, Asparagus, Romesco, Salsa Verde, Lemon
- LEMON & HERB COUS COUS (V/VGO/DFO)** 29
Roasted Bell Peppers, Broccoli, Spinach, Cherry Tomatoes, Confit Garlic, Pistachio, Yoghurt Dressing

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FROM THE GRILL

ALL SERVED WITH TWO SIDES & SAUCE

CRISPY SKIN SALMON (GF/DF) 34

CHARGRILLED CHICKEN SUPREME (GF/DF) 32

200G 'GRASS FED' RUMP (GF/DF) 29

300G 'GRAIN FED' SIRLOIN (GF/DF) 38

300G 'GRASS FED' SCOTCH FILLET (GF/DF) 40

SIDES: MASH (GF/V) | CHIPS (DF/VG) | SALAD (GF/DF/VG)
STEAMED VEGGIES (GF/VGO)

SAUCE: GRAVY (DF) | MUSHROOM | GREEN PEPPERCORN
RED WINE JUS (GF/DF) | DIANE

PASTA

ROAST PUMPKIN LINGUINI (V/VGO) 28

Maple Glazed Butternut Pumpkin, Goat's Cheese,
Baby Spinach, Pine Nuts, Confit Garlic, Parmesan

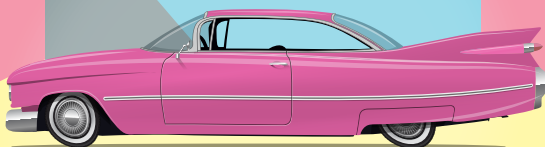
BRAISED BEEF RIGATONI 34

Slow Cooked Beef Cheek, Tomato & Red Wine Ragu,
Buffalo Mozzarella

CHILLI KING PRAWN & CHORIZO LINGUINI (DFO) 36

Lemon & Herb Marinated King Prawns, Confit Garlic,
Spanish Chorizo, White Wine & Butter Sauce, Parmesan, Basil

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LOCALS' LUNCH \$20

MON - FRI | 12-3PM

HOUSE CRUMBED CHICKEN SCHNITZEL

Buttermilk Schnitzel, Fries, Salad, Lemon

THE LUCKY BURGER (GFO/DFO)

Wagyu Patty, Cheddar Cheese, Tomato, Lettuce, Pickles, Lucky Sauce, Fries

NASHVILLE HOT FRIED CHICKEN BURGER

Crispy Slaw, Pickles, Fries

200G 'GRASS FED' RUMP (GF/DF)

Cooked To Your Liking, Mash, Jus or Gravy

ROAST PUMPKIN LINGUINI (V/VGO)

Maple Glazed Butternut Pumpkin, Goat's Cheese, Baby Spinach, Pine Nuts, Confit Garlic, Parmesan

LET'S PARTY!

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Dietary Key

V: Vegetarian | VG: Vegan | GF: Gluten Free
DF: Dairy Free | O: Optional

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Credit Card Surcharge Applies. 15% Public Holiday Surcharge

The Lucky Hotel practices the responsible service of alcohol. Management reserves all rights.

SALADS

POKÉ BOWL 26

Brown Rice, Avocado, Sesame Marinated Wakame, Pickled Ginger, Edamame, Cabbage, Radish

WITH YOUR CHOICE OF:

POACHED CHICKEN | SMOKED SALMON | TOFU (VG)

HARVEST BOWL (VG/GF/DF) 22

Baby Spinach, Roasted Butternut Pumpkin, Pepita Seeds, Cherry Tomato, Charred Eggplant Purée, Quinoa, Balsamic Onion Jam, Confit Garlic Dressing

ADD GRILLED CHICKEN +8

SPICY SINGAPORE NOODLE 28

Soba Noodles, Marinated Beef Strips, Coriander, Cucumber, Spanish Onion, Mint, Crispy Shallots, Purple Cabbage, Sesame Soy Ginger Dressing

SIDES

FRENCH FRIES 12

With Chicken & Herb Salt, Aioli

TRUFFLE & PARMESAN FRIES (V) 14

POTATO WEDGES (V/VGO/DF) 16

With Sweet Chilli Sauce & Sour Cream

SEASONAL GREENS (VG/GF/DF) 12

Seasonal Local Greens Tossed In Oil, Lightly Salted

DESSERT

CRÈME BRÛLÉE (GF/V) 12

Caramelised White Chocolate Crème Brulée

BERRY CRUMBLE 12

Seasonal Berries, Vanilla Bean Ice Cream

BANANA TARTE TATIN (V) 14

Macadamia Ice Cream, Salted Caramel Sauce

AFFOGATO (V) 12

Vanilla Bean Ice Cream, Espresso, Choice of Baileys or Frangelico

