



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

Something Light

Garlic & Cheese Pizza (V) Low Gluten Base +5	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
Peking Duck Spring Roll Peking duck spring rolls served on salad greens with a chili plum sauce	19
Tomato & Bocconcini Bruschetta (V) Mixed tomatoes & Spanish onion, served with bocconcini & rocket atop toasted ciabatta, drizzled with a basil cashew nut oil	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 With Herb-marinated Grilled Chicken	23 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
Mushroom & Spinach Risotto (LG) (V) Mixed mushrooms & baby spinach cooked in a creamy chive risotto, topped with Grana Padano Add Chicken Add Chorizo	28 32 32
Mediterranean Risotto (LG) (V) (Vegan upon request) A medley of zucchini, eggplant, roasted capsicum & mixed mushrooms bound in a stock based risotto, topped with feta cheese Add Chicken Add Chorizo	28 32 32
Chorizo & Chili Spaghetti Chorizo & fresh chili tossed with cherry tomatoes, Spanish onion & spinach in a Napoli sauce, topped with feta cheese Add Chicken Add Prawns	32 36 38
Grilled Barramundi (LG) Grilled barramundi fillet served on sweet potato mash & greens, topped with a baby caper butter	32

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	
Seafood Plate (LG)	66
Salt & pepper calamari, grilled barramundi, chilled oysters, smoked salmon & Australian king prawns served with chips, salad & house made tartare & cocktail sauces	
Roast of the Day (LG) – see Chefs Suggestions board	26
Served with seasonal vegetables & gravy	
Chicken Schnitzel	25
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables	
Chicken Parmigiana	27
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & a melted cheese blend, served with chips & salad or seasonal vegetables	
Italian Parmigiana	27
Lightly crumbed chicken breast topped with Napoli sauce, roasted mushrooms, olives & capsicum with a melted cheese blend, served with chips & salad or seasonal vegetables	
Steak Sandwich	28
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)	44
Two 150g Oakdale 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>	

<u>Toppers</u>	
<i>Can be added to any main meal</i>	
Two Fried Eggs	7
Two Strips of Bacon	7
Salt & Pepper Calamari (LG)	9
Tiger Prawns in a creamy garlic white wine reduction (LG)	12
<u>Sides</u>	
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	
Seasonal Garden Salad (LG)	7
Seasonal Vegetables (LG)	7
Garlic Chat Potatoes (LG)	7
Toasted Bread	4
Side of Jasmine Rice	6

Wood Fired Pizza - \$26

(Low Gluten base available upon request +5)

Margherita (V)

Napoli base topped with mozzarella cheese, cherry tomatoes & parmesan cheese

Tropical

Napoli base topped with mozzarella cheese, ham & pineapple

Capricciosa

Napoli base topped with mozzarella cheese, ham, olives, mushrooms & anchovies

Mexican

Napoli base with hot salami, roasted capsicum, fresh chili, Spanish onion & mozzarella cheese, drizzled with sriracha sauce

Mediterranean (V) (Vegan upon request)

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

Pumpkin & Feta (V) (Vegan upon request)

Olive oil base topped with roasted pumpkin, cherry tomatoes, caramelised onion, feta cheese & rocket

Pepperoni

Napoli base topped with mozzarella cheese & sliced pepperoni

Tandoori Chicken (Cannot be made LG)

Napoli base topped with mozzarella cheese, tandoori chicken, roasted capsicum, Spanish onion & sour cream

Lamb Souvlaki

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

WEEKLY SPECIALS

AVAILABLE IN THE CLUB BAR

MONDAY-FRIDAY - PARMA & SCHOONER

\$25

Choice of Chicken Schnitzel or Parmigiana with a free schooner of beer.* Available from 12-9pm, Monday-Friday.

MONDAY - STEAK SANDWICH OR PARMA SUB

\$20

Enjoy with a free schooner of beer or glass of house wine*

TUESDAY - CHICKEN PARMA DAY

\$26

Choice of 3 speciality parmas with a free schooner of beer or glass of house wine*

WEDNESDAY - STEAK NIGHT

\$39

2x 150g Eye Fillet medallions cooked to your liking with chips, salad & a pot of beer or glass of house wine*

THURSDAY - TRIVIA NIGHT

\$5 ENTRY

From 7-9pm, \$5 entry per person! \$8 schooners for all trivia players*

SATURDAY - 2 FOR 1 PARMA

\$27

Buy 1 Chicken Parma & Get 1 Free. 6pm till 9pm

*Terms & Conditions apply. Please see staff for more information.