

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.

Starters & Shares

Herb or Garlic Pizza (LG available +4) (V)	7
	with cheese 8
Soup of the Day - See Chefs Suggestions board (LG ask kitchen)	8
Served with toasted sourdough Vienna	
Salt & Pepper Calamari Entree Serve (LG option available)	24
Calamari strips lightly coated in cracked black pepper, sea salt, and our crisp flour blend, flash fried, served with salad greens and Thai reduction dipping sauce	
Individual Oysters Natural (LG)	(Min 3 pieces) 3.5ea
Pacific oysters served with lemon and house-made cocktail sauce	
Individual Oysters Kilpatrick (LG)	(Min 3 pieces) 4.0ea
Pacific oysters with bacon & Worcestershire sauce	
Four Cheese Pizza (V)	16
Oil based with mozzarella, tasty, parmesan & crumbled feta	
Garlic Cob Loaf	16
Warm oven fresh cob loaf filled with a parsley garlic butter with a side of spiced tomato relish.	
Satay Chicken	24
Chicken satay skewers served with cucumber salad, mild peanut satay topped with pickled carrot.	
Tasting Plate (To share)	55
Selection of chicken and porcini mushroom terrine, hot Hungarian salami, grilled roasted red peppers, Australian mixed whole olives, Danish feta, salt & pepper calamari, tzatziki, semi-dried tomatoes, grissini and warm naan breads	
Seafood Plate (To share)	57
Salt & pepper calamari, battered tiger prawns, grilled fresh flake fillets, chilled oysters, smoked salmon & Australian king prawns with chips, salad and house-made tartare & cocktail sauces	

Public holiday surcharge 15% on all meals.

Salads

Caesar Salad	23
Baby cos lettuce, honey-baked bacon, croutons & shaved Grana Padano, tossed in our house-made dressing, anchovies (optional), topped with either a poached or boiled egg	
with herb marinated grilled chicken	28
with smoked salmon	29
with grilled tiger prawns	29
Roast Pumpkin & Pine Nut Salad (LG) (V)	28
Roasted pumpkin, pine nuts, and cherry tomatoes, with roquette, spinach and crumbled feta, in a honey & balsamic glaze	
with herb marinated grilled chicken	33
Warm Thai Beef Salad	30
Tender Thai-marinated striploin pieces, with mesclun, red onion, carrot, roasted red peppers and cucumber, with a sweet Thai reduction dressing	

From the Pan

Fettuccini Carbonara	28
Smoked bacon pieces, wild mushroom mix, with roasted garlic and onions, in a creamy white wine reduction, topped with Grana Padano	
add chicken	+3
add chorizo	+3
Vegetable Fettuccini	28
Roasted red peppers, semi-dried tomatoes, pumpkin pieces, baby spinach & red onion in a cracked black pepper olive oil, topped with crumbled feta	
add chicken	+3
add chorizo	+3
Prawn & Chorizo Spaghetti	36
Fresh chilli, prawn cutlets, chorizo, roasted red peppers & cherry tomatoes in olive oil and cracked black pepper, topped with crumbled feta	
Chef's Mess	38
Potato gnocchi, chicken, bacon, chorizo, semi-dried tomatoes, baby spinach and mushrooms, in a creamy white wine reduction, topped with Grana Padano	
Smoked duck, port & thyme risotto	38
Pieces of smoked duck breast, tossed with red onion, cherry tomatoes & thyme in a port glazed tomato risotto, topped with Grana Padano	
Kirks Marinara	42
Our marinara delivers a selection of seafood including prawns, scallops, mussels, calamari, flake and clams, tossed in virgin olive oil with spring onions, spinach, cherry tomatoes, roasted garlic, and spaghetti	
<i>Napoli base available on request.</i>	

Mains

Chicken Scallopini (LG)		38
Pan-fried chicken tenderloins in a creamy white wine sauce with baby spinach and semi-dried tomatoes, served on a house-made potato rosti		
Chicken Parmigiana		29
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, and melted cheese blend, served with chips & salad or seasonal vegetables		
Chicken Schnitzel		27
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables		
Kirks Burger		29
Angus beef pattie, smoked bacon, American cheese, sweet spiced apple cider pickles, lettuce, tomato & aioli, served with chips & a side of tomato relish		
Porterhouse 250g (LG)		37
100 day grain fed Darling Downs YG striploin		
Wagyu Rump (LG)	250g	36
Minimum marble score 3+	500g	42
Rib Eye 500g (LG)		55
Victorian grass fed YG rib eye		
Scotch Fillet 300g (LG)		58
Gippsland raised angus scotch fillet marble score 4+		

All steaks are cooked to your liking with your choice of sauces:

Mushroom & rosemary demi;
Creamy green peppercorn;
Red-wine jus;
Whipped garlic butter (LG)

Or your choice of mustards:

Dijon;
Wholegrain;
Hot English mustard

With a choice of:

Chips & salad;
Chat potatoes & greens;
Seasonal vegetables
(extra sides may be added **+3ea**)

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

Toppers

Spoil yourself with these delicious toppers on any main meal

Tiger prawns in a creamy garlic white wine reduction (LG)	10
Salt & pepper calamari	8
Beer-battered onion rings	8

Seafood

Salt & Pepper Calamari Main Serve (LG available upon request) 35
Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper, served with chips, salad, and a side of Thai reduction dipping sauce

Barramundi Fillets (LG available upon request) 35
Herb crumbed barramundi fillets served on chats & greens, topped with a mint citrus yoghurt

Mixed Grilled Seafood (LG available upon request) 39
Skewered prawns & lightly seared scallops alongside a grilled barramundi fillet served with chips, salad, and a side of house-made tartare

