

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) (Vegan)	13
with cheese	15
Gluten free Base +4	
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 aioli	
Meatballs	27
Beef & pork meatballs oven baked in a rich tomato & basil Napoli with grated Grana Padano & toasted bread	
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	
Arancini (V)	24
Pumpkin & mozzarella arancini, served on garlic aioli	
Tomato Bruschetta (V) (Vegan)	27
Tomatoes, red onion, basil & olive oil atop toasted ciabatta with balsamic reduction	
Garlic King Prawns	28
Butterflied Queensland king prawns, pan fried in a confit garlic, chili & anchovy butter served on grilled haloumi	
Kirks Grazing Plate	42
Cured meats, mixed cheese, semi-dried tomato, olives, basil pesto & toasted bread	

Public holiday surcharge 15% on food & beverages.

(LG)Low Gluten

(V)Vegetarian

Mains

Caesar Salad (LG available upon request)	28
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	33
With smoked salmon	35
With Australian king prawns	39
Warm Thai Beef Salad	37
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	
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)	40
Served on crushed garlic chats & baby spinach, topped with a caper, lemon & dill butter sauce	
Hot Pot	50
Prawns, scallops, clams, calamari & mussels in a rich curried bechamel, oven baked with mozzarella & served with toasted ciabatta & side of chips	
Seafood Plate (LG available upon request)	65
Salt & pepper calamari, battered tiger prawns & market fish, 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>	
Carbonara Pappardelle	31
Smoked bacon pieces, wild mushroom mix, with roasted garlic & onions in a creamy white wine reduction, topped with Grana Padano	
Add chicken	36
Vegetable Risotto (V) (Vegan upon request)	31
Selection of fresh and char-grilled vegetables bound in a stock-based risotto topped with crumbled feta	

Kirks Pappardelle Marinara	
Our marinara delivers a selection of seafoods including prawns, scallops, mussels, calamari, fish & clams tossed in virgin olive oil with spring onions, spinach, cherry tomatoes & roasted garlic topped with Grana Padano	50
<i>Napoli base available on request</i>	
Chicken & Mushroom Risotto (LG)	34
Tender chicken pieces, baby spinach & mixed mushrooms bound in a creamy risotto topped with Grana Padano	
Pumpkin & Cashew Nut Risotto (LG) (V) (Vegan upon request)	33
Roasted pumpkin and cashews with baby spinach & onion in a creamy risotto topped with Grana Padano	
Chicken Scallopini (LG)	44
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	37
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad, or seasonal vegetables	
Chicken Schnitzel	34
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad, or seasonal vegetables	
Roast of the Day (LG) - see Chefs Suggestions Board	32
Served with seasonal roasted vegetables & gravy	
Pork Ribs	50
Slow cooked pork ribs with a sticky BBQ chipotle sauce served with wedges & sour cream	
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>	
Rib Eye 500g (LG)	62
500g Rib Eye steak 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>	

Toppers

Can be added to any Main Meal

Salt & pepper calamari (LG)	11
Tiger prawns in a creamy garlic white wine reduction (LG)	14
Moreton Bay bug halved and lightly grilled (LG)	24
Grilled Haloumi	10

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	
Toasted Bread	4

Wood Fired Pizza

(LG pizza base available on request +4)

Margherita (V) (Vegan upon request) Napoli base topped with garlic, Grana Padano, basil, cherry tomatoes & drizzled with olive oil	26
Tropical Napoli base topped with mozzarella, Virginian ham & pineapple	27
Capricciosa Napoli base topped with mozzarella, Virginian ham, olives, mushroom & anchovies	28
Mexican Napoli base with hot salami, roasted red peppers, fresh chilli, red onion & mozzarella, drizzled with sriracha sauce	29
Mediterranean (V) (Vegan upon request) Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta	29
Bruschetta (V) (Vegan upon request) Basil pesto base, topped with cherry tomatoes, red onion, basil & feta cheese, drizzled with balsamic glaze	28
Chefs Choice Oil base with mozzarella, salami & fresh chilli	27
Pork Lovers Napoli base topped with mozzarella, bacon, pulled pork, salami & ham, drizzled with BBQ sauce	29
Chicken Chipotle Napoli base topped with mozzarella, BBQ chicken, roasted peppers, red onion, feta & chipotle sauce	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.

Seniors

Monday- Friday **\$27**

Saturday & Sunday **\$29**

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

Carbonara Pappardelle

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

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

Selection of fresh & char-grilled vegetables bound in a stock-based risotto topped with crumbled 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

Eye Fillet Steak

+\$3

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

Please see Chefs Suggestion Board for daily senior specials

Seniors Extras

Available Monday to Friday ONLY

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

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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