

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
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
Arancini See the Chefs Suggestions board for today's arancini	19
Tomato Bruschetta (V) Diced Roma tomatoes, red onion, basil cashew pesto & olive oil atop toasted ciabatta with a balsamic reduction & Grana Padano	19

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 cheese served with grilled pita & tzatziki	29
Chorizo & Chili Spaghetti Chorizo, fresh chili, roquette, cherry tomatoes & roasted capsicum tossed with spaghetti in an oil base topped with feta	28
Add Chicken	31
Add Prawns	34
Mixed Mushroom Risotto (LG) (V) (Vegan upon request) Slow roasted mixed mushrooms, spinach, onion & garlic cooked in a creamy chive risotto, topped with Grana Padano	28
Add Chicken	31
Add Chorizo	31
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	28
Add Chicken	31
Add Chorizo	31
Curry of the Day See the Chefs Suggestions board for today's curry	P.O.A
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
Pork Ribs Slow cooked pork ribs in a sticky chipotle BBQ & sesame seed sauce, served with wedges & sour cream	35
Roast of the Day (LG) – see Chefs Suggestions board Served with seasonal vegetables & gravy	26

Eye Fillet 300g (LG)	40
Two 150g Huntland Black Angus eye fillet medallions cooked to your liking, served with chips, salad & your choice of sauce: <i>Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy</i>	
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	
Garlic Prawns	35
Prawn cutlets in a creamy slow roasted garlic sauce, with fragrant jasmine rice & a side salad	
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	

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 chili	
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
Pita Bread	4
Side of Jasmine Rice	6

Wood Fired Pizza - \$26

(Low Gluten base available upon request +4)

Tropical

Napoli base topped with mozzarella cheese, Virginian ham & pineapple

Capricciosa

Napoli base topped with mozzarella cheese, Virginian ham, olives, mushroom & anchovies

Sicilian

Napoli base topped with mozzarella cheese, salami, olives & Spanish onion

Mediterranean (V) (Vegan upon request)

Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta cheese

Prawn & Camembert

Napoli base topped with prawns, Spanish onion, cherry tomato & camembert cheese

Lamb Souvlaki

Garlic base topped with marinated lamb, spinach, Spanish onion, olives & feta cheese, drizzled with garlic aioli

Roasted Mushroom (V) (Vegan upon request)

Olive oil base topped with roasted mixed mushroom, Spanish onion, feta cheese & roquette, drizzled with a balsamic glaze

Pepperoni

Napoli base topped with mozzarella cheese & sliced pepperoni

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

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