Seafood Hot Pot 43
A Kirks favourite, selection of prawns, scallops, mussels, flake, calamari & clams, in a rich curry mornay, oven baked with mixed cheeses served with crispy toasted breads and a side of your choice

Seafood Plate 57
Salt & pepper calamari, battered tiger prawns, grilled flake fillets, chilled oysters, smoked salmon & Australian king prawns with chips, salad, house-made tartare & cocktail sauces

Fish of the Day Market Price
See Chefs Suggestions board

Sides

Seasonal garden salad 6
Seasonal vegetables 6
Side of buttery pan-tossed seasonal greens 8
Bowl of chips served with a side of tomato sauce & gravy 9
Garlic chats 8
Battered potato wedges with a side of sour cream & sweet chilli 14
Beer-battered onion rings with a side of Harissa aioli 14

Kirks Homemade Wood Fired Pizza **LG pizza base available on request (+4)**

Four Cheese (V) Oil based with mozzarella, tasty, parmesan & crumbled feta	16
Margherita (V) Napoli base topped with garlic, Grana Padano, basil, cherry tomatoes, and drizzled with olive oil	22
Chef's Choice Garlic & olive oil base topped with shaved chorizo, hot salami, and mozzarella	22
Tropical Napoli base topped with mozzarella, Virginian ham, and pineapple	23
Capricciosa Napoli base topped with mozzarella, Virginian ham, olives, mushroom, and anchovies	24
Pepperoni Napoli OR Garlic and olive oil base topped with mild pepperoni and mozzarella	24
Pumpkin & Feta (V) Olive oil base with roasted pumpkin, cherry tomatoes, and feta, topped with roquette and balsamic reduction	24
Mediterranean (V) Olive oil base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes topped with fresh basil	24
Chicken Tandoori Napoli base with tandoori chicken pieces, red onion, roasted red peppers, mozzarella, and drizzled with sour cream	25
Prawn & Chilli Garlic oil base with prawn cutlets, fresh chill, capsicum, cherry tomatoes & crumbled feta	26
Basil Pesto Chicken Basil pesto base with chicken, semi dried tomatoes, red onion, topped with shaved Grana Padano	26

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.

Vegetarian

Margherita Pizza (V)

22

Napoli base topped with garlic, Grana Padano, basil, cherry tomatoes, and drizzled with olive oil

Pumpkin & Feta Pizza (V)

24

Olive oil base with roasted pumpkin, cherry tomatoes, and feta, topped with roquette and balsamic reduction

Mediterranean Pizza (V)

24

Olive oil base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes topped with fresh basil

Vegetable Fettuccini

28

Roasted red peppers, semi-dried tomatoes, pumpkin pieces, baby spinach & red onion in a cracked black pepper olive oil, topped with crumbled feta

Roast Pumpkin & Pine Nut Salad (LG) (V)

28

Roasted pumpkin, pine nuts, and cherry tomatoes, with roquette, spinach and crumbled feta, in a honey & balsamic glaze

Vegetable Burger

29

Oven roasted field mushrooms, avocado, tomato, onion, salad leaf & aioli on a sesame bun with chips & relish

Pumpkin & Pine Nut Risotto

29

Oven roasted pumpkin pieces, onions, pine nuts & baby spinach in a creamy chive reduction with Arborio rice, topped with Grana Padano

Tomato, Buffalo Mozzarella & Basil Ravioli

32

Fresh buffalo mozzarella filled ravioli in a creamy tomato Napoli sauce, with fresh capsicum & basil, topped with Grana Padano

Kids \$18

Includes soft drink or juice & ice cream

12 years & under

Fried Flake (LG option available)

Served with chips & salad

Chicken Schnitzel or Parmigiana

Served with chips & salad

Chicken Munchies

Served with chips & salad

Salt and Pepper Calamari

Served with chips & salad

Cheeseburger

Served with chips & salad

Roast of the Day (LG)

Served with chips OR vegetables

Ham & Cheese Pizza

Spaghetti and Meatballs

Beef meatballs with tomato Napoli and spaghetti

Seniors

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)	20
See Chefs Suggestions board	
Kirk's Flake & Chips (LG available upon request)	20
Grilled or battered and served with chips, salad and house-made tartare sauce	
Fettuccini Carbonara	20
Tossed with onion, garlic, mushroom & bacon in a creamy sauce	
Pumpkin & Pine Nut Risotto (LG) (V)	20
Roasted Pumpkin, onions, pine nuts, and baby spinach, in a creamy chive reduction with Arborio rice, topped with Grana Padano	
Chicken Schnitzel or Parmigiana	20
Served with chips and salad or seasonal vegetables	
Salt & Pepper Calamari (LG available upon request)	20
Tender flash-fried calamari coated in a cracked black pepper & sea salt flour, served with chips, salad, and a side of Thai reduction dipping sauce	
Warm Thai Beef Salad	20
Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers and cucumber, with a sweet Thai reduction dressing	
250gm Porterhouse Steak (LG)	25
100 day grain fed Darling Downs YG striploin, cooked to your liking with your choice of sauce, served with chips & salad or seasonal vegetables	

Seniors Extras

Available Monday to Friday Only

Add Soup of the Day (LG ask kitchen)	3.5
See Chefs Suggestions board.	
Add Coffee or Tea	3.0
Your choice of coffee or tea.	
Add Dessert (LG)	4.5
Your choice of any slice of cake from the top 3 shelves in our cake cabinet, served with whipped cream.	

Add a scoop of ice cream for an extra **1.0**