

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

Pinsa Bread (V) Roasted garlic, oil & sea salt	16
Cheesy Garlic Or Herb Pizza (V) Low gluten base available + \$5.50	18
Oysters Natural (3 minimum) (LG)(A) Pacific oysters served with fresh lemon & a mignonette sauce	5 each
Oysters Kilpatrick (3 minimum) (LG)(A) Pacific oysters with bacon & Worcestershire sauce	5.50 each
Pumpkin & Goat Cheese Arancini (V) Pumpkin & goats cheese arancini served with a homestyle tomato relish	27
Smoked Bocconcini & Tomato Bruschetta (V) Lightly toasted ciabatta with smoked bocconcini, Spanish onion, cherry tomatoes, basil pesto & rocket	29
Brisket Sliders Pulled beef brisket sliders with spicy BBQ sauce, butter lettuce & pickles	30
Duo Of Dips (see chef's suggestion board for daily dips) Served with pinsa bread, olives & pickles	30
Chili & Lime Prawns (I) Chili & lime pan fried prawns served with romesco sauce	32
Saganaki (LG)(V) Two pieces of grilled Kefalograviera cheese topped with honey roasted walnuts, olives & oregano, served with fresh lemon	31

Public Holiday Surcharge 15% on Food & Beverages.

(LG)Low Gluten

(V)Vegetarian

(VG)Vegan

Mains

Beetroot & Walnut Salad (V)	31
Oven roasted beetroot, walnuts, Spanish onion, creamy Danish feta & salad leaves with balsamic vinaigrette	
Add Herb Marinated Grilled Chicken	+8
Add Smoked Salmon (I)	+10
Add Australian King Prawns (A)	+12
 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 (I)	+ 10
With Australian King Prawns (A)	+ 12
 Warm Thai Beef Salad	 40
Tender Thai marinated striploin pieces tossed with mesclun, Spanish onion, carrot, roasted red peppers, bean shoots & cucumber with a sweet Thai reduction dressing, topped with crushed nuts, crunchy noodles, fresh coriander & chili	
 Mediterranean Risotto (LG)(V)(Vegan upon request)	 38
Roasted eggplant, zucchini, roasted capsicum, Spanish onion & mushrooms in a stock-based risotto, topped with crumbled feta	
Add Chicken	+ 5
Add Prawns (I)	+6
Add Chorizo	+5
 Duck Risotto (LG)	 42
Smoked duck leg with cherry tomatoes, thyme, Spanish onion & spinach in a Napoli based risotto	
 Chicken À La Vodka Linguine	 39
Chicken, Spanish onion, spinach & semi-dried tomatoes in a vodka rosé sauce with linguine, topped with Grana Padano	
 Chorizo & Chili Linguine	 39
Chorizo, chili & roasted capsicum in an olive oil base, topped with crumbled feta	
Add Chicken	+ 5
Add Prawns (I)	+ 6
 Lemon Pepper Calamari (LG)(I)	 39
Tender, flash fried calamari lightly coated with rice flour & tossed in lemon pepper seasoning, served with chips, salad & garlic aioli	

Kirks Linguine Marinara (M)	54
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)(M)	190
Pacific oysters, Australian King prawns, Moreton Bay bug, lemon 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 available upon request)(M)	73
Lemon pepper calamari, chilled oysters, grilled herbed barramundi, smoked salmon & Australian king prawns, served with chips, salad & house made tartare & cocktail sauces	
Kirk's Seafood Basket (LG available upon request)(M)	58
Grilled barramundi fillet, chili lime prawns & lemon pepper calamari, served with chips, salad, tartare & lemon	
Yellow Prawn Curry (I)	41
Fragrant yellow prawn curry served with jasmine rice & a side salad	
Fish of The Day (A)	See Board
See the chef's selection board for today's market fish	
Traditional Roast Beef (LG available upon request)	36
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	
Beach Burger	36
Potato bun with brisket minced beef patties, American cheese, grilled pineapple, tomato, lettuce, pickles & homestyle tomato relish, served with shoestring fries	

Porterhouse 300g (LG)	67
300g Kilcoy marble score 3-4 porterhouse steak, served with house made potato rosti, greens & red wine jus	

