

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	9
Meatballs Beef & pork meatballs oven baked in a rich tomato & basil Napoli with grated Grana Padano & toasted bread	24
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
<b>Arancini</b> (V) Pumpkin & mozzarella arancini, served on garlic aioli	21
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	23
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	29

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	26
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:  Mushroom & Rosemary (LG)   Creamy Green Peppercorn (LG)   Red Wine Jus (LG)   Beef Gravy (LG)   Whipped Garlic Butter (LG)	39
<b>Chicken &amp; Mushroom Risotto</b> (LG) Tender chicken pieces & mixed mushrooms bound in a creamy risotto topped with Grana Padano	34
<b>Vegetable Risotto</b> (LG) (V) (Vegan upon request) Selection of fresh & char-grilled vegetables bound in a stock-based risotto topped with crumbled feta	25

<b>Barramundi Fillet</b> (LG) Served on crushed garlic chats & baby spinach, topped with a caper, lemon & dill butter sauce	30
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	26
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	65
<u>Sides</u>	
Bowl of Chips (LG)	9
Served with a side of gravy & 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

# **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

# $\textbf{Mediterranean} \ (\lor)$

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

**Toasted Bread** 



