



# KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

## THE BALCONY

FUNCTION ROOM

PRIVATE

DINING

PACKAGE

# BOOK YOUR FUNCTION TODAY

With panoramic views of Port Phillip Bay, our function space offers the perfect setting for birthdays, engagements, christenings, and work events—especially as the sun sets over the water.

The room features two distinct areas: a dining space enclosed in glass, overlooking the bay, and a spacious open section ideal for mingling, speeches, gift tables, or a celebratory cake display.

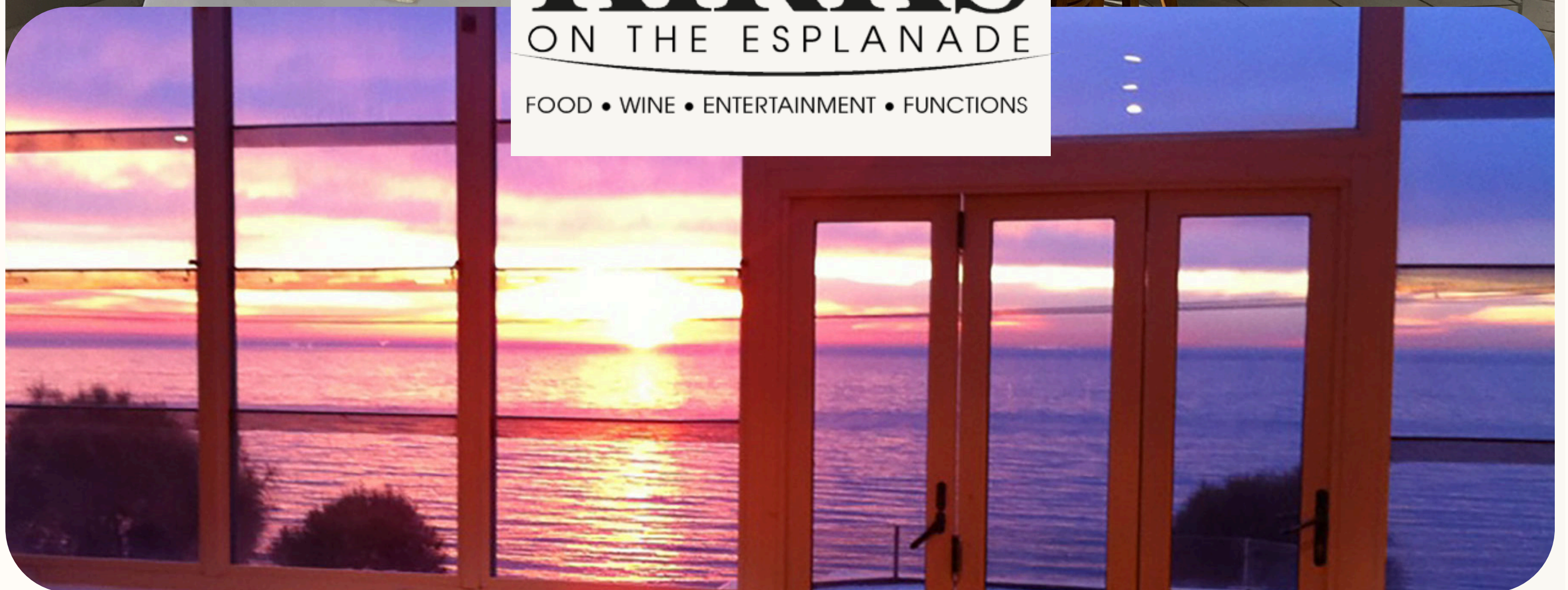
Elegant, flexible, and unforgettable — Kirks is the ideal place to celebrate.

