

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)	13
Herb or Garlic Pizza (VG)	13
with Cheese	15
Low Gluten Base +5	
Salt & Pepper Calamari Entrée Serve (LG)	28
Calamari strips lightly coated in cracked black pepper, sea salt, & rice flour, flash fried & served with garlic 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	
Peking Duck Spring Roll (LG)	26
Peking duck spring rolls served on salad greens with a chili plum sauce	
Trio of Dips - see Chefs Suggestions board	27
A selection of three house-made dips served with ciabatta bread & grissini sticks	
Tomato & Bocconcini Bruschetta (V)	27
Mixed tomatoes & Spanish onion, served with bocconcini & rocket atop toasted ciabatta, drizzled with a basil cashew nut oil	
Pork Belly	28
Slow cooked pork belly in a sticky sweet chili & soy glaze, served with pickled vegetables & topped with sesame seeds	
Prawn Cutlets	30
Crispy beer-battered prawn cutlets served on salad greens with garlic aioli	

Mains

Caesar Salad (LG available upon request)	30
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	36
With Smoked Salmon	36
With Australian King Prawns	41
 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	
 Nourish Salad (LG)(VG)	 36
A tossed salad of edamame, roasted capsicum, beetroot, corn, Spanish onion, roasted chickpeas & salad leaf, with a green goddess dressing	
 Vegetable Patties (LG)(VG)	 35
Spicy potato patties served with chips & a mixed salad of cucumber, Spanish onion, corn, carrot & roasted capsicum, with a smoky tomato relish	
 Beetroot & Walnut Salad (LG) (V)	 35
Honey-roasted walnuts, beetroot, Spanish onion & feta cheese tossed with salad greens in a balsamic vinaigrette	
With Herb-marinated Grilled Chicken	41
With Salt & Pepper Calamari	41
 Mushroom & Spinach Risotto (LG) (V)	 35
Mixed mushrooms & baby spinach cooked in a creamy chive risotto, topped with Grana Padano	
Add Chicken	39
Add Chorizo	39
 Mediterranean Risotto (LG) (V) (Vegan upon request)	 34
A medley of zucchini, eggplant, roasted capsicum & mixed mushrooms bound in a stock based risotto, topped with feta cheese	
Add Chicken	38
Add Chorizo	38
 Chorizo & Chili Spaghetti	 38
Chorizo & fresh chili tossed with cherry tomatoes, Spanish onion & spinach in a Napoli sauce, topped with feta cheese	
Add Chicken	42
Add Prawns	44

Kirks Spaghetti Marinara	52
Our marinara delivers a selection of seafoods including prawns, scallops, mussels, calamari, fish & clams tossed in virgin olive oil with spinach, cherry tomatoes & roasted garlic, topped with Grana Padano <i>Napoli base available on request</i>	
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, garlic prawns, & cooked mussels in a chili Napoli sauce, served with house made sauces, toasted bread & a side of chips <i>Includes a bottle of Morgan's Bay Chardonnay, Sparkling Cuvee Brut, or Shiraz Cabernet</i>	
Seafood Plate (LG)	68
Salt & pepper calamari, chilled oysters, grilled barramundi, smoked salmon & Australian king prawns, served with chips, salad & house made tartare & cocktail sauces	
Fish of the Day (LG available upon request)	See
See the Chefs Suggestions board for today's market fish	Board
Grilled Barramundi (LG)	42
Grilled barramundi fillet served on sweet potato mash & greens, topped with a baby caper butter	
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)	44
Tiger prawns cooked in a creamy garlic sauce, served on fragrant jasmine rice with a side salad	
Roast of the Day (LG) - see Chefs Suggestions board	35
Served with seasonal roasted vegetables & gravy	
Chicken Schnitzel	34
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables	
Chicken Parmigiana	36
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables	
Italian Parmigiana	36
Lightly crumbed chicken breast topped with Napoli sauce, roasted mushrooms, olives & capsicum with a melted cheese blend, served with chips & salad or seasonal vegetables	

Chicken Scallopini (LG)	47
Pan-fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes, served on a house-made potato rosti	
Lamb Rump	54
Lamb rump drizzled with a red wine jus, served with garlic & rosemary roasted seasonal vegetables	
Steak Sandwich	39
Porterhouse steak with bacon, lettuce, tomato, onion & garlic aioli on a cheesy garlic focaccia, served with a side of chips & smoky tomato relish	
Eye Fillet 300g (LG)	58
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>	

