

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

Cheesy Garlic or Herb Pizza (V) Low Gluten Base + 5.50	18
Soup of the Day – see Chefs Suggestions board Our house-made soup served with a warm ciabatta roll	18
Oysters Natural 6 or 12 (LG) Pacific oysters served with fresh lemon & a mignonette sauce	27/54
Oysters Kilpatrick 6 or 12 (LG) Pacific oysters with bacon & Worcestershire sauce	30/60
Scallop Bruschetta al Pomodoro Baked scallops served on sourdough crustini, with an avocado & feta mousse, topped with a fine tomato bruschetta	30
Saganaki (LG)(V) Two pieces of grilled Kefalograviera cheese, topped with honey roasted walnuts, olives, oregano & fresh lemon	30
Olive Baguette (V) Warm sourdough baguettes with brown butter & mixed olives	25
Pulled Pork Croquettes Lightly fried, slow-roasted pulled pork croquettes, served with a sticky red wine jus	30
Smoked Beef Carpaccio House-smoked eye fillet, thinly sliced & served with a light soy sauce, Spanish onion, salad greens & kewpie mayonnaise	30
Panko Crumbed Prawns Lightly crumbed & fried prawn cutlets, served on shredded cabbage with wasabi mayonnaise	30
Zucchini Fritters (LG)(V) Zucchini, pea, corn & parmesan fritters, topped with a lemon dill yoghurt	28

Public Holiday Surcharge 15% on Food & Beverages.

(LG)Low Gluten

(V)Vegetarian

(VG)Vegan

Mains

Greek Salad (LG)	30
A tossed mix of tomatoes, cucumber, red onion, kalamata olives & feta, in a house-made dressing of olive oil, red wine vinegar & oregano	
Add smoked Maryland Chicken	40
Caesar Salad (LG available upon request)	32
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	+ 8
With Smoked Salmon	+ 10
With Australian King Prawns	+ 12
Warm Thai Beef Salad	39
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	
Vegetable Burger (LG)(VG)	36
Spicy potato patty served with butter lettuce, tomato, roasted red peppers, red onion & tomato relish on a beetroot bun, served with a side of shoestring fries	
Roasted Pumpkin Risotto (LG)(V)(Vegan upon request)	35
Roasted pumpkin, pinenuts, cashews, toasted pepitas & baby spinach cooked in a stock-based risotto, topped with Grana Padano	
Add Chicken	+ 6
Add Chorizo	+ 6
Smoked Chicken Risotto (LG)	40
House-smoked Maryland chicken served atop a creamy mixed mushroom, spinach & thyme risotto	
Carbonara Linguine	36
Bacon, mixed mushrooms, onion & garlic cooked with linguine in a rich creamy reduction, topped with Grana Padano	
Add Chicken	+ 6
Add Chorizo	+ 6
Add Prawns	+ 8
Puttanesca Linguine	36
Anchovies, baby capers, olives, red onion & fresh chili tossed with linguine in a tomato Napoli sauce, topped with crumbled feta	
Add Chicken	+ 6
Add Chorizo	+ 6
Add Prawns	+ 8

Kirks Linguine Marinara	53
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)	190
Pacific oysters, Australian King prawns, Moreton Bay bug, salt & pepper calamari, market fish, smoked salmon, garlic prawns, & cooked mussels in a chili Napoli sauce, served with house made sauces, toasted bread & a side of chips	
Seafood Plate (LG)	72
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
Salt & Pepper Calamari (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	
Prawn & Scallop Medley (LG)	50
Pan seared tiger prawns & scallops in a peppercorn & chili cream sauce, served on fragrant jasmine rice with a side salad	
Traditional Roast Beef (LG available upon request)	35
Slow roasted beef served with seasonal roasted vegetables, greens & Yorkshire pudding, topped with a rich demi	
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	
Mexican Parmigiana	36
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	
Chicken Scallopini (LG)	49
Pan-fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes, served on a house-made potato rosti	

Steak Sandwich	39
Porterhouse steak with bacon, butter lettuce, tomato, red onion & garlic aioli on a cheesy garlic focaccia, served with a side of shoestring fries & smoky tomato relish	
Porterhouse 300g (LG)	66
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>	
Eye Fillet 280g (LG)	75
Beaumont grass fed yearling eye fillet steak, cooked to your liking, served on a creamy potato galette with sautéed greens & topped with a sticky roasted shallot red wine jus	

