

# 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  
(A) = Australian (I) = Imported (M) = Mixed

### Starters & Shares

<b>Cheesy Garlic or Herb Pizza (V)</b> Low Gluten Base + 5.50	18
<b>Soup of the Day</b> – see Chefs Suggestions board Our house-made soup served with a warm ciabatta roll	18
<b>Oysters Natural 6 or 12 (LG) (A)</b> Pacific oysters served with fresh lemon & a mignonette sauce	27/54
<b>Oysters Kilpatrick 6 or 12 (LG) (A)</b> Pacific oysters with bacon & Worcestershire sauce	30/60
<b>Scallop Bruschetta al Pomodoro (I)</b> Baked scallops served on sourdough crustini, with an avocado & feta mousse, topped with a fine tomato bruschetta	30
<b>Saganaki (LG)(V)</b> Two pieces of grilled Kefalograviera cheese, topped with honey roasted walnuts, olives, oregano & fresh lemon	30
<b>Olive Baguette (V)</b> Warm sourdough baguettes with brown butter & mixed olives	25
<b>Pulled Pork Croquettes</b> Lightly fried, slow-roasted pulled pork croquettes, served with a sticky red wine jus	31
<b>Panko Crumbed Prawns (I)</b> Lightly crumbed & fried prawn cutlets, served on salad greens with wasabi mayonnaise	31
<b>Zucchini Fritters (LG)(V)</b> Zucchini, pea, corn & parmesan fritters, topped with a lemon dill yoghurt	28

*Public Holiday Surcharge 15% on Food & Beverages.*

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## Mains

<b>Greek Salad</b> (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	
<b>Add smoked Maryland Chicken</b>	40
<b>Caesar Salad</b> (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	
<b>With Herb-marinated Grilled Chicken</b>	+ 8
<b>With Smoked Salmon (I)</b>	+ 10
<b>With Australian King Prawns (A)</b>	+ 12
<b>Warm Thai Beef Salad</b>	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	
<b>Roasted Pumpkin Risotto</b> (LG)(V)(Vegan upon request)	35
Roasted pumpkin, pinenuts, cashews, toasted pepitas & baby spinach cooked in a stock-based risotto, topped with Grana Padano	
<b>Add Chicken</b>	+ 6
<b>Add Chorizo</b>	+ 6
<b>Add Prawns (I)</b>	+ 8
<b>Smoked Chicken Risotto</b> (LG)	40
House-smoked Maryland chicken served atop a creamy mixed mushroom, spinach & thyme risotto	
<b>Carbonara Linguine</b>	36
Bacon, mixed mushrooms, onion & garlic cooked with linguine in a rich creamy reduction, topped with Grana Padano	
<b>Add Chicken</b>	+ 6
<b>Add Chorizo</b>	+ 6
<b>Add Prawns (I)</b>	+ 8
<b>Puttanesca Linguine</b>	36
Anchovies, baby capers, olives, red onion & fresh chili tossed with linguine in a tomato Napoli sauce, topped with crumbled feta	
<b>Add Chicken</b>	+ 6
<b>Add Chorizo</b>	+ 6
<b>Add Prawns (I)</b>	+ 8

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<b>Kirks Linguine Marinara</b> (M)	<b>53</b>
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>	
<b>Jumbo Seafood Platter for Two</b> (LG available upon request) (M)	<b>190</b>
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	
<b>Seafood Plate</b> (LG) (M)	<b>72</b>
Salt & pepper calamari, chilled oysters, grilled barramundi, smoked salmon & Australian king prawns, served with chips, salad & house made tartare & cocktail sauces	
<b>Fish of the Day</b> (LG available upon request)	<b>See</b>
See the Chefs Suggestions board for today's market fish	<b>Board</b>
<b>Salt &amp; Pepper Calamari</b> (LG) (I)	<b>39</b>
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	
<b>Prawn &amp; Scallop Medley</b> (LG) (I)	<b>50</b>
Pan seared tiger prawns & scallops in a peppercorn & chili cream sauce, served on fragrant jasmine rice with a side salad	
<b>Traditional Roast Beef</b> (LG available upon request)	<b>35</b>
Slow roasted beef served with seasonal roasted vegetables, greens & Yorkshire pudding, topped with a rich demi	
<b>Chicken Schnitzel</b>	<b>34</b>
Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad or seasonal vegetables	
<b>Chicken Parmigiana</b>	<b>36</b>
Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables	
<b>Mexican Parmigiana</b>	<b>36</b>
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	
<b>Chicken Scallopini</b> (LG)	<b>49</b>
Pan-fried chicken tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes, served on a house-made potato rosti	

