

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 (V) Low Gluten Base +4	9
Sticky Pork Ribs Slow cooked pork ribs in a sticky chipotle BBQ & sesame seed sauce, topped with pickled vegetables	28
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
3 Cheese Arancini (V) Spinach, mozzarella, tasty & parmesan cheese 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	23
With Herb-marinated Grilled Chicken	27
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

Open Greek Souvlaki Eye fillet steak skewers, tomato, onion, cucumber, olives & feta, served with grilled pita & tzatziki	29
Chorizo & Chili Pappardelle Chorizo, fresh chili, roquette, cherry tomatoes & roasted capsicum tossed with pappardelle in an oil base topped with feta	28
Add Chicken	31
Add Prawns	34
Chicken & Pea Risotto (LG) Diced chicken tossed with green peas, semi-sundried tomatoes & spinach in a cream sauce, topped with Grana Padano	32
Vegetable Risotto (LG) (V) (Vegan upon request) Selection of fresh & char-grilled vegetables bound in a stock-based risotto topped with crumbled feta	25
Add Chicken	28
Add Chorizo	28
Add Prawns	31
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
Eye Fillet 300g (LG) Two 150g Oakdale Black Angus eye fillet medallions cooked to your liking, served with chips, salad & your choice of sauce: <i>Mushroom & Rosemary (LG) Creamy Green Peppercorn (LG) Red Wine Jus (LG) Beef Gravy (LG) Whipped Garlic Butter (LG)</i>	39

Barramundi Fillet (LG) 30
Crispy skin barramundi fillet served on sweet potato chips topped with a semi-sundried tomato & dill remoulade

Salt & Pepper Calamari (LG) 26
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

Seafood Plate (To Share) 66
Salt & pepper calamari, grilled scallops & market fish, chilled oysters, smoked salmon & Australian king prawns served with chips, salad & house made tartare & cocktail sauces

Sides

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

Sweet Potato Fries (LG) 12
Served with a side of aioli & tomato sauce

Seasonal Garden Salad (LG) 7

Seasonal Vegetables (LG) 7

Garlic Chat Potatoes (LG) 7

Toasted Bread 4

Wood Fired Pizza - \$26

(Vegan cheese available upon request +3)
(Low Gluten base available upon request +4)

Margherita (V) (Vegan upon request)
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) (Vegan upon request)
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes topped with fresh basil & feta

Chefs Choice
Olive oil base with mozzarella, salami & fresh chilli

MONDAY - FRIDAY
12PM - 9PM

PARMA

&
SCHOONER
\$25

KIRKS CLASSIC CHICKEN PARMIGIANA SERVED WITH CHIPS & SALAD
AND A SCHOONER OF BEER OR GLASS OF HOUSE WINE

Terms & Conditions apply. See staff for more details.

STEAK NIGHT
Wednesdays



STEAK & POT \$34
12-9PM

2 X 150G EYE FILLET MEDALLIONS COOKED TO YOUR LIKING
SERVED WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE
INCLUDES A POT OF BEER OR GLASS OF HOUSE WINE

Terms & Conditions apply, see staff for more details

Public holiday surcharge 15% on food & beverages

Public holiday surcharge 15% on food & beverages