



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.

(V) = Vegetarian.

Hot and Cold Entrees

Herb or Garlic Pizza (LG Available +\$2)(V)	5.0
with cheese	6.0
Chefs Choice Pizza	20.9
Garlic & olive oil base topped with shaved chorizo, hot salami & mozzarella	
Soup of the Day - See chefs suggestions board (LG ask kitchen)	8.9
Served with crusty bread.	
Garlic Cobb Loaf (V)	12.9
Freshly baked cobb loaf with garlic & parsley butter served with a side of warm cheese sauce.	
Salt & Pepper Calamari Entree Serve	21.9
Tender flash fried calamari, coated in cracked black pepper, sea salt, flour & semolina, served with salad greens & a side of Thai reduction dipping sauce.	
Arancini (V)	15.9
Housemade three cheese & baby spinach arancini, atop spiced relish.	
Kirks Tasting Plate (To share)	39.9
Selection of hot Hungarian salami, pan fried chorizo, roasted red peppers, stuffed olives, house-made dip, salt & pepper calamari, semi-dried tomatoes, grissini, salmon gravlax & a garlic cobb loaf.	
Seafood Sampler	40.9
Selection of Australian king prawns, salt & pepper calamari, natural oysters, salmon gravlax, warm beer & chilli mussels, battered scallops, salad & dipping sauces.	
Individual Natural Oysters (LG)	3.5ea (Min 3 pieces)
Pacific oysters served on mescaline with lemon & house-made cocktail sauce.	
Individual Kilpatrick Oysters (LG)	3.9ea (Min 3 pieces)
Pacific oysters with bacon & Worcestershire sauce.	

Public holiday surcharge 15% on all meals



Kirks Salads



Kirks Style Caesar Salad	21.9
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 grilled chicken	26.9
with smoked salmon	27.9
with grilled tiger prawns	27.9
Roast Pumpkin & Pine Nut Salad (LG)(V)	21.9
Roasted Pumpkin, pine nuts & cherry tomatoes, tossed with roquette, spinach & crumbled feta, in a honey & balsamic glaze.	
Warm Thai Beef Salad (LG)	28.9
Tender Thai marinated striploin pieces tossed with mescaline, red onion, carrot, roasted red peppers & cucumber, with a sweet Thai reduction dressing.	

Pasta, Risotto and Gnocchi

Fettuccini Carbonara	27.9
Smoked bacon pieces, wild mushroom mix tossed in garlic & onions in a creamy white wine reduction, topped with Grana Padano.	
with chicken	30.9
Seafood Spaghetti Marinara	39.9
Our marinara delivers a selection of seafood including prawns, scallops, mussels, calamari, flake pieces and vongoli clams tossed in spring onions, spinach, garlic & fine olive oil. <i>Tomato base available on request.</i>	
Roasted Vegetable Fettuccini (V)	28.9
Slow roasted seasonal vegetables, tossed with extra virgin olive oil, cherry tomatoes, flat leaf parsley, cracked black pepper & feta (optional).	
Oven Roasted Vegetable Risotto (LG)(V)	28.9
Arborio Rice with garlic, thyme & rosemary slow roasted vegetables, tossed with baby spinach & cherry tomatoes in a vegetable stock topped with crumbled feta (optional).	
with chicken (LG)	31.9
with chorizo	31.9
Chicken & Chorizo Risotto (LG)	32.9
Arborio rice with chicken, chorizo, red onion & cherry tomatoes, in a rosé sauce, topped with Grana Padano.	
Beef Cheek Gnocchi	30.9
Fried potato gnocchi, tossed with slow cooked beef cheek and sugar snaps, in a red wine jus.	



Mains



Chicken Scallopini (LG) 37.9

Pan fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes served on a housemade potato rosti.

Chicken Parmigiana 27.9

Housemade lightly crumbed premium chicken breast topped with virginian ham, napoli sauce & melted cheeses served with chips & salad or seasonal vegetables.

Chicken Schnitzel 25.9

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 & aioli served with chips & a side of tomato relish.

Lamb Shank (LG) 30.9

Slow cooked lamb shank in a tomato & red wine jus, served on creamy mash, with vegetable chips.