CONTACT OUR FUNCTION COORDINATOR JOE ON  
PH: 0483 226 342 | Email: [functions@kirkshotel.com.au](mailto:functions@kirkshotel.com.au)



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# PRIVATE DINING

Take a look at our two alternate drop options below

## ALTERNATE DROP ENTREES & DESSERTS

*Individual entrees & desserts served alternate drop*

### ALTERNATE ENTREES

#### **Baked Scallops** (LG)

*Canadian clearwater scallops baked in a half shell with roasted garlic, chili and dill butter*

#### **Chipotle BBQ Pork Ribs**

*Pork ribs baked in a chili bbq & sesame seed sauce topped with pickled vegetables*

#### **Pumpkin & Goats Cheese Arancini** (V)

*Crisp arancini topped with garlic aioli & Grana Padano*

#### **Peking Duck Spring Rolls**

*Crunchy duck filled spring rolls with a spicy plum sauce*

### ALTERNATE DESSERTS

#### **Baked Berry Cheesecake**

*with a dollop of fresh cream*

#### **Warm Chocolate Brownie** (LG)

*with cream and berry coulis*

#### **Brandy Snaps Rolls** (LG)

*with chantilly cream and mixed berries*

#### **Fruit Tart**

*with double cream*

**Catering must be supplied to all guests**

**\*MINIMUM 25 PEOPLE**

## SHARED ENTREES & DESSERTS

*Platters of entrees & desserts for the table to share*

### SHARED ENTREES

#### **Platter and Pizzas**

*Kirks Grazing Platter & Garlic and Cheese Pizzas*

### SHARED DESSERTS

#### **Sweet Sharing Plates**

*Chef's selection of cakes & slices,  
served with double cream*

### ADDITIONAL EXTRAS

#### **Seasonal Fresh Fruit Platter**

\$150 per platter (Serves 10)

#### **Cheese Platter**

\$150 per platter (Serves 10)

#### **Antipasto Platter**

\$130 per platter (Serves 10)

#### **Bloody Mary Shots**

\$12 each - served with entrees

#### **Oysters**

Natural - \$4.5 each

Smoked salmon & sour cream - \$5 each

Sriracha with coriander dressing - \$5 each

Bloody Mary Oyster Shots - \$16 each

#### **Macarons**

\$3.50 each (min. 45)

**\*CONDITIONS APPLY TO ALL PACKAGES. ALL ITEMS ARE SUBJECT TO CHANGE.\***

Concerning all meals labeled (LG) are Low Gluten, the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared. These products may not be suitable for a coeliac.

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

# PRIVATE DINING MENU

## MAINS *(served alternate drop)*

### **Fillet Mignon**

*Angus eye fillet steak wrapped in bacon, served on potato rosti, and greens, topped with a sticky red wine shallot jus*

### **Ricotta Stuffed Chicken**

*Chicken breast filled with ricotta & herbs, served on sweet potato and pumpkin mash, finished with a creamy white wine & chive reduction*

### **Moroccan Pork Loin**

*Grilled spiced pork loin served on a Mediterranean herb and roquette pearl couscous, topped with a creamy house made tzatziki*

### **Herb Crusted Lamb Cutlets**

*Australian lamb cutlets served with rosemary baked potatoes, buttery greens and red wine jus*

### **Barramundi**

*Pan-fried barramundi fillet served on fragrant jasmine rice with a mild vegetable Thai curry sauce*

## PRICING

### **2 Course alternate drop \$85**

Entrée & main or main & dessert

### **3 Course \$95**

Entrée, main & dessert

### **2 Course shared alternate drop \$80**

Shared entrée & alternate Main  
**or** alternate main & shared dessert

### **3 Course \$90**

Shared entrée, main & shared dessert

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## THE BALCONY FUNCTION ROOM

### ROOM HIRE

**Room Hire \$300** – Required for all functions

**Bond \$500** – for all 21st, 30th, 40th & 50th Birthdays,  
Engagement Parties & Weddings

### TIMINGS

Afternoon Session: 12–4pm

Evening Session: 5pm onwards

OUR EVENING SESSIONS RUN FOR A  
MAXIMUM OF 5 HOURS

### DRINKS

#### **Bar Tab**

All beverages charged on consumption.

Your choice of a full open bar **or** selected beer, wine &  
soft drinks

#### **Cash Bar**

Guests pay for their own beverages

**\*NO MINIMUM SPEND ON BAR REQUIRED\***

### PACKAGE INCLUSIONS

White Tablecloths

Microphone & Speaker

TV for Photo Display

Inhouse Music System

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Management reserves the right to discontinue service of alcohol to any patron at any stage according to the Responsible Service of Alcohol Guidelines