KIRKS
ON THE ESPLANADE
FOOD • WINE • ENTERTAINMENT • FUNCTIONS

Concerning all meals labeled (LG) are 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

Garlic & cheese pizza 7

Soup of the day 7
See specials board

Oysters Natural 6 or 12 (LG) 27/54
Pacific oysters served with lemon & house-made cocktail sauce

Oysters Kilpatrick 6 or 12 (LG) 29/58
Pacific oysters with bacon & Worcestershire sauce

Salads

Caesar Salad (LG available upon request) 22
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 26

Warm Thai Beef Salad 25
Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers & cucumber with a sweet Thai reduction dressing

Public holiday surcharge 15% on food & beverages

Mains

Chicken Schnitzel 25
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad, or seasonal vegetables

Chicken Parmigiana 27
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & a melted cheese blend, served with chips & salad or seasonal vegetables

Roast of the Day (LG) 24
See specials board. Served with seasonal vegetables & gravy

Angus Burger 26
100% pure Angus beef mince burger, smoked bacon, double American cheese, sweet spiced apple cider pickles, lettuce, tomato & roasted garlic aioli on a milk bun, served with fries

Prawn & Chilli Risotto (LG) 33
Prawn cutlets, red onion, fresh chilli, cherry tomatoes & basil in a rich tomato Napoli bound risotto topped with Grana Padano

Spaghetti Carbonara 23
Smoked bacon pieces, wild mushroom mix, with roasted garlic & onions in a creamy white wine reduction, topped with Grana Padano
Add chicken 26

Porterhouse 300g (LG) 34
Cooked to your liking served with chips & salad OR seasonal vegetables with your choice of sauce:
- Mushroom & Rosemary (LG)
- Creamy Green Peppercorn (LG)
- Red Wine Jus (LG)
- Beef Gravy (LG)
- Whipped Garlic Butter (LG)

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Pumpkin Risotto (LG) (V) **24**
Oven roasted pumpkin pieces, onions, semi-dried tomatoes & baby spinach in a creamy chive reduction with Arborio rice, topped with Grana Padano

Vegetable Spaghetti (V) **24**
Roasted red peppers, semi-dried tomatoes, pumpkin, mixed mushrooms, baby spinach & red onion in a cracked black pepper olive oil, topped with crumbled feta

Mediterranean Burger **23**
Roasted field mushrooms, grilled zucchini, eggplant, capsicum, lettuce, cheese & chipotle mayonnaise in a milk bun served with fries

Seafood

John Dory Fillets (LG available upon request) **26**
Fried or lightly grilled fillets served with chips, salad & a side of house-made tartare

Salt & Pepper Calamari (LG) **24**
Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper served with chips, salad & a side of Thai reduction dipping sauce

Seafood Plate (To Share) (LG available upon request) **64**
Salt & pepper calamari, battered tiger prawns, grilled Dory fillet, chilled oysters, smoked salmon & Australian King prawns served with chips, salad & house made tartare & cocktail sauces

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Sides

Bowl of chips **9**
Served with a side of gravy & tomato sauce
Potato Wedges **15**
Served with a side of sour cream & sweet chilli
Seasonal Garden Salad **7**
Seasonal Vegetables **7**
Garlic Chat Potatoes **7**

Wood Fired Pizza - $24

LG base available upon request +4

Margherita (V)
Napoli base topped with garlic, parmesan cheese, basil, cherry tomatoes & olive oil drizzle

Tropical
Napoli base topped with mozzarella, ham & pineapple

Capricciosa
Napoli base topped with mozzarella, ham, olives, mushroom & anchovies

Basil Bocconcini (V)
Basil pesto base with Spanish onion, mushrooms, olives, red peppers & bocconcini

Mexican
Napoli base with hot salami, roasted red peppers, fresh chilli, red onion & feta drizzled with sriracha sauce

Mediterranean (V)
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes topped with fresh basil & feta

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PARMA & POT

MON-FRI
12PM-9PM
$26

CHICKEN PARMA SERVED WITH CHIPS, SALAD & A POT OF BEER OR GLASS OF HOUSE WINE

Terms & conditions apply.

PARMA TUESDAYS

ANY PARMA & A POT OF BEER OR GLASS OF HOUSE WINE
$26

Classic
Napoli, ham & cheese

Tropical
Napoli, ham, pineapple & cheese

BBQ Bacon
Barbeque sauce, bacon & cheese

Terms & conditions apply.

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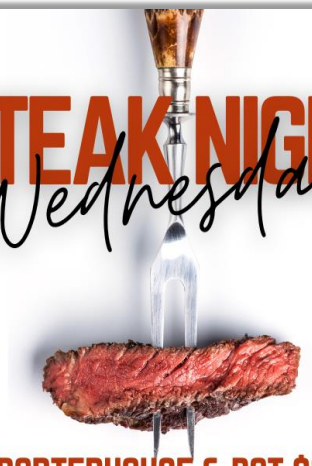
STEAK NIGHT Wednesday



PORTERHOUSE & POT $34
12-9PM

COOKED TO YOUR LIKING WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE
INCLUDES A POT OF BEER OR GLASS OF HOUSE WINE

Terms & Conditions apply, see staff for more details

Public holiday surcharge 15% on food & beverages