



MENU



Welcome to 'Kirks on the Esplanade'

Concerning all meals labeled LG (Low Gluten), the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared. These products may not be suitable for a coeliac.

Hot and Cold Entrees

Herb or Garlic Pizza <i>(LG Available +\$1)</i>	7.9
	with cheese 8.9
Chefs Choice Pizza	20.9
Garlic & olive oil base topped with hot salami, prosciutto & mozzarella	
Soup of the Day - See chefs suggestions board (LG ask kitchen)	8.9
Served with crusty bread.	
Garlic Cobb Loaf	8.9
Freshly baked cobb loaf with garlic & parsley butter	
Tomato Bruschetta	20.9
Assortment of cherry tomatoes, red onion & fetta atop warm ciabatta	
Salt & Pepper Calamari	e \$21.9 m \$30.9
Tender flash fried calamari, coated in a cracked black pepper, sea salt, flour & semolina, served with salad greens & a side of Thai reduction dipping sauce.	
Trio of Dips	24.9
Three housemade dips (see suggestions board) served with garlic infused pita bread & grissini sticks.	
Pink Peppercorn Prawns	e \$27.9 m \$37.9
Prawn cutlets tossed with Spanish onion & pink peppercorns in a creamy white wine reduction, served with Jasmine rice & salad	
Kirks Tasting Plate (To share)	36.9
Selection of Calabrese salami, San Daniele prosciutto, roasted red peppers, stuffed olives, mixed cherry tomatoes, house-made dip, salt & pepper calamari, grissini, balsamic, olive oil & a garlic cobb loaf.	
Seafood Sampler	39.9
Selection of Australian king prawns, salt & pepper calamari, natural oysters, smoked salmon, marinated mussels, battered scallops, salad & dipping sauces.	
Individual Natural Oysters (LG)	3.5ea <i>(Min 3 pieces)</i>
Pacific oysters served on mescaline with lemon & house-made cocktail sauce	
Individual Kilpatrick Oysters (LG)	3.9ea <i>(Min 3 pieces)</i>
Pacific oysters with bacon & Worcestershire sauce	
Individual Monarch Oysters (LG)	3.8ea <i>(Min 3 pieces)</i>
Pacific oysters with cream, roasted garlic & parmesan	

Kirks Style Caesar Salad	20.9
Baby cos lettuce, honey baked bacon, croutons & shaved grana padano, tossed in our housemade dressing, anchovies (optional) and your choice of poached or boiled egg	
with herb marinated chargrilled chicken	26.9
with smoked salmon	27.9
with grilled tiger prawns	27.9
Kirks Style Greek Salad	21.9
Tomatoes, cucumber, red onion, capsicum, feta cheese & marinated Kalamata olives tossed with olive oil & herbs alongside grilled pita & aioli.	
with herb marinated chargrilled chicken	27.9
with garlic & rosemary infused lamb fillets	29.9
Warm Thai Beef Salad	27.9
Tender Thai marinated striploin pieces tossed with mescaline, red onion, carrot, roasted red peppers & cucumber, with a sweet Thai reduction dressing	

Risotto, Pasta and Vegetarian

Fettuccini Carbonara	26.9
Smoked bacon pieces, wild mushroom mix tossed in garlic & onions in a creamy white wine reduction, topped with Grana Padano.	
with chicken	29.9
Oven Roasted Vegetable Risotto (LG)	27.9
Arborio Rice with garlic, thyme & rosemary slow roasted vegetables, tossed with baby spinach & cherry tomatoes in a vegetable stock topped with crumbled feta (optional).	
Roasted Vegetable Gnocchi	28.9
Garlic, thyme & rosemary slow roasted vegetables, tossed in a butter & parsley sauce with potato gnocchi	
with chicken	31.9
with chorizo	31.9
Chicken & Wild Mushroom Risotto (LG)	32.9
Arborio rice with chicken, shitake, oyster, enoki & swiss brown mushrooms, in a creamy white wine & cracked black pepper reduction topped with grana padano	
Prawn & Chorizo Risotto (LG)	35.9
Arborio rice with mild Spanish chorizo tossed with prawn cutlets & cherry tomatoes, baby spinach, in a rich tomato concasse topped with shaved Grana Padano	
Seafood Spaghetti Marinara	37.9
Our marinara delivers a selection of seafood including prawns, mussels, calamari, flake pieces and vongoli clams tossed in spring onions, spinach, garlic & fine olive oil. <i>Tomato base available on request.</i>	



