

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

Something Light

Garlic & cheese pizza Gluten Free Base +4	8
Soup of the day See specials board	9
Garlic Cob Loaf (V) Warm oven fresh cob loaf filled with parsley garlic butter	14
Add cheese & Bacon	17
Oysters Natural 6 or 12 (LG) Pacific oysters served with lemon & house-made cocktail sauce	27/54
Oysters Kilpatrick 6 or 12 (LG) Pacific oysters with bacon & Worcestershire sauce	30/60
Mussels Napoli Mussels poached in a rich Napoli, chilli & parsley sauce served with grilled ciabatta	25

Salads

Caesar Salad (LG available upon request) 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	22
With herb-marinated grilled chicken	26
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	28

Mains

Chicken Schnitzel Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad, or seasonal vegetables	25
Chicken Parmigiana Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & a melted cheese blend, served with chips & salad or seasonal vegetables	27
Roast of the Day (LG) See specials board. Served with seasonal vegetables & gravy	25
Steak Sandwich Porterhouse steak on a cheesy garlic bun with lettuce, tomato, bacon, onion & chipotle mayo, served with a side of shoestring fries	28
Carbonara Pappardelle Smoked bacon pieces, wild mushroom mix, with roasted garlic & onions in a creamy white wine reduction, topped with Grana Padano	25
Add chicken	28
Eye Fillet 300g (LG) Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips, salad & choice of sauce: <i>Mushroom & Rosemary (LG) Creamy Green Peppercorn (LG) Red Wine Jus (LG) Beef Gravy (LG) Whipped Garlic Butter (LG)</i>	39
Spaghetti & Meatballs Slow cooked Angus meatballs in a rich tomato Napoli topped with Grana Padano	27
Vegetable Risotto (LG) (V) Mixed mushrooms, pumpkin, semi-dried tomatoes, red onion & baby spinach in a stock base risotto topped with feta	25
Chickpea & Lentil Burger (V) Chickpea & lentil patty served with lettuce, tomato, onion & chipotle mayo with a side of shoestring fries	25

Seafood

- Barramundi Fillet** (LG) 30
Crispy skinned barramundi fillet served on sweet potato fries with grilled lemon & semi-dried tomato tartare sauce
- Flathead Tails** (LG available upon request) 30
Lakes Entrance flathead tails, beer battered or lightly grilled served with chips, salad & house-made tartare sauce
- Salt & Pepper Calamari** (LG) 26
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) 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

Sides

- Bowl of Chips** (LG) 9
Served with a side of gravy & tomato sauce
- Sweet Potato Fries** (LG) 14
Served with a side of aioli & tomato sauce
- Potato Wedges** 15
Served with a side of sour cream & sweet chilli
- Seasonal Garden Salad** (LG) 7
- Seasonal Vegetables** (LG) 7
- Garlic Chat Potatoes** (LG) 7

Public holiday surcharge 15% on food & beverages

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, mushrooms & anchovies
- Mexican**
Napoli base with hot salami, roasted red peppers, fresh chilli, red onion & mozzarella drizzled with sriracha sauce
- Mediterranean** (V)
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes topped with fresh basil & feta
- Chefs Choice**
Oil base with mozzarella, chorizo & fresh chilli

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.

Public holiday surcharge 15% on food & beverages



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.

STEAK NIGHT

Wednesday



STEAK & POT \$34
12-9PM

2 X 150G EYE FILLET MEDALLIONS COOKED TO YOUR LIKING
SERVED 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

Public holiday surcharge 15% on food & beverages