



KIRKS

ON THE ESPLANADE

FOOD • WINE • ENTERTAINMENT • FUNCTIONS

THE BALCONY

FUNCTION ROOM

SMALL GROUP

PRIVATE

DINING PACKAGE

774 ESPLANADE,
MORNINGTON VIC 3931



BOOK YOUR FUNCTION TODAY

Our Small Group Private Dining Package is available for groups of 15-25 guests.

With panoramic views of Port Phillip Bay, our function space offers the perfect setting for birthdays, engagements, christenings, and work events—especially as the sun sets over the water.

The room features two distinct areas: a dining space enclosed in glass, overlooking the bay, and a spacious open section ideal for mingling, speeches, gift tables, or a celebratory cake display.

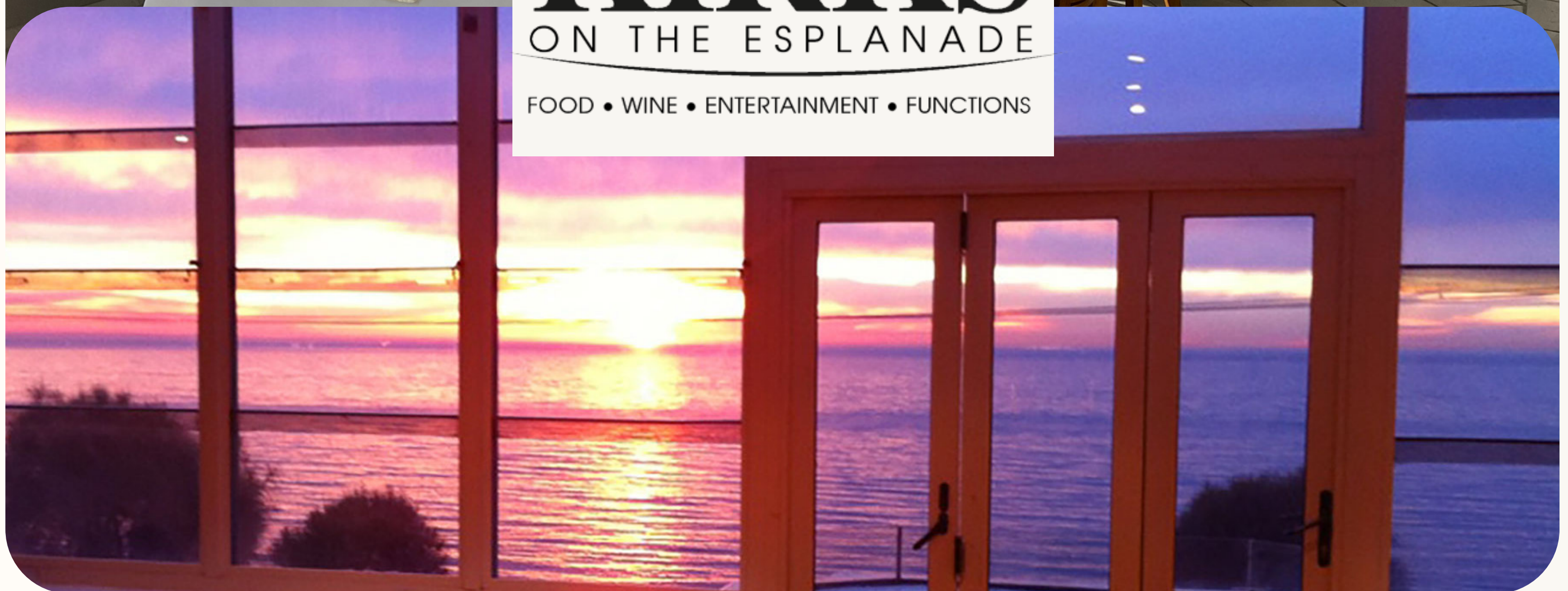
Elegant, flexible, and unforgettable — Kirks is the ideal place to celebrate.