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<b>Steak Sandwich</b>	<b>40</b>
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	
<b>Porterhouse 300g (LG)</b>	<b>66</b>
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 &amp; Rosemary / Whipped Garlic Butter</i>	
<b>Rib Eye 500g (LG)</b>	<b>75</b>
500g Rib Eye cooked to your liking, served with chips & salad or seasonal vegetables & your choice of sauce <i>Gravy / Creamy Green Peppercorn / Red Wine Jus / Mushroom &amp; Rosemary / Whipped Garlic Butter</i>	

## Toppers

*Can be added to any Main Meal*

<b>Salt &amp; Pepper Calamari (LG) (I)</b>	<b>11</b>
<b>Tiger Prawns in a creamy garlic white wine reduction (LG) (I)</b>	<b>15</b>
<b>Moreton Bay Bug halved &amp; lightly grilled (LG) (A)</b>	<b>24</b>

## Sides

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

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## Wood Fired Pizza

(Low Gluten pizza base available on request +5.50)

<b>Margherita</b> (V)	27
Napoli base topped with mozzarella cheese, cherry tomatoes & Grana Padano	
<b>Tropical</b>	27
Napoli base topped with mozzarella cheese, Virginian ham & pineapple	
<b>Capricciosa</b>	28
Napoli base topped with mozzarella cheese, Virginian ham, olives, mushroom & anchovies	
<b>Mexican</b>	29
Napoli base topped with mozzarella cheese, salami, Spanish onion, roasted capsicum & fresh chili, drizzled with sriracha sauce	
<b>Mediterranean</b> (V) (Vegan upon request)	29
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta cheese	
<b>Veggie Supreme</b> (V) (Vegan upon request)	28
Napoli base topped with cherry tomatoes, roasted capsicum, mushrooms, olives, Spanish onion & feta cheese	
<b>Chili Seafood</b> (M)	31
Napoli base topped with mixed seafood in a tom yum & chili marinade, with cherry tomatoes & feta	
<b>Tandoori Chicken</b> (Cannot be made LG)	29
Napoli base topped with mozzarella cheese, tandoori chicken, roasted capsicum, Spanish onion & sour cream	
<b>Pepperoni</b>	27
Napoli base topped with mozzarella cheese & sliced pepperoni	
<b>Lamb Souvlaki</b>	29
Garlic base topped with marinated lamb, spinach, Spanish onion, olives & feta cheese, drizzled with garlic aioli	
<b>Meat Lovers</b>	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.\***

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## 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**

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

### Mains

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

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

<b>Seniors Coffee or Tea</b>	<b>4.50</b>
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	
<b>Extras</b>	
Large Mug / Extra Shot	<b>+ .50</b>
Decaff Coffee	<b>+ .50</b>
Alternative Milks – Soy, Almond, Oat, Lactose Free	<b>+ .50</b>
<b>Seniors Dessert</b>	<b>10</b>
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	
<b>Seniors Ice-Cream or Sorbet (LG)</b>	<b>5</b>
A scoop of either vanilla ice-cream or choice of raspberry, mango, or lemon sorbet	

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## Desserts

<b>Affogato</b> (LG)	8
Vanilla ice-cream served with a shot of espresso	
<b>Add a shot of liqueur (Amaretto, Frangelico, Baileys or Kahlua)</b>	17
<b>Sorbet</b> (LG)(VG)	11
A scooped trio of raspberry, mango & lemon sorbet	
<b>Apple Cinnamon Crumble</b>	16
Soft, cinnamon-baked apples in a crisp shortcrust shell, topped with crumble & served with vanilla ice-cream or double cream & berries	
<b>Vanilla Slice</b>	16
Creamy vanilla custard in butter puff pastry, dusted with icing sugar, served with vanilla ice-cream or double cream & berries	
<b>Cheesecake of the Day</b> – See staff for the daily special	16
Creamy cheesecake on a buttery biscuit base, served with vanilla ice-cream or double cream & berries	
<b>Flourless Brownie</b> (LG)	16
Served warm with chocolate ganache, double cream & strawberries	
<b>Sticky Date Pudding</b>	18
House made warm sticky date pudding, served with double cream & strawberries	

## Coffee & Tea

<b>Espresso, Latte, Flat White, Cappuccino, Short/Long Black, Macchiato, Mocha, Hot Chocolate</b>	5.50
<b>Spiced / Vanilla Chai Latte</b>	5.50
<b>English Breakfast, Earl Grey, Peppermint, Gunpowder Green, Lemongrass &amp; Ginger</b>	5
<b>Extras</b>	
Large Mug / Extra Shot	+ .50
Decaff Coffee	+ .50
Alternative Milks – Soy, Almond, Oat, Lactose Free	+ .50
<b>Iced Coffee / Iced Chocolate</b>	8

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