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

Mixed Greens (LG)	18
Pan-fried seasonal mixed greens in sesame oil, topped with roasted almond flakes & pumpkin seeds	
Garden Salad (LG)	10
Seasonal Roasted Vegetables (LG)	9
Garlic Chat Potatoes (LG)	14
Bowl of Chips (LG)	11
Served with a side of tomato sauce & gravy	
Shoestring Fries (LG)	15
Topped with grated parmesan & served with truffle aioli	
Potato Wedges	18
Served with a side of sour cream & sweet chili sauce	
Sourdough Baguette with Butter	9
Side of Jasmine Rice (LG)	6

Wood Fired Pizza

(Low Gluten pizza base available on request +5.50)

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	29
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	
Veggie Supreme (V) (Vegan upon request)	28
Napoli base topped with cherry tomatoes, roasted capsicum, mushrooms, olives, Spanish onion & feta cheese	
Chili Seafood	31
Napoli base topped with mixed seafood in a tom yum & chili marinade, with cherry tomatoes & feta	
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	
Meat Lovers	29
Napoli base topped mozzarella cheese, ham, salami, pepperoni, smoked chicken & roasted capsicum, drizzled with BBQ sauce	

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 Fish of the Day.

Seniors menu & discount are NOT available on public holidays, Mother's Day & Father's Day.

Starters

Can only be ordered as an Entrée with a Senior's Main Meal

Garlic Focaccia (V)	5
Two pieces of toasted focaccia bread with garlic butter	
Soup of the Day – see Chefs Suggestions board	5
Our house-made soup served with ciabatta bread	

Mains

Caesar Salad (LG available upon request)	22
Baby cos lettuce, honey-baked bacon, croutons & Grana Padano, tossed in our house-made dressing, anchovies (optional), topped with a poached or boiled egg	
With Herb-marinated Grilled Chicken	+ 8
With Smoked Salmon	+ 10
With Australian King Prawns	+ 12
Warm Thai Beef Salad	28
Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers & cucumber with a sweet Thai reduction dressing	
Vegetable Patty (VG)	24
Spicy potato & vegetable patty served with chips & salad	
Roasted Pumpkin Risotto (LG) (V) (Vegan upon request)	24
Roasted pumpkin, pinenuts, cashews, toasted pepitas & baby spinach cooked in a stock-based risotto, topped with Grana Padano	
Add Chicken	+ 3
Add Chorizo	+ 3
Carbonara Linguine	24
Bacon, mixed mushrooms, onion & garlic cooked with linguine in a rich creamy reduction, topped with Grana Padano	
Add Chicken	+ 3
Add Chorizo	+ 3
Add Prawns	+ 6

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Prawn & Lobster Ravioli	27
Fresh ravioli filled with prawns & lobster, tossed with semi sun-dried tomatoes & spinach in a creamy wine & chives reduction, topped with Grana Padano	
Grilled Barramundi (LG)	25
Grilled barramundi fillet served with chips, salad & a side of tartare sauce	
Salt & Pepper Calamari (LG)	24
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	21
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables	
Chicken Parmigiana	24
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables	
Traditional Roast Beef (LG available upon request)	24
Slow roasted beef served with seasonal roasted vegetables, greens & Yorkshire pudding, topped with a rich demi	
Steak Burger	26
Porterhouse steak served with cheese, tomato butter lettuce & smoky tomato relish on a potato bun, with a side of chips	

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, Green, Lemongrass & Ginger	
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	
Vanilla Slice	
Cheesecake of the Day	
Seniors Ice-Cream or Sorbet (LG)	5
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)	11
A scooped trio of raspberry, mango & lemon sorbet	
Apple Cinnamon Crumble	16
Soft, cinnamon-baked apples in a crisp shortcrust shell, topped with crumble & served with vanilla ice-cream or double cream & berries	
Vanilla Slice	16
Creamy vanilla custard in butter puff pastry, dusted with icing sugar, served with vanilla ice-cream or double cream & berries	
Cheesecake of the Day – See staff for the daily special	16
Creamy cheesecake on a buttery biscuit base, served with vanilla ice-cream or double cream & berries	
Crème Brulée	21
Housemade vanilla bean brulée with a crisp caramelised sugar layer, served with double cream & strawberries	
Flourless Brownie (LG)	16
Served warm with chocolate ganache, double cream & strawberries	
Sticky Date Pudding	18
Housemade warm sticky date pudding, served with 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 Milks – Soy, Almond, Oat, Lactose Free	+ .50
Iced Coffee / Iced Chocolate	8