Mains



Chicken Avocado (LG)		36.9
Pan-seared chicken tenderloins in a cream white wine & chive sauce, topped with fanned avocado & tiger prawns, served on a housemade potato rosti		
Chicken Scallopini (LG)		36.9
Pan fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes served on a housemade potato rosti		
Chicken Parmigiana		26.9
Housemade lightly crumbed premium chicken breast topped with virginian ham, napoli sauce & melted cheeses served with chips & salad or seasonal vegetables		
Chicken Schnitzel		24.9
Housemade lightly crumbed premium chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables		
Double Bacon Beef Burger		29.9
Beef pattie, double bacon rasher, American cheese, kosher dill pickle, lettuce & tomato served with chips.		
YG Beaumont farms Porterhouse 200g (LG)		34.9
YG Beaumont farms Scotch Fillet 300g (LG)		40.9
YG Beaumont farms Rump 500g (LG)		37.9
All steaks are cooked to your liking with your choice of sauces:	Or your choice of Coleman mustards:	With a choice of:
Red wine & mushroom,	Dijon, Wholegrain or Hot	Chips & salad or Creamy
Cream & green peppercorn,	english mustard	mashed potato with
Red wine jus or		Relish & bacon
Garlic & parsley butter (LG)		

Add reef to your beef,		
Char grilled Australian King prawns (2) & Hollandaise sauce		10.9
3 tiger prawns in a creamy garlic sauce (LG)		9.9
Salt & Pepper calamari		7.9

Sides

Side of seasonal salad	5.9
Side of vegetables	7.9
Salt & Pepper Calamari (to any main meal purchased)	7.9
Add tiger prawns in a creamy garlic sauce (to any main meal purchased)	9.9
Bowl of chips served with a side of tomato sauce & gravy	8.9
Bowl of wedges with a side of sour cream & sweet chilli sauce	12.9
Char grilled Australian King prawns (2) & Hollandaise sauce	10.9



Seafood



Salt & Pepper Calamari	e \$21.9 m \$30.9
Tender flash fried calamari, coated in a cracked black pepper & sea salt flour, served with chips, salad & a side of thai reduction dipping sauce	
Barramundi Fillets	34.9
Oven baked barramundi fillets served with your choice of; chat potatoes & greens with Hollandaise sauce or chips, salad & tartare sauce	
Mixed Grilled Seafood	36.9
Skewered prawns & lightly seared scallops alongside a grilled barramundi fillet served with chips, salad & a sweet spiced plum & bbq dipping sauce.	
Pink Peppercorn Prawns	e \$27.9 m \$37.9
Prawn cutlets tossed with Spanish onion & pink peppercorns in a creamy white wine reduction. Served with Jasmine rice and salad	
Seafood Hot Pot	37.9
Prawns, mussels, calamari, flake & Vongoli clams in a mild curry béchamel topped with cheese then oven baked. Served with toasted ciabatta.	
Kirk's Seafood Plate	42.9
Salt & Pepper Calamari, battered tiger prawns, grilled flake fillets, chilled oysters, & Australian king prawns with chips, salad & housemade tartare & cocktail sauces	
Fish of the Day	Market Price
See chefs suggestions board	

Kids menu

Includes soft drink and icecream
12 years & under

Fish (Flake Fillet) with chips & salad	14.9
Chicken Parmigiana with chips & salad	
Chicken Schnitzel with chips & salad	
Chicken Nuggets with chips & salad	
Mini Roast of the Day with Chips or Vegetables	
Salt and Pepper Calamari with chips & salad	
Spaghetti Napoli	
Cheese Burger & Chips	
Ham & Cheese Pizza	



Kirks Homemade Wood Fired Pizza Menu



LG Available on request

Margherita Napoli base, garlic, parmesan cheese, basil, cherry tomatoes with olive oil drizzle	20.9
Tropical Napoli base, cheese, Virginian ham & pineapple	21.9
Capricciosa Napoli base, cheese, ham, olives, mushroom & anchovies	22.9
Mediterranean Garlic & tomato base topped with mushrooms, olives, capsicum, red onion & crumbled feta	23.9
Roasted Vegetable Garlic, rosemary & thyme slow roasted vegetable with fresh chilli & crumbled feta (optional)	23.9
Chicken Tandoori Napoli base, Tandoori chicken pieces, red onion, roasted red peppers, cheese & sour cream.	24.9
Kirks Special Napoli base, Virginian ham, olives, mushrooms, salami, cherry tomatoes, pineapple & capsicum, topped with mozzarella, finished with hollandaise sauce	24.9
Smoked Salmon, Dill and Sour Cream Basil pesto base, cherry tomatoes, olives, capers and cheese topped with smoked salmon, dill and sour cream	24.9
Chefs Choice Garlic & olive oil base topped with hot salami, prosciutto & mozzarella	24.9
Lamb Souvlaki Napoli base with marinated lamb, red onion, cherry tomatoes & mozzarella cheese topped with chiffonade lettuce & aioli	25.9

Please note that due to the size of our pizza oven, large tables may cause a delay as we can only cook a limited amount at any one time. Sorry for any inconvenience.



