

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

Something Light

Garlic & Cheese Pizza (V) Low Gluten Base +5.5	16
Oysters Natural 6 or 12 (LG) Pacific oysters served with lemon & a mignonette sauce	27/54
Oysters Kilpatrick 6 or 12 (LG) Pacific oysters with bacon & Worcestershire sauce	30/60
Saganaki (LG)(V) Two pieces of grilled Kefalograviera cheese, topped with honey roasted walnuts, olives, oregano & fresh lemon	22
Panko Crumbed Prawns Lightly crumbed & fried prawn cutlets, served on shredded cabbage with wasabi mayonnaise	24
Pulled Pork Croquettes Lightly fried, slow-roasted pulled pork croquettes, served with a sticky red wine jus	22

Public Holiday surcharge 15% on Food & Beverages

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 +6	25
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	30
Mushroom & Spinach Risotto (LG)(V) Mixed mushrooms & baby spinach cooked in a creamy chive risotto, topped with Grana Padano Add Chicken + 4 Add Chorizo + 4	30
Roasted Pumpkin Risotto (LG)(V)(Vegan upon request) Roasted pumpkin, pinenuts, cashews, toasted pepitas & baby spinach cooked in a stock-based risotto, topped with Grana Padano Add Chicken + 4 Add Chorizo + 4	29
Puttanesca Linguine Anchovies, baby capers, olives, red onion & fresh chili tossed with linguine in a tomato Napoli sauce, topped with crumbled feta Add Chicken + 4 Add Chorizo + 4 Add Prawns +6	35
Grilled Barramundi (LG) Grilled barramundi fillets served with chips, salad & a side of tartare sauce	32

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Salt & Pepper Calamari (LG)	28
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)	67
Salt & pepper calamari, grilled barramundi, chilled oysters, smoked salmon & Australian king prawns served with chips, salad & house made tartare & cocktail sauces	
Traditional Roast Beef (LG available upon request)	26
Slow roasted beef served with seasonal roasted vegetables, greens & Yorkshire pudding, topped with a rich demi	
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	
Mexican Parmigiana	27
Lightly crumbed chicken breast topped with Napoli sauce, salami, red onion & fresh chili with a melted cheese blend, served with chips & salad or seasonal vegetables	
Steak Sandwich	29
Porterhouse steak with bacon, lettuce, tomato, onion & garlic aioli on a cheesy garlic focaccia, served with a side of shoestring fries & smoky tomato relish	
Porterhouse 300g (LG)	45
Southern Ranges 100% grass fed & finished marble score 2+ striploin, cooked to your liking, served with chips & salad or seasonal vegetables & your choice of sauce <i>Gravy / Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter</i>	

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<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	16
Served with a side of sour cream & sweet chili	
Shoestring Fries (LG)	14
Topped with grated parmesan & served with truffle aioli	
Mixed Greens (LG)	16
Pan-fried seasonal mixed greens in sesame oil, topped with roasted almond flakes & pumpkin seeds	
Garden Salad (LG)	7
Seasonal Roasted Vegetables (LG)	7
Garlic Chat Potatoes (LG)	7
Sourdough Baguette with Butter	6
Side of Jasmine Rice	6

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Wood Fired Pizza - \$27

(Low Gluten base available upon request +5.50)

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

Meat Lovers

Napoli base topped mozzarella cheese, ham, salami, pepperoni, smoked chicken & roasted capsicum, drizzled with BBQ sauce

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

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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 - ALL DAY STEAKS

\$39

300g Porterhouse striploin cooked to your liking with chips, salad & a schooner 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 & SUNDAY - BEER & FOOTY

\$8

Schooners of Carlton Draught, Carlton Dry, VB & Great Northern Super Crisp or 150ml glasses of house wine, Morgans Bay Shiraz, Cuvee or Chardonnay. Available during weekend AFL games

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

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