



SHARE PLATES

WARMED MARINATED OLIVES (VG, DF, GF)	12
GARLIC & HERB FOCACCIA (V) ADD CHEESE +3	12
HERB & AVOCADO GUAC (VG, DF, GF) Avocado & Jalapeño Guacamole, Pico de Gallo, Blue Corn Tortilla Chips	18
MUSHROOM & PARMESAN ARANCINI (V)	18.5
Field Mushroom Arancini, Black Truffle Aioli & Parmesan	
GRILLED HALOUMI (V, GF)	24
Haloumi Cheese, Chilli, Honey, Oregano	
BEETROOT HUMMUS (V, VGO, GFO)	18
Mini Brioche Bun, Pico De Gallo, Avocado, Lettuce, Lime Aioli	
FRIED SQUID (GF)	19
Pineapple & Chilli Marinated Squid, Paprika Aioli, Lime	
FRIED CHICKEN WINGS	24
Sweet & Sour Fried Wings, Lime, Corriander	
FRESH PRAWN BUCKET (GF, DF)	6PC 24 / 12PC 48
Whole Tiger Prawns, Fresh Lemon	
PRAWN COCKTAIL (GF, DF)	26
Classic Prawn Cocktail, Tiger Prawns, Iceberg Lettuce, Thousand Island Dressing, Lemon	
BAKED MUSSELS (DF)	24
Pangrattato, Parsley, Lemon	
FRESH OYSTERS (GF, DF)	HALF DOZ 33 / FULL DOZ 65
Served with Fresh Lemon	
SEAFOOD SHARING PLATE	48
Whole Fresh Tiger Prawns, Baked Mussels, Pineapple & Chilli Marinated Fried Squid, House Made Guacamole, Flatbread, Lemon Cheeks	



MAINS

HOUSE CRUMBED CHICKEN SCHNITZEL 24
Buttermilk Schnitzel, Fries, Salad, Lemon

CHICKEN PARMIGIANA 28
Buttermilk Schnitzel, Napoli Sauce, Ham, Mozzarella, Fries, Salad, Lemon

TACOS 1PC/3PC 8/20
Iceberg Lettuce, Chipotle Mayo, Salsa
Choice of
Green Goddess Marinated Chicken (GF/DF) or
Stone & Wood Beer Battered Flat Head Fish (DF)

NASHVILLE HOT FRIED CHICKEN BURGER 24
Crispy Slaw, Pickles, Fries, Chipotle Mayo

VEGGIE BURGER (V/VGO/GFO) 24
Roasted Root Vegetable Patty, Balsamic Onion Jam, Pickles, Lettuce, Tomato, Honey Mustard Mayo, Fries

THE LUCKY BURGER (GFO/DFO) 24
Wagyu Patty, Cheddar Cheese, Tomato, Lettuce, Pickles, Lucky Sauce, Fries

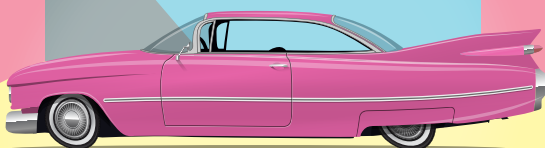
FISH & CHIPS (DF) 26
Stone & Wood Battered Flathead, Fries, Salad, Tartare, Lemon

PANFRIED BARRAMUNDI (GF/DF) 36
Italian Salami, Broad Beans, Mint, Lemon Juice, Dill

STEAK SANDWICH 24
Slow Cooked Beef Brisket, Swiss Cheese, American Mustard, Garlic Aioli, Rocket

PLEASE NOTE WHILST OUR MENU CONTAINS GLUTEN FREE DISHES, THERE MAY BE TRACE AMOUNTS FOUND. PLEASE ALERT STAFF IF YOU ARE COELIAC SO THAT WE MAY GUIDE YOU THROUGH OUR MOST APPROPRIATE DISHES FOR YOU.

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FROM THE GRILL

ALL SERVED WITH TWO SIDES & SAUCE

CRISPY SKIN SALMON (GF/DF) 34

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

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

PORK CUTLETS (GF/DFO) 36

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

FARFALLE TOMATO & BASIL PASTA (V/VGO) 26

Tomato, Burrata, Basil, Balsamic Glaze, Pinenuts, Chilli Flakes

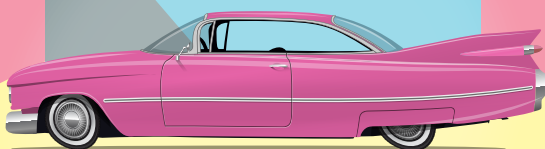
RIGATONI AMATRICIANA (DFO) 28

Pancetta, Basil, Parmesan Cheese

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

FARFALLE TOMATO & BASIL PASTA (V/DFO)

Tomato, Burrata, Basil, Balsamic Glaze, Pinenuts, Chilli Flakes

LET'S PARTY!

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for your next event?

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today. From weddings and birthdays to
corporate catch-ups and celebrations,
The Lucky plays the perfect host.

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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)

CAESAR SALAD (VO/GFO) 28

Gem Lettuce, Duck Egg, Shaved Parmesan, Croutons, Crispy Bacon, Caesar Dressing

ADD GRILLED CHICKEN +8

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

ROASTED HARISSA CAULIFLOWER (VG/GF/DF) 16

Beetroot Hummus, Dukkha

DESSERT

WILD BERRY CHEESECAKE (V) 14

Lemon Sorbet

CHOCOLATE BROWNIE (GF) 16

House Made Goopy Chocolate Brownie, Vanilla Bean Ice Cream

AFFOGATO (V) 12

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

