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 & Shares

Herb or Garlic Pizza (V) **11**
with cheese **13**
Gluten free Base +4

Soup of the Day - See Chefs Suggestions Board (LG ask staff) **12**
Served with toasted ciabatta

Salt & Pepper Calamari Entree Serve (LG) **27**
Calamari strips lightly coated in cracked black pepper, sea salt, & our crisp flour blend, flash fried, served on roquette with a citrus aioli

Herb Crumbed Lamb Cutlets **27**
Lightly crumbed lamb cutlets (2) served with Greek salad & tzatziki

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

Oysters Kilpatrick 6 or 12 (LG) **30/60**
Pacific oysters with bacon & Worcestershire sauce

Garlic Cob Loaf (V) **17**
Warm oven fresh cob loaf filled with parsley garlic butter
Add cheese & bacon **20**

Mussels Napoli **27**
Mussels poached in rich Napoli, chilli & parsley sauce served with grilled ciabatta

Dips **34**
Trio of dips served with Mediterranean mix & grilled breads

Kirks Sampler **40**
Selection of cheeses, dip, olives, pickles, semi-dried tomatoes, toasted ciabatta & cured meats

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Salads

Caesar Salad (LG available upon request) **26**
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 **31**
With smoked salmon **33**
With Australian king prawns **37**

Mediterranean Salad (V) **30**
Chargrilled zucchini, eggplant, roasted peppers, artichoke, salad greens & feta in a light house made dressing

Add Calamari **34**
Add Chicken **35**
Add Crumbed Lamb Cutlets (2) **40**

Warm Thai Beef Salad **35**
Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers, bean shoots & cucumber with a sweet Thai reduction dressing, topped with crushed nuts, fresh coriander & chili

From the Pan

Spaghetti Carbonara **30**
Smoked bacon pieces, wild mushroom mix, with roasted garlic & onions in a creamy white wine reduction, topped with Grana Padano

Add chicken **35**

Kirks Spaghetti Marinara **50**
Our marinara delivers a selection of seafoods including prawns, scallops, mussels, calamari, dory & clams tossed in virgin olive oil with spring onions, spinach, cherry tomatoes & roasted garlic topped with Grana Padano
Napoli base available on request

Vegetable Risotto (V) (Vegan upon request) **31**
Mixed mushrooms, pumpkin, semi-dried tomatoes, red onion & baby spinach in a stock base risotto topped with feta

Smoked Chicken Risotto (LG) **36**
Tender smoked chicken pieces tossed with mixed mushrooms & baby spinach in a creamy white wine reduction topped with Grana Padano

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Mains

Chicken Scallopini (LG) **42**
Pan-fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes, served on a house-made potato rosti

Chicken Parmigiana **36**
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables

Chicken Schnitzel **33**
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables

Angus Burger **34**
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 shoestring fries
Gluten Free Bun +3

Roast of the Day (LG) **-** see Chefs Suggestions Board **31**
Served with seasonal roasted vegetables & gravy

Lambs Fry (LG) **28**
Lambs fry served on creamy mash & seasonal greens topped with bacon & gravy

Eye Fillet 250g (LG) **50**
Black Angus Eye Fillet cooked to your liking, served on creamy potato mash & greens topped with red wine jus

Chickpea & Lentil Burger (V) **30**
Chickpea & lentil patty with lettuce, tomato, onion & chipotle mayo served in a milk bun with a side of shoestring fries
Gluten Free Bun +3

Roasted Mixed Vegetables (V) (LG) **33**
Seasonal roasted vegetables in a mild spice rub served with fragrant jasmine rice & mint yoghurt
Add Chicken **38**

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Seafood

Salt & Pepper Calamari Main Serve (LG) **38**
Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper served with chips, salad & a side of Thai reduction dipping sauce

Barramundi Fillet (LG) **39**
Grilled barramundi fillet served on pumpkin puree & greens finished with a spiced BBQ sauce

Flathead Tails (LG available upon request) **44**
Lakes Entrance flathead tails, beer battered or lightly grilled served with chips, salad & house made tartare sauce

