



Food + Drink MENU

— MISS —
LUCY'S

Dietary Requirements

While we make every effort to cater for all dietary needs, allergen free foods cannot be guaranteed due to potential cross contact risks.

Please inform our servers of any requirements upon ordering.



What
would
Lucy
eat?

TO EAT

SMALL PLATES

Available All Night

Shoestring Fries NAGL/VG **\$10**

Vegan Chicken Salt & Garlic Aioli

NZ Kumara Wedges VG **\$12**

Seasoned Sweet Potato Wedges,
Sweet Chilli, Sour Cream

Salt & Pepper Squid **\$16**

Szechuan Salt, Chipotle Mayo

Lucy's Hot Wings  **\$18**

Buffalo Hot Sauce, Served
with Pickles & Ranch

Cauliflower Bombs VG **\$15**

Crispy Fried Cauliflower Florets,
Spicy Salt & Aioli

Dirty Fries NAGL **\$15**

Fries Loaded with Cheese Sauce
& Crispy Bacon

TACOS

Served as 2 with Corn Chips & Guacamole

Cluck It Like It's Hawt  **\$16**

Fried Chicken, Coriander Lime Slaw,
Jalapeños

Gimme Da Beef  **\$16**

Beef Cheek, Coriander Lime Slaw,
Jalapeños, Guacamole, Pickled Red Onion

The Real Slim VG **\$16**

Fried Cauliflower Florets, Crispy
Chickpeas, Pickled Red Onion,
Duhhka, Hummus, Mint

Organic Bowl NAGL/VG **\$20**

Crispy Fried Cauliflower, Hummus,
Guacamole, Charred Corn, Crispy Kale,
Duhhka, GF Corn Chips + Chicken +\$4

Caesar Salad **\$18**

Crispy Fried Chicken, Bacon Bits,
Romaine Lettuce, Parmesan,
Croutons, Caesar Dressing, Egg

NAGL - NO ADDED GLUTEN
VG - VEGAN

BURGERS

Served with Fries! or Kumara +\$1

The O.G. One \$16

Savannah Beef, Cheese, Lettuce,
Lucy Special Sauce, Grilled Onion,
Tomato & Pickles

The Real Kiwi \$18

Savannah Beef, Cheese, Lettuce,
Lucy Special Sauce, Beetroot,
Pineapple & Egg

The Cocky One \$20

Louisiana Fried Chicken, Lettuce,
Cheese, Hashbrown, Aioli, BBQ Pickles

12 INCH PIZZAS

Your Pizza Fix is a Slice Away!

New Yorker V \$20

Mozzarella, Parmesan, Feta & Basil
on a Tomato Base

Chicago Town \$22

Pepperoni, Mozzarella, Parmesan,
Tomato Base, Jalapeños

Cali Style \$22

Marinated Chicken Breast, Red
& Green Onion, BBQ Base,
Parmesan, Mozzarella & Coriander

Aloha Hawaii \$20

Ham, Pineapple, Tomato Base,
Mozzarella, Parmesan

HEY SWEET STUFF

Ready to Fall in Love?

Hot Sticky Brownie \$12

GF Chocolate Brownie, Vanilla Ice Cream,
Chocolate Sauce & Oreo Crumb

Smores Waffles \$12

Belgian Waffles, Toasted Marshmallows,
Ice Cream, Chocolate Sauce, Oreo Crumb

Doughnut Bites \$12

Mini Doughnuts, Cinnamon Sugar,
Dulce de Leche & Oreo Crumb

V = VEGETARIAN

TO DRINK

What
would
Lucy
drink?