Ribeye Steak 500g(LG)	75
500g ribeye steak cooked to your liking, served with your choice of sides, chips and salad or seasonal vegetables, & your choice of sauce	
<i>Gravy / Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter</i>	

Toppers

Can be added to any Main Meal

Lemon Pepper Calamari (LG)(I)	11
Tiger Prawns in a creamy garlic white wine reduction (LG)(I)	15
Moreton Bay Bug halved & lightly grilled (LG)(A)	24

Sides

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

Wood Fired Pizza

(Low Gluten pizza base available on request +5.50)

Margherita (V) Napoli base topped with mozzarella cheese, cherry tomatoes & Grana Padano	27
Tropical Napoli base topped with mozzarella cheese, Virginian ham & pineapple	27
Capricciosa Napoli base topped with mozzarella cheese, Virginian ham, olives, mushroom & anchovies	28
Prawn & Chili (I) Napoli base topped with prawns, chili, onion, feta & cherry tomatoes	29
Mediterranean (V) (Vegan upon request) Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes, topped with fresh basil & feta cheese	29
Veggie Supreme (V) (Vegan upon request) Napoli base topped with cherry tomatoes, roasted capsicum, mushrooms, olives, Spanish onion & feta cheese	28
Pumpkin & Feta (V) (Vegan upon request) Olive oil base topped with pumpkin, olives, feta, cherry tomatoes & rocket, drizzled with balsamic glaze	28
Mexican Napoli base topped with mozzarella, salami, Spanish onion, roasted capsicum & chili drizzled with sriracha sauce	29
Pepperoni Napoli base topped with mozzarella cheese & sliced pepperoni	27
Lamb Souvlaki Garlic base topped with marinated lamb, spinach, Spanish onion, olives & feta cheese, drizzled with garlic aioli	29
Meat Lovers Napoli base topped mozzarella cheese, ham, salami, pepperoni & roasted capsicum, drizzled with BBQ sauce	29

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

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

Add Herb-marinated Grilled Chicken + 8

Add Smoked Salmon (I) + 10

Add Australian King Prawns (A) + 12

Warm Thai Beef Salad 28
Tender Thai marinated striploin pieces tossed with mesclun, Spanish onion, carrot, roasted red peppers & cucumber with a sweet Thai reduction dressing

Mediterranean Risotto (VG on request)(LG) 24
Roasted eggplant, zucchini, roasted capsicum, Spanish onion & mushrooms in a stock based risotto, topped with crumbled feta

Add Chicken + 5

Add Prawns (I) + 6

Add Chorizo + 5

Carbonara Linguine 24
Bacon, mixed mushrooms, onion & garlic cooked with linguine in a rich creamy reduction, topped with Grana Padano

Add Chicken + 5

Add Prawns (I) + 6

Add Chorizo + 5

Prawn & Lobster Ravioli (I)	27
Fresh ravioli filled with prawns & lobster, tossed with semi sun-dried tomatoes & spinach in a creamy wine & chive reduction, topped with Grana Padano	
Grilled Barramundi (LG)(I)	25
Grilled barramundi fillet served with chips, salad & a side of tartare sauce	
Lemon Pepper Calamari (LG)(I)	24
Tender, flash fried calamari lightly coated with rice flour & tossed in lemon pepper seasoning, served with chips, salad & garlic aioli	
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	
Beef Burger	24
Potato bun with brisket minced beef patties, American cheese, tomato, lettuce, pickles & homestyle tomato relish, served with 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	+ .50
Large Mug / Extra Shot	+ .50
Decaff Coffee	+ .50
Alternative Milks – Soy, Almond, Oat, Lactose Free	+ .50
Seniors Dessert	8
Your choice of cake, served with vanilla ice cream or double cream & berries	
Seniors Ice-Cream or Sorbet (LG)	5
A scoop of either vanilla ice-cream 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
lemon sorbet	
Cannoli	19
filled with custard ricotta and pistachio dust, served with a dollop of cream & strawberries	
Sticky Date Pudding	18
House made warm sticky date pudding, served with double cream & strawberries	
Daily Cakes	16
See display cabinet	

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