CONTACT OUR FUNCTION COORDINATOR JOE ON
PH: 0483 226 342 | Email: functions@kirkshotel.com.au



KIRKS
ON THE ESPLANADE

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2 COURSE MENU

\$80 PER PERSON

For up to 25 guests

SHARED ENTREES

Garlic and cheese focaccia, arancini, Thai chicken balls, pork belly w/ pickled vegetables & calamari (I)

MAINS

Chicken Parmigiana *Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables.*

Puttanesca Linguine *Anchovies, baby capers, olives, red onion & fresh chili tossed with linguine in a tomato Napoli sauce, topped with crumbled feta*

Roasted Pumpkin Risotto (LG)(V) *Roasted pumpkin, pinenuts, cashews, toasted pepitas & baby spinach cooked in a stock-based risotto, topped with Grana Padano (Vegan on request)*

Traditional Roast Beef *Slow roasted beef served with seasonal roasted vegetables, greens & Yorkshire pudding, topped with a rich demi*

Caesar Salad *Baby cos lettuce, honey-baked bacon, croutons & Grana Padano, tossed in our house-made dressing, anchovies and chicken (optional), topped with either a poached or boiled egg*

Salt & Pepper Calamari (LG)(I) *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*

CONDITIONS APPLY TO ALL PACKAGES. ALL ITEMS ARE SUBJECT TO CHANGE.

Concerning all meals labeled (LG) are Low Gluten, the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared. These products may not be suitable for a coeliac.

(LG) = Low Gluten (V) = Vegetarian (VG) = Vegan (A) = Australian (I) = Imported

3 COURSE MENU - \$100 PER PERSON

For up to 25 guests

SHARED ENTREES

Assortment of: Pork Belly w/ Pickled Vegetables, Arancini, Calamari (I), Marinated Roasted Vegetables, Mixed Olives, Cured Meats, Dipping Sauces and Breads

MAINS

Chicken Parmigiana *Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce, & a melted cheese blend, served with chips & salad or seasonal vegetables*

Thai Beef Salad *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 & chilli*

Steak Sandwich *Porterhouse steak with bacon, lettuce, tomato, onion & garlic aioli on a cheesy garlic focaccia, served with a side of chips & smoky tomato relish*

Mexican Parma *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*

Roasted Pumpkin Risotto LG/V *Roasted pumpkin, pinenuts, cashews, toasted pepitas & baby spinach cooked in a stock-based risotto, topped with Grana Padano (Vegan on request)*

Salt & Pepper Calamari (LG)(I) *Tender flash-fried calamari, lightly coated with rice flour, sea salt & cracked black pepper, served with chips, salad & a Thai reduction dipping sauce*

SHARED DESSERTS

Chef's selection of cakes & slices

3 COURSE MENU \$140 PER PERSON

For up to 25 guests

SHARED ENTREES

Seafood and Antipasto

*Assortment of: Pacific Oysters, King
Prawn, Smoked Salmon, Napoli
Mussels, Grilled Scallops, Calamari,
Marinated Roasted Vegetables, Mixed
Olives, Cured Meats, Dipping Sauces
and Breads (M)*

CHOICE OF MAINS

*Choose any main off of our
Bistro Main Menu*

DESSERT

*Select a dessert from our
Dessert Specials List*

ADDITIONAL EXTRAS

Seasonal Fresh Fruit Platter

\$150 per platter (Serves 10)

Cheese Platter

\$150 per platter (Serves 10)

Antipasto Platter

\$130 per platter (Serves 10)

Bloody Mary Shots

\$12 each - served with entrees

Oysters

Natural (A) - \$4.5 each

Smoked salmon & sour cream (M)- \$5 each

Sriracha w/ coriander dressing (A) - \$5 each

Bloody Mary Oyster Shots (A) - \$16 each

Macarons

\$3.50 each (min. 45)

Cakeage

*Your own cake served with fresh cream
and berries \$3.50 per guest*

*Your own cake cut onto a platter by our
kitchen \$20*

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Jumbo Seafood Platter not included in Mains Selection

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THE BALCONY FUNCTION ROOM

ROOM HIRE

Room Hire \$300 – *Required for all functions*

Bond \$350 – *for all 21st, 30th, 40th & 50th Birthdays,
Engagement Parties & Weddings*

*Please note the function room is located on the first
floor of the venue*

TIMINGS

*Please note a 15% surcharge is added to food and
beverage costs on Public Holiday and Public Holiday
Long Weekends.*

Afternoon Session: 12-4pm

Evening Session: 5pm onwards

**OUR EVENING SESSIONS RUN FOR A
MAXIMUM OF 5 HOURS**

DRINKS

Bar Tab

All beverages charged on consumption.

*Your choice of a full open bar **or** selected beer, wine &
soft drinks*

Cash Bar

Guests pay for their own beverages

NO MINIMUM SPEND ON BAR REQUIRED

PACKAGE INCLUSIONS

White Tablecloths

Microphone & Speaker

TV for Photo Display

Inhouse Music System

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Management reserves the right to discontinue service of alcohol to any patron at any stage according to the Responsible Service of Alcohol Guidelines