Seniors menu



Available Monday to Sunday (Saturday & Sunday extra \$2)

Roast of the Day (LG available upon request) See chefs suggestions board	17.9
Kirk's Flake& Chips (LG ask kitchen) Grilled or battered and served with chips, salad and housemade tartare sauce	17.9
Fettuccini Carbonara Tossed with onion, garlic, mushroom & bacon in a creamy sauce	17.9
Roasted Vegetable Gnocchi Garlic, thyme & rosemary slow roasted vegetables, tossed in a butter & parsley sauce with potato gnocchi	17.9
Oven Roasted Vegetable Risotto (LG) Arborio Rice with garlic, thyme & rosemary slow roasted vegetables, tossed with baby spinach & cherry tomatoes in a vegetable stock topped with crumbled feta (optional).	17.9
Chicken Schnitzel or Parmigiana Served with chips and salad or seasonal vegetables	17.9
Salt & Pepper Calamari Tender flash fried calamari, coated in a cracked black pepper & sea salt flour, served with chips, salad & a side of Thai reduction dipping sauce	17.9
Lambs Fry and Bacon Lightly floured and grilled served with crisp bacon, potato mash & gravy	17.9
Warm Thai Beef Salad Tender Thai marinated striploin pieces tossed with mescaline, red onion, carrot, roasted red peppers & cucumber, with a sweet Thai reduction dressing	17.9
200gm Porterhouse Steak (LG) Cooked to your liking with your choice of sauce, served with chips & salad or seasonal vegetables.	19.9

Add Soup, Cake or Coffee Available Monday to Friday Only

Add Soup of the Day (LG ask kitchen) See Chef's Suggestions board	\$2.5
Add Coffee or Tea Your choice of coffee or tea	\$2.5
Add Dessert (LG) Your choice of any slice of cake from the top 2 shelves in our cake cabinet	\$3.0

Seniors receive 10% discount off the main menu Monday to Friday. Seniors menu and discount not available on public holidays, Mother's day & Father's day.



Breakfast



Available Saturday and Sunday from 9am until 11.00am

2 eggs any style (poached, fried or scrambled) on toast	9.0
on English muffin	10.0
Toasted muesli with strawberries and yoghurt	9.5
Pancakes	14.0
Fluffy light pancakes served with ice-cream & pure Canadian maple syrup	
French Toast	15.5
French toast served with bacon & pure Canadian maple syrup	
Eggs Benedict	16.5
2 Eggs served with baby spinach, ham & hollandaise sauce on an English muffin	
Kirk's Big Brekky	20.5
2 eggs any style served with bacon, baked tomato, chorizo, hash brown & sautéed mushroom served with toast	
Add your sides	
Bacon	3.0
Hash Brown	3.0
Baked tomato	2.5
Spinach	2.5
Sautéed Mushrooms	3.0
Chorizo	3.0
Smoked salmon	3.5
Hollandaise	2.0
Grilled Ham	2.0



Dessert Menu



Daily Fresh Assorted Cakes (LG Available) - Selection displayed in our cake fridge. Each served with whipped cream & vanilla ice cream **\$8.5**

Liqueur Coffees - \$9.0

- Irish Coffee** - Coffee served with Jamieson Whisky and topped with cream
- Baileys Coffee** - Coffee served with Baileys and topped with cream
- Calypso Coffee** - Coffee served with Tia Maria and topped with cream
- Italian Classico** - Coffee served with Amaretto and topped with cream
- Mexican Coffee** - Coffee served with Kahlua and topped with cream

Affogato Coffees - \$12.0

- Kirks Liqueur Affogato** - Ice cream served in a martini glass and topped with your choice of Liqueur (Baileys, Tia Maria, Frangelico, Kahlua, Amaretto) served with a side of espresso
- Traditional Affogato** - Ice cream served in a martini glass served with a side of espresso **\$8.0**

Bombora Blend Coffees

We also have our freshly ground Bombora Blend coffee to order.

*(GF)= **Gluten Free**. Our chefs are happy to adapt dishes to suit dietary needs, for example gluten, dairy and fructose intolerances, nut and other allergies or any other specialty requirement where possible. Simply ask our friendly staff when choosing or ordering your meal. If you wish to dine together please order at the one time and quote your table number, thankyou.*



Drinks



Hot Drinks

Cappuccino	Small- 4.0	Large- 4.8
Latte	Small- 4.0	Large- 4.8
Flat White	Small- 4.0	Large- 4.8
Long Black	Small- 4.0	Large- 4.8
Short Black	4.0	
Chai Latte (Spiced or Vanilla)	Small- 4.5	Large- 5.5
Mocha	Small- 4.0	Large- 4.8
Hot Chocolate	4.0	
Tea Varieties	4.0	
(English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger or Green)		

Extras

Extra Shot	.80
Soy Milk	.50
Almond Milk	.80

Cold Drinks

Iced Coffee/Chocolate	6.0
Milkshakes	6.0
(Banana, Vanilla, Chocolate or Caramel)	
Juice Varieties	5.2
(Orange, Apple, Pineapple, Tomato or Cranberry)	