

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

Garlic & Cheese Focaccia (V)	12
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

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	39
Eye fillet steak skewers & a mixed salad of tomato, onions, cucumber, capsicum, olives & feta cheese, served with grilled pita & tzatziki	
Pumpkin & Cashew Salad (LG) (V) (Vegan upon request)	32
Roasted pumpkin, cashews, cherry tomatoes, red onion & feta cheese tossed with wild roquette & spinach with a balsamic vinaigrette	
Add Chicken	38
Health Bowl (LG) (V) (Vegan upon request)	34
Marinated tofu, roasted chickpea, corn, artichoke, beetroot, edamame, avocado, roasted capsicum, salad greens & almond flakes served with tahini & black sesame seeds	
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 Curry	See Board
See the Chefs Suggestions board for today's curry	
Kirks Spaghetti 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>	
Chorizo & Chili Spaghetti	36
Chorizo, fresh chili, roquette, cherry tomatoes & roasted capsicum tossed with spaghetti in an olive oil base, topped with feta cheese	
Add Chicken	39
Add Prawns	42

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	
<i>Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter / Beef Gravy</i>	
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	
<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

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

(Low Gluten pizza base available on request +4)

Herb or Garlic Pizza (VG)	13
with Cheese	15
Tropical	27
Napoli base topped with mozzarella cheese, Virginian ham & pineapple	
Capricciosa	28
Napoli base topped with mozzarella cheese, Virginian ham, olives, mushroom & anchovies	
Sicilian	28
Napoli base topped with mozzarella cheese, salami, olives & Spanish onion	
Mediterranean (V) (Vegan upon request)	29
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta cheese	
Prawn & Camembert	29
Napoli base topped with prawns, Spanish onion, cherry tomato & camembert cheese	
Lamb Souvlaki	29
Garlic base topped with marinated lamb, spinach, Spanish onion, olives & feta cheese, drizzled with garlic aioli	
Roasted Mushroom (V) (Vegan upon request)	28
Olive oil base topped with roasted mixed mushroom, Spanish onion, feta cheese & rocket, drizzled with a balsamic glaze	
Pepperoni	27
Napoli base topped with mozzarella cheese & sliced pepperoni	

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 Winter Menu

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

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

*10% discount does not apply to starters, pizzas, sides, kids, dessert or seniors menu, Jumbo Platter, 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.

Starters

Can only be ordered if a senior's main meal has been purchased

Garlic Focaccia	4
Two pieces of toasted focaccia bread with garlic butter	
Soup of the Day – see Chefs Suggestions board	2
Our house-made soup served with ciabatta bread	

Mains

Caesar Salad (LG available upon request)	20
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	24
Warm Thai Beef Salad	23
Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers & cucumber with a sweet Thai reduction dressing	
Vegetable Patty (V)	20
Spicy crumbed potato & vegetable patty served with chips, salad & a side of mango chutney	
Pumpkin & Pine Nut Risotto (LG) (V) (Vegan upon request)	20
Roasted pumpkin & pine nuts cooked with baby spinach & onion in a creamy risotto, topped with Grana Padano	
Add Chicken	23
Add Chorizo	23
Prawn & Lobster Ravioli	25
Fresh prawn and lobster ravioli, tossed with spinach & semi-sundried tomatoes in a creamy chive reduction, topped with Grana Padano	
Fish of the Day	See Board
See the Chefs Suggestions board for today's market fish	

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(LG)Low Gluten (V)Vegetarian (VG)Vegan

Salt & Pepper Calamari (LG)	20
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	
Chicken Schnitzel	20
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables	
Chicken Parmigiana	20
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables	
Roast of the Day (LG) – see Chefs Suggestions board	20
Served with seasonal roasted vegetables & gravy	
Eye Fillet Steak (LG)	30
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>	

Desserts

Can only be ordered if a senior's main meal has been purchased

Seniors Coffee or Tea	4.50
Espresso, Cappuccino, Latte, Flat White, Short/Long Black, Macchiato, Mocha, Hot Chocolate, Spiced or Vanilla Chai Latte	
English Breakfast, Earl Grey, Peppermint, Gunpowder Green, Lemongrass & Ginger	
Extras	
Large Mug / Extra Shot	+ .50
Decaff Coffee	+ .50
Alternative Milk – Soy, Almond, Oat, Lactose Free	+ .50
Seniors Dessert	8
Your choice of any cake from our cake cabinet, served with ice cream or double cream & strawberries	
Apple Cinnamon Crumble	
Flourless Chocolate Cake (LG)	
Vanilla Slice	
Lemon Meringue	
Cheesecake of the Day	
Sticky Date Pudding	

Desserts

Affogato (LG)	8
Vanilla ice-cream served with a shot of espresso	
Add a shot of liqueur (Amaretto, Frangelico, Baileys or Kahlua)	17
Apple Cinnamon Crumble	15
Soft, cinnamon-baked apples in a crisp shortcrust shell, topped with crumble & served with ice-cream or double cream & strawberries	
Flourless Chocolate Cake (LG)	15
Moist flourless chocolate cake topped with chocolate buttercream, served with ice-cream or double cream & strawberries	
Vanilla Slice	15
Creamy vanilla custard in butter puff pastry, dusted with icing sugar, served with ice-cream or double cream & strawberries	
Lemon Meringue	15
Fluffy meringue piped over a zesty lemon curd in a shortcrust shell, served with ice-cream or double cream & strawberries	
Cheesecake of the Day	15
Creamy cheesecake on a buttery biscuit base, served with ice-cream or double cream & strawberries – See staff for the daily special	
Sticky Date Pudding	15
Baked date pudding topped with caramel buttercream & butterscotch, served with ice-cream or double cream & strawberries	

Coffee & Tea

Espresso, Latte, Flat White, Cappuccino, Short/Long Black, Macchiato, Mocha, Hot Chocolate	5.50
Spiced / Vanilla Chai Latte	5.50
English Breakfast, Earl Grey, Peppermint, Gunpowder Green, Lemongrass & Ginger	5
Extras	
Large Mug / Extra Shot	+ .50
Decaff Coffee	+ .50
Alternative Milk – Soy, Almond, Oat, Lactose Free	+ .50
Iced Coffee / Iced Chocolate	8