

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

(VG) = Vegan

Starters & Shares

Herb or Garlic Pizza (VG)	13
with Cheese	15
Low Gluten Base +4	
Salt & Pepper Calamari Entrée Serve (LG)	28
Calamari strips lightly coated in cracked black pepper, sea salt, & rice flour, 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	28
Slow cooked pork ribs in a sticky chipotle BBQ & sesame seed sauce topped with pickled vegetables	
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 garlic aioli	
Chicken Satay Entrée Serve	28
Chicken tenderloins with satay sauce topped with pineapple salsa	

Public Holiday Surcharge 15% on Food & Beverages.

(LG)Low Gluten

(V)Vegetarian

(VG)Vegan

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 (LG) (V)	32
Beetroot, Danish feta, roasted honey walnuts, Spanish onion, roquette & spinach tossed with a balsamic dressing	
Add Chicken	38
Health Bowl (LG) (VG)	34
Marinated tofu, roasted chickpea, corn, artichoke, beetroot, edamame, avocado, roasted capsicum, salad greens & almond flakes served with tahini & black sesame	
Vegetable Patties (V)	34
Spicy crumbed potato patties served on a mixed salad of corn, roasted chickpeas, cucumber, Spanish onion, carrot & roasted capsicum, with a herb yoghurt dressing & a side of mango chutney	
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>	
Prawn & Lobster Ravioli	50
Fresh prawn & lobster ravioli with tiger prawns in a creamy chive reduction, topped with Grana Padano	
Chorizo & Chili Pappardelle	35
Chorizo, fresh chili, roquette, cherry tomatoes & roasted capsicum tossed with pappardelle in an oil base, topped with feta	
Add Chicken	38
Add Prawns	41

Chicken & Pea Risotto (LG)	38
Diced chicken tossed with green peas, semi-sundried tomatoes & spinach in a cream sauce, topped with Grana Padano	
Vegetable Risotto (LG) (V) (Vegan upon request)	33
Selection of fresh & char-grilled vegetables bound in a stock-based risotto, topped with crumbled feta	
Add Chicken	36
Add Chorizo	36
Add Prawns	39
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 rice flour, 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 Parmigiana	36
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables	
Chicken Schnitzel	33
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables	

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	
Roast of the Day (LG) - see Chefs Suggestions Board	34
Served with seasonal roasted vegetables & gravy	
Chicken Satay	38
Four skewers of chicken tenderloins topped with a satay sauce, served on jasmine rice & salad with pineapple salsa	
Eye Fillet 300g (LG)	53
Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips & salad or seasonal vegetables & your choice of sauce <i>Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy</i>	
Scotch Fillet 350g (LG)	50
350g grassfed YG Beaumont scotch fillet cooked to your liking, served with chips & salad or seasonal vegetables & your 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)	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)

(Low Gluten 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 prawns, Spanish onion, cherry tomato & camembert	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

Served with seasonal roasted vegetables & gravy

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 rice flour, 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

Seniors Desserts

Can only be ordered if a Seniors Main meal has been purchased

Seniors Coffee or Tea	4
Seniors Flourless Chocolate Cake (LG) Moist flourless chocolate cake with chocolate ganache	8
Seniors Lemon Meringue Fluffy Italian meringue piped over a zesty lemon curd in a shortbread shell	8
Seniors Vanilla Slice Creamy vanilla custard in butter puff pastry, dusted with icing sugar	8
Seniors Cheesecake of the Day (LG) Creamy slow-baked cheesecake – See staff for the daily special	8

Desserts

Affogato Vanilla ice-cream served with a shot of espresso Add a shot of liqueur (Amaretto, Frangelico, Baileys or Kahlua)	8 17
Crème Brûlée (LG) Crisp toffee atop vanilla bean pudding with double cream & strawberries	19
Citrus Poppy Almondine (LG) Orange & lemon poppy-seed cake topped with zesty cream cheese icing, served with ice-cream or double cream & strawberries	15.50
Flourless Chocolate Cake (LG) Moist flourless chocolate cake with chocolate ganache, served with ice-cream or double cream & strawberries	15.50
Vanilla Slice Creamy vanilla custard in butter puff pastry, dusted with icing sugar, served with ice-cream or double cream & strawberries	15.50
Lemon Meringue Fluffy Italian meringue piped over a zesty lemon curd in a shortbread shell, served with ice-cream or double cream & strawberries	15.50
Cheesecake of the Day (LG) Creamy slow-baked cheesecake, served with ice-cream or double cream & strawberries – See staff for the daily special	15.50
Sticky Date Pudding Baked date pudding topped with a sticky caramel sauce, served with ice-cream or double cream & strawberries	15.50