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)	10
Served with a side of tomato sauce & gravy	
Garlic Chat Potatoes (LG)	11
Potato Wedges	17
Served with a side of sour cream & sweet chili sauce	
Toasted Bread	6
Side of Jasmine Rice (LG)	6

Wood Fired Pizza

(Low Gluten pizza base available on request +5)

Herb or Garlic Pizza (VG)	13
with Cheese	15
Margherita (V)	27
Napoli base topped with mozzarella cheese, cherry tomatoes & Grana Padano	
Tropical	27
Napoli base topped with mozzarella cheese, Virginian ham & pineapple	
Capricciosa	28
Napoli base topped with mozzarella cheese, Virginian ham, olives, mushroom & anchovies	
Mexican	28
Napoli base topped with mozzarella cheese, salami, Spanish onion, roasted capsicum & fresh chili, drizzled with sriracha sauce	
Mediterranean (V) (Vegan upon request)	29
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta cheese	
Pumpkin & Feta (V) (Vegan upon request)	27
Olive oil base topped with roasted pumpkin, cherry tomatoes, caramelised onion, feta cheese & rocket	
Tandoori Chicken (Cannot be made LG)	29
Napoli base topped with mozzarella cheese, tandoori chicken, roasted capsicum, Spanish onion & sour cream	
Pepperoni	27
Napoli base topped with mozzarella cheese & sliced pepperoni	
Lamb Souvlaki	29
Garlic base topped with marinated lamb, spinach, Spanish onion, olives & feta cheese, drizzled with garlic aioli	

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 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 with a Senior's Main Meal

Garlic Focaccia (V)	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	26
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 (VG)	20
Spicy potato & vegetable patty served with chips & salad	
Mediterranean Risotto (LG) (V) (Vegan upon request)	20
A medley of zucchini, eggplant, roasted capsicum & mixed mushrooms bound in a stock based risotto, topped with feta cheese	
Add Chicken	24
Add Chorizo	24
Garlic Prawns (LG)	26
Tiger prawns cooked in a creamy garlic sauce, served on fragrant jasmine rice with a side salad	
Grilled Barramundi (LG)	25
Grilled barramundi fillet served with chips, salad & a side of tartare sauce	

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 & Gingers	
Extras	
Large Mug / Extra Shot	+ .50
Decaff Coffee	+ .50
Alternative Milks – Soy, Almond, Oat, Lactose Free	+ .50
Seniors Dessert	8
Your choice of any cake from our cake cabinet, served with vanilla ice cream or double cream & berries	
Apple Cinnamon Crumble	
Flourless Chocolate Cake (LG)	
Vanilla Slice	
Citrus Tart	
Cheesecake of the Day	
Sticky Date Pudding	
Seniors Ice-Cream or Sorbet (LG)	4
A scoop of either vanilla ice-cream or choice of raspberry, mango, or lemon sorbet	

Desserts

Affogato (LG)	8
Vanilla ice-cream served with a shot of espresso	
Add a shot of liqueur (Amaretto, Frangelico, Baileys or Kahlua)	17
Sorbet (LG)(VG)	10
A scooped trio of raspberry, mango & lemon sorbet	
Apple Cinnamon Crumble	15
Soft, cinnamon-baked apples in a crisp shortcrust shell, topped with crumble & served with vanilla ice-cream or double cream & berries	
Flourless Chocolate Cake (LG)	15
Moist flourless chocolate cake topped with chocolate buttercream, served with vanilla ice-cream or double cream & berries	
Vanilla Slice	15
Creamy vanilla custard in butter puff pastry, dusted with icing sugar, served with vanilla ice-cream or double cream & berries	
Citrus Tart	15
A torched citrus curd served in a buttery shortcrust shell, served with vanilla ice-cream or double cream & berries	
Cheesecake of the Day – See staff for the daily special	15
Creamy cheesecake on a buttery biscuit base, served with vanilla ice-cream or double cream & berries	
Sticky Date Pudding	15
Baked date pudding topped with caramel buttercream & butterscotch, served with vanilla ice-cream or double cream & berries	

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 Milks – Soy, Almond, Oat, Lactose Free	+ .50
Iced Coffee / Iced Chocolate	8