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.
$(\mathrm{LG})=$ Low Gluter
$(\mathrm{V})=$ Vegetarian

## Something Light

## Garlic \& cheese pizza

## Meatballs

Beef \& pork meatballs oven baked in a rich tomato \& basil Napoli with grated Grana Padano \& toasted bread

Oysters Natural 6 or 12 (LG)
Pacific oysters served with lemon \& house-made cocktail sauce
Oysters Kilpatrick 6 or 12 (LG)
Pacific oysters with bacon \& Worcestershire sauce
Arancini (V)
Pumpkin \& mozzarella arancini, served on garlic aioli

## Mains

Caesar Salad (LG available upon request)
Baby cos lettuce, honey-baked bacon, croutons \& Grana Padano, tossed in our house-made dressing, anchovies (optional), topped with either a poached or boiled egg

With herb-marinated grilled chicken

## Warm Thai Beef Salad

onion, carrot, roasted red peppers \& cucumber with a sweet Tha reduction dressing

## Chicken Schnitzel

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

## Chicken Parmigiana

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)
See specials board. Served with seasonal vegetables \& gravy

## Carbonara Pappardelle

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

Add chicken
Eye Fillet 300 g (LG)
Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips, salad \& choice of sauce:
Mushroom \& Rosemary (LG)|Creamy Green Peppercorn (LG)| Red Wine Jus (LG) | Beef Gravy (LG) | Whipped Garlic Butter (LC)

Chicken \& Mushroom Risotto (LG)
Tender chicken pieces \& mixed mushrooms bound in a creamy risotto topped with Grana Padano

Vegetable Risotto (LG) (V) (Vegan upon request)

Selection of fresh \& char-grilled vegetables bound in a stockbased risotto topped with crumbled feta

## Barramundi Fillet (LG)

Served on crushed garlic chats \& baby spinach, topped with a caper, lemon \& dill butter sauce

## 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

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

## Sides

## Bowl of Chips (LG)

Served with a side of gravy \& tomato sauce

## Potato Wedges

Served with a side of sour cream \& sweet chilli
Seasonal Garden Salad (LG)
Seasonal Vegetables (LG) 7
Garlic Chat Potatoes (LG) 7
Toasted Bread 4

## Wood Fired Pizza - \$25

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, salami \& fresh chilli


