

KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

Kirks requests patrons with food allergies or other dietary requirements to please inform staff whilst ordering. We will always endeavor to accommodate dietary needs however we cannot be held responsible for traces of allergens.

Meals labelled (LG) are low gluten, the kitchen uses gluten free ingredients to prepare these foods, however this is not a gluten free kitchen, so these may not be suitable for coeliac.

(LG) = Low Gluten

(V) = Vegetarian

Starters & Shares

Herb or Garlic Pizza (V)	12
with cheese	14
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)	18
Warm oven fresh cob loaf filled with parsley garlic butter	
Add cheese & bacon	21
Mussels Napoli	27
Mussels poached in rich Napoli, chilli & parsley sauce served with grilled ciabatta	
Dips	28
Trio of dips served with roquette, olives & a garlic cheese pizza	
Kirks Sampler	41
Selection of cheeses, dip, olives, pickles, semi-dried tomatoes, cured meats, toasted ciabatta & pita bread	

Public holiday surcharge 15% on food & beverages.

(LG)Low Gluten

(V)Vegetarian

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	36
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	
Scallop & Prosciutto Salad	44
Pan seared clearwater scallops in a buttery cracked pepper sauce served with prosciutto, roquette & blue cheese salad	

From the Pan

Carbonara Pappardelle	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	
<i>Napoli base available on request</i>	
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	
Chargrilled Vegetable Pappardelle (V)	30
Chargrilled eggplant, zucchini, peppers, roquette & semi-dried tomatoes in olive oil, topped with crumbled Danish feta	
Spaghetti & Meatballs	35
Slow cooked Angus meatballs in a rich tomato Napoli topped with Grana Padano	

Mains

Chicken Scallopini (LG)	43
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	
Steak Sandwich	36
Porterhouse steak on a cheesy garlic bun with lettuce, tomato, bacon, onion & chipotle mayo, served with a side of shoestring fries	
Roast of the Day (LG) - see Chefs Suggestions Board	32
Served with seasonal roasted vegetables & gravy	
Eye Fillet 300g (LG)	50
Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips, salad & choice of sauce <i>Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy</i>	
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	

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
Crispy skinned barramundi fillet served on sweet potato fries with grilled lemon & semi-dried tomato tartare sauce	
Flathead Tails (LG available upon request)	45
Lakes Entrance beer battered flathead tails served with chips, salad & tartare sauce	
Garlic Prawns (LG)	44
Pan fried prawn cutlets in a slow roasted garlic & cream reduction served with jasmine rice & a side of salad	

Scallop & Prawn Medley (LG)	45
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)	65
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)	180
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. <i>Includes a bottle of Morgan's Bay house wine</i>	

Toppers

Can be added to any Main Meal

Salt & pepper calamari (LG)	10
Tiger prawns in a creamy garlic white wine reduction (LG)	13
Moreton Bay bug halved and lightly grilled (LG)	23

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	
Sweet Potato Fries (LG)	16
Served with a side of aioli & tomato sauce	

Wood Fired Pizza

(LG pizza base available on request +4)

Margherita (V) Napoli base topped with garlic, Grana Padano, basil, cherry tomatoes & drizzled with olive oil	25
Tropical Napoli base topped with mozzarella, Virginian ham & pineapple	26
Capricciosa Napoli base topped with mozzarella, Virginian ham, olives, mushroom & anchovies	27
Mexican Napoli base with hot salami, roasted red peppers, fresh chilli, red onion & mozzarella, drizzled with sriracha sauce	28
Mediterranean (V) Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta	28
Tandoori Chicken (cannot be made low gluten) Napoli base with tandoori chicken pieces, red onion, roasted red peppers, mozzarella & drizzled with sour cream	29
Pumpkin Pizza (V) Oil base with cherry tomatoes & pumpkin topped with roquette & feta drizzled with a balsamic glaze	28
Chefs Choice Oil base with mozzarella, chorizo & fresh chilli	26
Prawn & Camembert Napoli base topped with prawn cutlets, camembert, red onion & cherry tomatoes	29

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.

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

Roast of the Day (LG)

Served with chips OR vegetables

Ham & Cheese Pizza

Spaghetti & Meatballs

Topped with parmesan cheese

Fish & Chips

(LG) available upon request)

Beer battered flathead served with chips & salad

Public holiday surcharge 15% on food & beverages.

(LG)Low Gluten (V)Vegetarian

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

Carbonara Pappardelle

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

Spaghetti & Meatballs

Slow cooked Angus meatballs in a rich tomato Napoli topped with Grana Padano

Eye Fillet Steak

150g Oakdale Black Angus Eye fillet medallion cooked to your liking served with chips & salad or seasonal vegetables & choice of sauce

Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy

+\$3

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)

See Chefs Suggestions board

5

Seniors Coffee or Tea

4

Seniors Dessert

8

Public holiday surcharge 15% on food & beverages.

(LG)Low Gluten (V)Vegetarian

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

Add a scoop of ice cream +1