



SHARE PLATES

MARINATED OLIVES (VG, DF, GF)	12
GARLIC & HERB FOCACCIA (V) ADD CHEESE +3	12
HERB & AVOCADO GUAC (VG, DF, GF) Avocado & Jalapeño Guacamole, Pico di Galo, Blue Corn Tortilla Chips	18
MUSHROOM & PARMESAN ARANCINI (V) 18.5 Field Mushroom Arancini, Black Truffle Aioli & Parmesan Cheese	
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	
GRILLED KING PRAWNS (GFO) 28 Queensland Tiger Prawns, Nduja Butter, Mix Leaves, Pickled Daikon, Pangrattata, Grilled Lemon	
SHARING PLATE (GFO) 44 Pineapple & Chilli Marinated Squid, Sweet & Sour Chicken Wings, Mushroom Arancini, Garlic Hummus, Grilled Flatbread, Lemon	

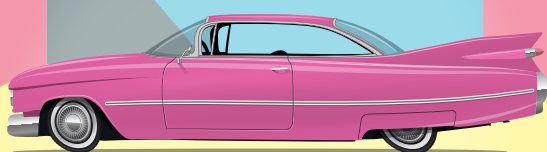
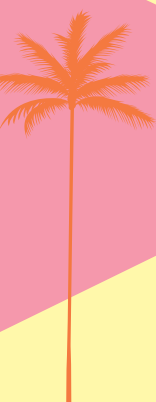


MAINS

- 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, Lime
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
Blood Orange & Pomegranate Salad, Mix Leaves, Lime Honey Dressing
- STEAK SANDWICH** 24
Slow Cooked Beef Brisket, Tomato, Caramelised Onion, 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

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

PORK TOMAHAWK (GF) 58
Locally Grown, Alexander Downs Pork Tomahawk,
Silky Carrot Puree, Slow Cooked Dutch Carrots, Grilled Corn, Lemon

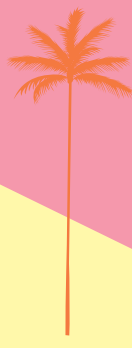
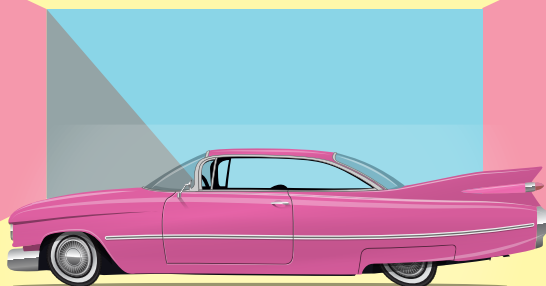
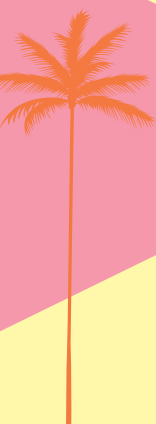
PASTA

FARFALLE TOMATO & BASIL PASTA (V/VGO) 26
Tomato, Burrata, Basil, Balsamic Glaze, Pinenuts, Crushed Chilli

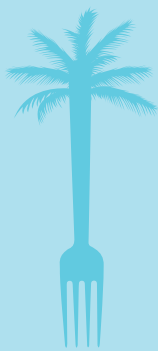
RIGATONI AMATRICIANA (DFO) 28
Pancetta, Basil, Parmesan Cheese

CHILLI KING PRAWN & CHORIZO LINGUINI (DFO) 36
King Prawns, Confit Garlic, Spanish Chorizo, White Wine & Butter
Sauce, Parmesan, Crushed Chilli, 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, Crushed Chilli

LET'S PARTY!

Looking for an inner-city urban oasis
for your next event?

Speak to our expert events team
for our functions & events packages
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, Mixed Lettuce

DESSERT

WILD BERRY CHEESECAKE (V) 14

Lemon Sorbet, Berry Compote

CHOCOLATE BROWNIE (GF) 16

House Made Goopy Chocolate Brownie, Vanilla Bean Ice Cream, Mint, Crumbled Topping

AFFOGATO (V) 12

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