Garlic Prawns (LG) **43**
Pan fried prawn cutlets in a slow roasted garlic & cream reduction served with jasmine rice & a side of salad

Scallop & Prawn Medley (LG) **44**
A medley of prawns & scallops in a creamy chilli white wine reduction served with fragrant jasmine rice & a side salad

Seafood Plate (LG available upon request) **64**
Salt & pepper calamari, battered tiger prawns & flathead tails, chilled oysters, smoked salmon & Australian king prawns served with chips, salad & house made tartare & cocktail sauces

Jumbo Seafood Platter for Two (LG available upon request) **175**
Pacific oysters, Australian King prawns, Moreton Bay bug, salt & pepper calamari, grilled barramundi, smoked salmon, grilled scallops, garlic prawns, & mussels in a chilli Napoli sauce, served with house made sauces & a side of chips.
Includes a bottle of Morgan's Bay house wine

Toppers

Can be added to any Main Meal

Salt & pepper calamari (LG) **10**

Tiger prawns in a creamy garlic white wine reduction (LG) **12**

Moreton Bay bug halved and lightly grilled (LG) **23**

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Sides

Seasonal Garden Salad (LG) **8**
Seasonal Vegetables & Chat Potatoes (LG) **9**
Bowl of Chips (LG) **10**
Served with a side of tomato sauce & gravy
Garlic Chat Potatoes (LG) **11**
Potato Wedges **17**
Served with a side of sour cream & sweet chilli
Mashed Potato (LG) **10**

Wood Fired Pizza

(LG pizza base available on request +4)

Margherita (V) **25**
Napoli base topped with garlic, Grana Padano, basil, cherry tomatoes & drizzled with olive oil

Tropical **26**
Napoli base topped with mozzarella, Virginian ham & pineapple

Capricciosa **27**
Napoli base topped with mozzarella, Virginian ham, olives, mushroom & anchovies

Mexican **28**
Napoli base with hot salami, roasted red peppers, fresh chilli, red onion & mozzarella, drizzled with sriracha sauce

Mediterranean (V) **28**
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta

Tandoori Chicken (cannot be made low gluten) **29**
Napoli base with tandoori chicken pieces, red onion, roasted red peppers, mozzarella & drizzled with sour cream

Pumpkin Pizza (V) **28**
Oil base with cherry tomatoes & pumpkin topped with roquette & feta drizzled with a balsamic glaze

Chefs Choice **26**
Oil base with mozzarella, prosciutto & fresh chilli

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.

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Kids
$18

12 years & under

Includes soft drink or juice & Ice cream

Chicken Schnitzel or Parmigiana
Served with chips & salad

Chicken Nuggets
Served with chips & salad

Salt & Pepper Calamari (LG)
Served with chips & salad

Cheeseburger
Served with shoestring fries

Roast of the Day (LG)
Served with chips OR vegetables

Ham & Cheese Pizza

Spaghetti & Napoli (V)
Topped with parmesan cheese

Fish & Chips
(LG available upon request)
Beer battered flathead served with chips & salad

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Seniors

Monday- Friday **$25**

Saturday & Sunday **$27**

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

Roast of the Day (LG)
See Chefs Suggestions board

Flathead Tails (LG available upon request)
Beer battered or lightly grilled flathead tails served with chips, salad & a side of house-made tartare

Spaghetti Carbonara
Tossed with onion, garlic, mushroom & bacon in a creamy sauce

Vegetable Risotto (LG) (V)
Mixed mushrooms, pumpkin, semi-dried tomatoes, red onion & baby spinach in a stock base risotto topped with feta

Chicken Schnitzel
Served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables

Chicken Parmigiana
Served with chips & salad or seasonal vegetables

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

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

Lambs Fry (LG)
Lambs fry served on creamy mash & seasonal greens topped with bacon & gravy

Seniors Extras

Available Monday to Friday ONLY

Can only be ordered if a senior's main meal has been purchased

Seniors Soup of the Day (LG ask staff) **5**
See Chefs Suggestions board

Seniors Coffee or Tea **4**

Seniors Dessert **8**
Your choice of any cake from the shelves in our cake cabinet, served with double cream

Add a scoop of ice cream **+1**

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