

The
LUCKY
Hotel



SHARE PLATES

MARINATED OLIVES (VG, DF, GF) 14

Wood Fired Green Sicilian Olives, Oregano, Garlic & Lemon

MUSHROOM & PARMESAN ARANCINI (V) 19

House Made Field Mushroom Arancini, Black Truffle Aioli & Parmesan Cheese

WOOD FIRED BREAD (V) 18

Fior Di Latte Mozzarella, Chilli & Olive Tapenade

SALT & PEPPER SQUID (GF/DF) 20

Salt & Pepper Squid, Sriracha Aioli, Lime

FRIED CHICKEN WINGS (GF/DF) 24

Sweet & Sour Fried Wings, Lime, Coriander

CRISPY PORK BELLY BITES (GF/DF) 30

Pork Belly, Maple Glaze, Chilli Oil

WOOD FIRED KING PRAWNS (GF/DF) 26

Queensland Tiger Prawns, Chilli, Lemon & Herb Dressing

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)



MAINS

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

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

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, Milk Bun, Fries
Gluten Free and Vegan Buns Available on Request +3

THE LUCKY BURGER (GFO/DFO) 24
Wagyu Patty, Cheddar Cheese, Tomato, Lettuce, Pickles, Lucky Sauce, Fries
Gluten Free and Vegan Buns Available on Request +3

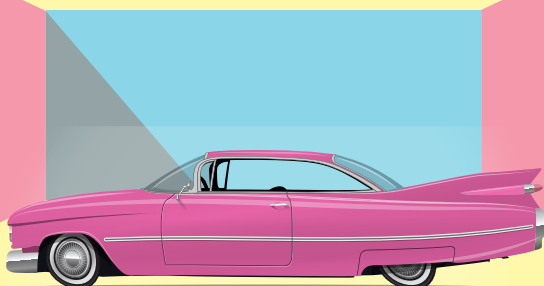
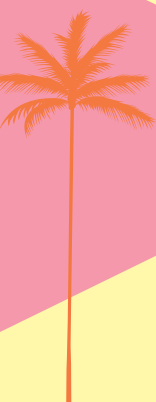
FISH & CHIPS (DF) 26
Stone & Wood Beer Battered Flathead, Fried, Salad, Tartare, Lemon

PANFRIED BARRAMUNDI (DF/GF) 36
Crispy Skin Barramundi, Asparagus, Baby Potatoes, Tomatoes, Lemon & Caper Butter Sauce

STEAK SANDWICH 24
Slow Cooked Beef Brisket, Tomato, Caramelised Onion, Swiss Cheese, American Mustard, Garlic Aioli, Roquette

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 (GF/VG) | SALAD (GF/VG)
STEAMED VEGGIES (GF/VGO)

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

All Sauces Are GF

PORK TOMAHAWK (GF) 56

Locally Grown Alexander Downs Pork Tomahawk,
Paris Mash, Charred Sprouted Cauliflower, House Made
Apple Sauce

LAMB SHANK (GF) 34

Brasied Lamb Shank, Broccolini, Sweet Potato Mash,
Red Wine Jus

BANGERS & MASH (GF) 32

Pork Cumberland Sausages, Paris Mash Potato, Roast Onions,
Gravy

PASTA

FARFALLE TOMATO & BASIL PASTA (V/VGO) 26

Tomato, Burrata, Basil, Pinenuts, Chilli

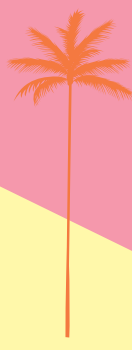
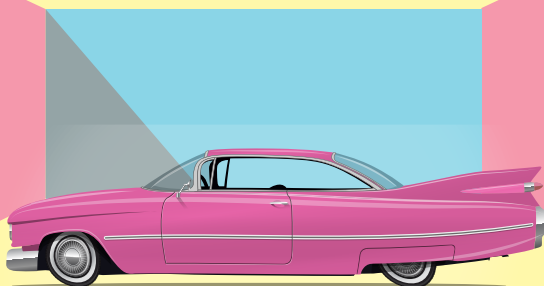
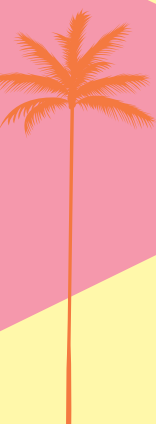
BRISKET RIGATONI (DFO) 32

Wagyu Beef Brisket Ragu, Parmesan Cheese

CHILLI KING PRAWN & CHORIZO LINGUINI (DFO) 36

King Prawns, Confit Garlic, Chorizo, White Wine & Butter Sauce,
Parmesan, Chilli, Tomato, Basil

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PIZZAS

ALL OF OUR PIZZAS ARE SERVED ON HAND MADE DOUGH.

GF PIZZA BASES AVAILABLE +6

MARGHERITA (V) 22

Fior Di Latte Mozzarella, Napoli Sauce, Tomato, Basil

SUPREMA 24

Fior Di Latte Mozzarella, Napoli Sauce, Calabrese Salami, Smoked Ham, Mushroom, Capsicum, Onion, Olives,

HOT PEPPERONI 25

Fior Di Latte Mozzarella, Napoli Sauce, Hot Pepperoni, Oregano, Parmesan

CARNIVORA 25

Fior Di Latte Mozzarella, Napoli Sauce, Smoked Ham, Chorizo Sausage, Calabrese Salami, Chili

HAWAIIAN 23

Fior Di Latte Mozzarella, Napoli Sauce, Smoked Ham, Pineapple, Rosemary

GARLIC PRAWN 26

Fior Di Latte Mozzarella, Confit Garlic, Prawns, Roquette, Tomato, Zucchini

LUCKY VEGO (V) 24

Fior Di Latte Mozzarella, Napoli Sauce, Mushroom, Eggplant, Spanish Onion, Olive, Capsicum, Artichoke

PROSCIUTTO & CHEESE 26

Fior Di Latte Mozzarella, Napoli Sauce, Prosciutto, Roquette, Parmesan

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, Quinoa, Avocado, Shredded Beetroot, Sweet Corn, Pickled Ginger, Edamame, Radish, Sesame

WITH YOUR CHOICE OF:

POACHED CHICKEN | SMOKED SALMON | TOFU (VG)

BUTTERNUT PUMPKIN SALAD (V/DFO) 28

Butternut Pumpkin, Farro, Feta, Cabbage, Walnut, Mustard Dressing

SIDES

FRENCH FRIES 12

With Chicken & Herb Salt, Aioli

FRIED BRUSSEL SPROUTS (V/GF/DF) 15

Brussel Sprouts, Chilli Honey, Sesame

POTATO WEDGES (V/VGO/DF) 16

With Sweet Chilli Sauce & Sour Cream

DESSERT

STICKY DATE PUDDING (V) 14

Butterscotch Sauce, Creme Fraiche

CHOCOLATE BROWNIE (V/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