**HAPPY
HOUR**

Everyday 4-6pm

Selected Cocktails	\$12
House Spirit Mixers	\$8
House Wines	\$8
House Beer	\$8

LUCY'S COCKTAILS

54 Cook Street **\$15**

Gin, Cointreau, Lemon, Watermelon,
Cranberry, Tonic

Lucy Goosey **\$15**

Vodka, Lychee Liqueur, Lemo,
Cranberry Juice

Sugar Mama **\$15**

White Rum, Campari, Lime,
Pineapple Juice, Coconut Syrup

Coconut Margarita **\$15**

El Jimador Tequila, Coconut Syrup,
Lime Juice

Monkey Star **\$15**

Canadian Club Whiskey, Passionfruit,
Vanilla, Lime, Ginger Ale

Nitro Espresso **\$18**

Vodka, Coffee Liqueur, Cold Brew
Espresso, Nitro

Lucy's Long Island **\$18**

Vodka, Gin, Tequila, Rum, Cointreau,
Coca Cola, Lemon

Lucy's Negroni **\$16**

Hayman's Gin, Cassis, Sweet Vermouth,
Campari

Old Fashioned **\$16**

Wild Turkey Bourbon, Simple Syrup,
Ango Bitters

Mocktails **\$8**

Ask the team!

SLUSHIE COCKTAILS

Mr Go Go **\$12**

Mango, Apple, Lime Juice, Vodka,
Apricot & Strawberry Red Bull

Frose' **\$12**

Rosé, Vermouth, Cassis,
Raspberry, Lemon

TO DRINK

WHITE WINES

	Happy Hour 4-6 PM	Glass	Bottle
Festival Block Pinot Gris	\$8	\$10	\$35
Festival Block Chardonnay	\$8	\$10	\$35
SOHO 'Peggy' Sav Blanc		\$14	\$49
Saving Grace Riesling		\$12.5	\$44
Duke of Cromwell Pinot Gris		\$15	\$58

RED WINES

Festival Block Merlot	\$8	\$10	\$35
Festival Block Pinot Noir	\$8	\$10	\$35
Grant Burge Shiraz		\$11.5	\$42
Chakana Morrante Malbec		\$12.5	\$44
Duke of Cromwell Pinot Noir		\$16	\$68

ROSÉ

Bijou Terra de Providence		\$10	\$35
SOHO 'HARRY' Rosè		\$14	\$49

SPARKLING

Mionetto Prosecco		\$12	\$55
GH Mumm Gran Cordon Champagne			\$120

BEER ON TAP

	Tall	Jug	3L
Lucy's Low Carb Lager	\$10	\$34	
Tiger	\$12	\$40	\$65
Heineken	\$14		
Heineken Silver	\$14		
Tuatara Hazy Pale Ale	\$12	\$40	
Tuatara Evolution Pilsner	\$12	\$40	
Epic Pale Ale	\$12	\$40	
Monteiths Crushed Cider	\$10	\$34	

FROM THE CHILLER

Heineken	\$10
Corona	\$10
Heineken 0%	\$9
Heineken Light 2.5%	\$9
Becks	\$8
Somersby Cider	\$10
Orchard Thieves Berry Cider	\$10

NON ALCOHOLIC

Soft Drinks	\$4.5
Juices	\$5.5
Mocktails	Ask the team! \$8

TO DRINK

GIN

Hayman's	London	\$10
Tranqueray	London	\$12
1919 Distilling	NZ	\$13
Hendrick's	Scotland	\$13
Engine Gin	Italy	\$13
Scapegrace	NZ	\$12

VODKA

Finlandia	Finland	\$10
Reyka	Iceland	\$12
Grey Goose	France	\$12
Belvedere	Poland	\$12
Absolut	Sweden	\$11
Crystal Skull	UK	\$14

TEQUILA

El Jimador Blanco	\$10
El Jimador Resposado	\$11
Herradura Resposado	\$15
Herradura Anejo	\$16
1990 Coconut	\$13
Del Miguey Mezcal	\$12

RUM

Flor De Cana Blanco	\$10
Mount Gay	\$12
Havana 7YO	\$14
Sailor Jerry's Spiced	\$12
Diplomatico Mantuano	\$12
Sagatiba Cachaca	\$12

WHISK(E)Y

Jack Daniels	\$10
Makers Mark	\$12
Wild Turkey	\$10
Canadian Club	\$10
Jamesons	\$12
Arran Single Malt	\$15
Writers Tears	\$14
Aberlour 12	\$15

 **Miss Lucys Auckland** **@misslucysak**

