

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	
Baked Scallops (LG)	29
Canadian clearwater scallops baked in the half shell with roasted garlic, chili & dill butter	
Sticky Pork Ribs	28
Slow cooked pork ribs in a sticky chipotle BBQ & sesame seed sauce topped with pickled vegetables	
Tomato Bruschetta (V)	27
Diced Roma tomatoes, red onion, basil cashew pesto & olive oil atop toasted ciabatta with a balsamic reduction & Grana Padano	
Arancini	25
See the Chefs Suggestions board for today's arancini	
Crumbed Camembert	28
Panko crumbed camembert cheese topped with pan-fried prawn cutlets in a spiced plum & cranberry glaze	

Public Holiday Surcharge 15% on Food & Beverages.

(LG)Low Gluten

(V)Vegetarian

(VG)Vegan

Mains

<p>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</p>	<p>29</p>
<p style="padding-left: 20px;">With Herb-marinated Grilled Chicken</p>	<p>35</p>
<p style="padding-left: 20px;">With Smoked Salmon</p>	<p>35</p>
<p style="padding-left: 20px;">With Australian King Prawns</p>	<p>39</p>
<p>Warm Thai Beef Salad 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</p>	<p>38</p>
<p>Open Greek Souvlaki Eye fillet steak skewers, tomato, onions, cucumber, olives & feta cheese served with grilled pita & tzatziki</p>	<p>39</p>
<p>Pumpkin & Cashew Salad (LG) (V) (Vegan upon request) Roasted pumpkin, cashews, cherry tomatoes, red onion & feta cheese tossed with wild roquette & spinach with a balsamic vinaigrette</p>	<p>32</p>
<p style="padding-left: 20px;">Add Chicken</p>	<p>38</p>
<p>Health Bowl (LG) (VG) Marinated tofu, roasted chickpea, corn, artichoke, beetroot, edamame, avocado, roasted capsicum, salad greens & almond flakes served with tahini & black sesame seeds</p>	<p>34</p>
<p>Vegetable Patties (V) 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</p>	<p>34</p>
<p>Kirks Curry See the Chefs Suggestions board for today's curry</p>	<p>See Board</p>
<p>Kirks Spaghetti 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 <i>Napoli base available on request</i></p>	<p>51</p>
<p>Chorizo & Chili Spaghetti Chorizo, fresh chili, roquette, cherry tomatoes & roasted capsicum tossed with spaghetti in an olive oil base, topped with feta cheese</p>	<p>36</p>
<p style="padding-left: 20px;">Add Chicken</p>	<p>39</p>
<p style="padding-left: 20px;">Add Prawns</p>	<p>42</p>

Mixed Mushroom Risotto (LG) (V) (Vegan upon request)	34
Slow roasted mixed mushrooms, spinach, onion & garlic cooked in a creamy chive risotto, topped with Grana Padano	
Add Chicken	37
Add Chorizo	37
Pumpkin & Pine Nut Risotto (LG) (V) (Vegan upon request)	33
Roasted pumpkin & pine nuts cooked with baby spinach & onion in a creamy risotto, topped with Grana Padano	
Add Chicken	36
Add Chorizo	36
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 chili Napoli sauce, served with house made sauces & a side of chips <i>Includes a bottle of Morgan's Bay Chardonnay, Sparkling Cuvee Brut, or Shiraz Cabernet</i>	
Seafood Plate	68
Salt & pepper calamari, grilled scallops & market fish, chilled oysters, smoked salmon & Australian king prawns served with chips, salad & house made tartare & cocktail sauces	
Fish of the Day	See Board
See the Chefs Suggestions board for today's market fish	
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	
Garlic Prawns (LG)	45
Prawn cutlets in a creamy slow roasted garlic sauce, with fragrant jasmine rice & a side salad	
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

Eye Fillet 300g (LG) **54**
Two 150g Huntland Black Angus eye fillet medallions cooked to your liking, served with chips & salad or seasonal vegetables & your choice of sauce
Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy

Scotch Fillet 350g (LG) **51**
350g grassfed Beaumont scotch fillet cooked to your liking, served with chips & salad or seasonal vegetables & your 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**

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 chili sauce

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 cheese, Virginian ham & pineapple	27
Capricciosa Napoli base topped with mozzarella cheese, Virginian ham, olives, mushroom & anchovies	28
Mexican Napoli base topped with hot salami, roasted red peppers, fresh chili, red onion & mozzarella cheese, 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 cheese	29
Prawn & Camembert Napoli base topped with prawns, Spanish onion, cherry tomato & camembert cheese	29
Pork Lovers Napoli base topped with mozzarella cheese, bacon, pork sausage, salami & ham, drizzled with BBQ sauce	29
Chicken Tandoori (cannot be made low gluten) Napoli base topped with mozzarella cheese, 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

+ \$2 Surcharge on all Senior Meals on Saturday & Sunday

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 & Fish 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	27
Prawn & Lobster Ravioli Fresh prawn and lobster ravioli, tossed with spinach & semi-sundried tomatoes in a creamy chive reduction, topped with Grana Padano	27
Pumpkin & Pine Nut Risotto (LG) (V) (Vegan upon request) Roasted pumpkin & pine nuts cooked with baby spinach & onion in a creamy risotto, topped with Grana Padano	27
Add Chicken	30
Add Chorizo	30
Chicken Schnitzel Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables	27
Chicken Parmigiana Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables	27
Fish of the Day See the Chefs Suggestions board for today's market fish	See Board
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	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	27
Eye Fillet Steak (LG) 150g Huntland Black Angus Eye fillet medallion cooked to your liking with your choice of sauce, served with chips & salad or seasonal vegetables <i>Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy</i>	30

Seniors Desserts

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

Seniors Coffee or Tea	4.5
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 Creamy slow-baked cheesecake – See staff for the daily special	8

Desserts

Affogato (LG) Vanilla ice-cream served with a shot of espresso Add a shot of liqueur (Amaretto, Frangelico, Baileys or Kahlua)	8 17
Chocolate Brownie (LG) Warm, gooey chocolate brownie, served with double cream & strawberries	17
Tiramisu Layers of creamy zabaglione cheese, coffee soaked sponge finger biscuits & cocoa icing, served with ice-cream or double cream & strawberries	15.5
Flourless Chocolate Cake (LG) Moist flourless chocolate cake with chocolate ganache, served with ice-cream or double cream & strawberries	15.5
Vanilla Slice Creamy vanilla custard in butter puff pastry, dusted with icing sugar, served with ice-cream or double cream & strawberries	15.5
Lemon Meringue Fluffy Italian meringue piped over a zesty lemon curd in a shortbread shell, served with ice-cream or double cream & strawberries	15.5
Cheesecake of the Day Creamy slow-baked cheesecake, served with ice-cream or double cream & strawberries – See staff for the daily special	15.5
Sticky Date Pudding Baked date pudding topped with a sticky caramel sauce, served with ice-cream or double cream & strawberries	15.5