From the Grill

Our steaks are cooked to order & rested to allow maximum flavour, therefore please allow up to 40 minutes if you request well done.

YG Beaumont Farms Rib Eye 500g (LG) 44.9

YG Beaumont farms Porterhouse 200g (LG) 34.9

YG Beaumont farms Rump 250g (LG) 32.9

YG Beaumont farms Rump 500g (LG) 38.9

All steaks are cooked to your liking with your choice of sauces:
Red wine & mushroom,
Cream & green peppercorn,
Red wine jus or
Garlic & parsley butter (LG)

Or your choice of Coleman mustards:
Dijon, Wholegrain or Hot english mustard

With a choice of:
Chips & salad,
Creamy mashed potato with Relish & bacon,
Chat potatoes & Seasonal Veg

(extra sides may be added 3.0ea)

Toppers

(add to the top of any main meal purchased)

Brown butter scallops- 11.9

3 pan seared scallops in a parsley & burnt butter sauce

3 tiger prawns in a creamy garlic sauce (LG) 9.9

Salt & Pepper calamari 7.9



Seafood



Salt & Pepper Calamari Main Serve	31.9
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 (LG available upon request)	34.9
Grilled Barramundi fillets served with your choice of: Chips, salad & house made tartare OR Potato rosti and a creamy white wine & chive reduction	
Mixed Grilled Seafood (LG Available upon request)	38.9
Skewered prawns & lightly seared scallops alongside a grilled barramundi fillets served with chips, salad & a side of house made tartare.	
Kirk's Seafood Plate	44.9
Salt & Pepper Calamari, battered tiger prawns, grilled flake fillets, chilled oysters, smoked salmon & Australian king prawns with chips, salad & housemade tartare & cocktail sauces.	
Seafood Hot Pot	39.9
Prawns, scallops, flake, clams, calamari and mussels in a mild curry béchamel, topped with cheese and oven baked and served with salad and grilled ciabatta.	
Fish of the Day	Market Price
See chefs suggestions board.	

Sides

Side of mashed potato	7.9
Side of seasonal salad	5.9
Side of vegetables	8.9
Vegetable Chips (beetroot, carrot & parsnip) served with warm cheese sauce	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	13.9
Warm cheese sauce	3.5



Kids menu

Includes soft drink and icecream
12 years & under

Fish (Flake Fillet) Served with chips and salad.	15.9
Chicken Schnitzel or Parmigiana Served with chips and salad.	15.9
Chicken Nuggets Served with chips and salad.	15.9
Roast of the Day With chips OR vegetables.	15.9
Salt and Pepper Calamari With chips and salad.	15.9
Spaghetti Napoli (V) Spaghetti tossed through a tomato based sauce.	15.9
Cheese Burger Served with Chips.	15.9
Ham & Cheese Pizza	15.9



Seniors Menu



Available all Week
(Weekends extra \$2)

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.

Roast of the Day (LG available upon request) See chefs suggestions board.	18.5
Kirk's Flake & Chips (LG available upon request) Grilled or Battered and served with chips, salad and housemade tartare sauce.	18.5
Fettuccini Carbonara Tossed with onion, garlic, mushroom & bacon in a creamy sauce.	18.5
Oven Roasted Vegetable Risotto (LG)(V) Arborio Rice with garlic, thyme & rosemary slow roasted vegetables, tossed with baby spinach & cherry tomatoes in a vegetable stock topped with crumbled feta (optional).	18.5
Chicken Schnitzel or Parmigiana Served with chips and salad or seasonal vegetables.	18.5
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.	18.5
Lambs Fry and Bacon Lightly floured and grilled served with crisp bacon, potato mash & gravy.	18.5
Warm Thai Beef Salad (LG) Tender Thai marinated striploin pieces tossed with mescaline, red onion, carrot, roasted red peppers & cucumber, with a sweet Thai reduction dressing.	18.5
200gm Porterhouse Steak (LG) Cooked to your liking with your choice of sauce, served with chips & salad or seasonal vegetables.	21.5

Seniors Extras

Available Monday to Friday Only

Add Soup of the Day (LG ask kitchen) See Chef's Suggestions board.	\$3.0
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.	\$4.0



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)	