

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)	28
Calamari strips lightly coated in cracked black pepper, sea salt, & our crisp flour blend, flash fried, served on roquette with aioli	
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	
Chili King Prawns (LG)	28
Butterflied Queensland king prawns, pan fried in a confit garlic, chili & anchovy butter served on grilled haloumi	
Sticky Pork Ribs (LG available upon request)	28
Slow cooked pork ribs in a sticky chipotle BBQ & sesame seed sauce topped with pickled vegetable	
Mediterranean Bruschetta (V)	28
Basil pesto, roasted zucchini & eggplant, Spanish onion, semi-sundried tomatoes, olives, feta & roquette atop toasted ciabatta with a balsamic reduction	
3 Cheese Arancini (V)	25
Spinach, mozzarella, tasty & parmesan cheese arancini, served on kewpie mayo	
Chicken Satay	28
Chicken tenderloins with satay sauce topped with pineapple salsa	

Public holiday surcharge 15% on food & beverages.

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Mains

Caesar Salad (LG available upon request)	29
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	35
With smoked salmon	35
With Australian king prawns	39
Warm Thai Beef Salad	38
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, crunchy noodles, fresh coriander & chili	
Open Greek Souvlaki	38
Eye fillet steak skewers, tomato, onions, cucumber, olives, feta served with grilled pita & tzatziki	
Beetroot & Walnut Salad (V) (LG)	32
Beetroot, Danish feta, roasted honey walnuts, Spanish onion, roquette & spinach tossed with a balsamic dressing	
Add Chicken	38
Health Bowl (V) (LG) (Vegan upon request)	34
Marinated tofu, roasted chickpea, corn, artichoke, beetroot, edamame, salad greens, avocado & almond flakes, tossed with tahini & black sesame	
Kirks Pappardelle Marinara	51
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 <i>Napoli base available on request</i>	
Chicken & Pesto Pappardelle	35
Diced chicken, basil pesto & semi-sundried tomatoes in a creamy chive reduction topped with Grana Padano	
Prawn & Lobster Ravioli	50
Fresh lobster & prawn ravioli with tiger prawns in a creamy chive reduction topped with Grana Padano	
Duck & Thyme Risotto (LG)	38
Roasted duck served on top of cherry tomatoes, thyme & port in a napoli bound risotto	
Vegetable Risotto (LG) (V) (Vegan upon request)	33
Selection of fresh & char-grilled vegetables bound in a stock-based risotto topped with crumbled feta	

Stir-Fry	34
Mixed stir-fry vegetables tossed with cashews & hokkien noodles in a house made Asian style sauce	
Add Tofu	36
Add Chicken	38
Add Beef	38
Add Prawns	40
Jumbo Seafood Platter for Two (LG available upon request)	185
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>	
Seafood Plate	66
Salt & pepper calamari, grilled scallops & market fish, chilled oysters, smoked salmon & Australian king prawns served with chips, salad & house made tartare & cocktail sauces	
Barramundi Fillet (LG)	41
Crispy skin barramundi fillet served on sweet potato chips topped with a semi-sundried tomato & dill remoulade	
Salt & Pepper Calamari Main Serve (LG)	39
Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper served with chips, salad & a side of Thai reduction dipping sauce	
Prawn & Scallop Medley (LG)	44
Prawn & scallops in a creamy garlic sauce with a side of fragrant jasmine rice	
Chicken Scallopini (LG)	46
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	38
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad, or seasonal vegetables	
Chicken Schnitzel	35
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	34
Served with seasonal roasted vegetables & gravy	
Vegetable Burger (V)	32
Spicy potato patty served on a milk bun with lettuce, tomato, onion & chipotle mayo, served with chips	

Eye Fillet 300g (LG) **53**
 Two 150g Oakdale Black Angus eye fillet medallions 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

Scotch Fillet 350g (LG) **50**
 350g grassfed YG Beaumont scotch fillet 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

Toppers

Can be added to any Main Meal

Salt & Pepper Calamari (LG) **11**
 Tiger Prawns in a creamy garlic white wine reduction (LG) **15**
 Moreton Bay Bug halved & lightly grilled (LG) **24**
 Grilled Haloumi (LG) **10**

Sides

Seasonal Garden Salad (LG) **8**
Seasonal Vegetables & Chat Potatoes (LG) **9**
Bowl of Chips (LG) **11**
 Served with a side of tomato sauce & gravy
Sweet Potato Fries (LG) **14**
 Served with a side of aioli & tomato sauce
Garlic Chat Potatoes (LG) **11**
Potato Wedges **17**
 Served with a side of sour cream & sweet chilli
Toasted Bread **6**
Pita Bread **6**
Side of Jasmine Rice (LG) **6**

Wood Fired Pizza

(Vegan cheese available on request +3)

(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 topped 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
Prawn & Camembert Napoli base topped with mozzarella, prawns, Spanish onion, cherry tomato, camembert & feta	29
Chefs Choice Olive oil base topped with mozzarella, salami & fresh chilli	27
Pork Lovers Napoli base topped with mozzarella, bacon, pork sausage, salami & ham, drizzled with BBQ sauce	29
Chicken Tandoori (cannot be made low gluten) Napoli base topped with mozzarella, tandoori chicken, roasted capsicum, Spanish onion & sour cream	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. We apologise for any inconvenience.

Seniors

Monday- Friday \$27

Saturday & Sunday \$29

Seniors receive 10% discount off the main menu Monday to Friday.

*10% discount does not apply to starters/shares, pizzas, sides, kids, dessert or seniors menu or Chefs Suggestion board, apart from Roast of the Day.

Seniors' menu & discount are NOT available on public holidays, Mother's Day & Father's Day.

Roast of the Day (LG)

See Chefs Suggestions board

Prawn & Lobster Ravioli

Fresh prawn and lobster ravioli, tossed with spinach & semi-sundried tomatoes in a creamy chive reduction

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

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

Please see Chefs Suggestion Board for daily senior specials

Seniors Extras

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 seniors choice shelves in our cake cabinet, served with double cream

Add a scoop of ice cream **+1**

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Desserts

Affogato	8
Vanilla ice-cream served with a shot of espresso	
Add a shot of liqueur (Amaretto, Frangelico, Baileys or Kahlua)	17
Crème Brûlée (LG)	19
Crisp toffee atop vanilla bean pudding, with double cream & strawberries	
Selection of Cakes from Dessert Fridge	15.50
Served with ice-cream or double cream & strawberries	