

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

Pinsa Bread (V) Roasted garlic, oil & sea salt	15
Garlic & Cheese Pizza (V) Low Gluten Base +5.5	16
Oysters Natural (3 minimum)(LG)(A) Pacific oysters served with lemon & a mignonette sauce	5 each
Oysters Kilpatrick (3 minimum)(LG)(A) Pacific oysters with bacon & Worcestershire sauce	5.50 each
Brisket Sliders Pulled beef brisket sliders with spicy BBQ sauce, butter lettuce & pickles	24
Pumpkin & Goats Cheese Arancini (V) Pumpkin & goats cheese arancini served with a homestyle tomato relish	24
Karaage Chicken Crispy style Asian chicken pieces served with kewpie mayo and lemon	23

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	26
Warm Thai Beef Salad Tender Thai marinated striploin pieces tossed with mesclun, Spanish onion, carrot, roasted red peppers & cucumber with a sweet Thai reduction dressing	31
Mediterranean Risotto (LG)(V) Roasted eggplant, zucchini, roasted capsicum, Spanish onion and mushrooms in a stock based risotto, topped with crumbled feta Add Chicken + 5 Add Prawn (I) + 6 Add Chorizo + 5	31
Chili & Chorizo Linguine Chorizo, chili & roasted capsicum in an olive oil base, topped with crumbled feta Add Chicken + 5 Add Prawn (I) + 6	35
Grilled Barramundi (LG)(I) Grilled barramundi fillets served with chips, salad & a side of tartare sauce	32
Lemon Pepper Calamari (LG)(I) Tender flash-fried calamari lightly coated with rice flour and tossed in our house made lemon pepper seasoning, served with chips, salad & garlic aioli	29

Seafood Plate (LG)(M)	67
Lemon 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	
Beach Burger	30
Potato bun with brisket minced beef patties, American cheese, grilled pineapple, tomato, lettuce, pickles & a homestyle tomato relish, served with shoestring fries	
Porterhouse 300g (LG)	45
300g Kilcoy marble score 3-4 porterhouse, cooked to your liking, served with chips & salad or seasonal vegetables & your choice of sauce	
Gravy / Creamy Green Peppercorn / Red Wine Jus / Mushroom & Rosemary / Whipped Garlic Butter	

Toppers

Can be added to any main meal

Two Fried Eggs	7
Two Strips of Bacon	7
Lemon Pepper Calamari (LG)(I)	9
Tiger Prawns in a creamy garlic white wine reduction (LG)(I)	12

Sides

Bowl Of Chips (V)(LG)	10
with a side of tomato sauce & gravy	
Potato Wedges	16
with sour cream & sweet chili sauce	
Shoestring Fries (V)(LG)	14
topped with parmesan cheese & a side of truffle aioli	
Mixed Greens (LG)(VG)	16
Pan fried seasonal mixed greens in sesame oil, topped with toasted almond flakes & pumpkin seeds	
Seasonal Roasted Vegetables (VGO)(LG)	7
Garden Salad (LG)(VGO)	7
Garlic Chat Potatoes (LG)(V)	7
Jasmine Rice (LG)(VG)	6

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

Pumpkin & Feta

Olive oil base topped with pumpkin, olives, feta, cherry tomatoes & rocket, drizzled with a balsamic glaze

Vegetable Supreme

Napoli base topped with cherry tomatoes, roasted capsicum, mushrooms, olives, Spanish onion & feta

Meat Lovers

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

Pepperoni

Napoli base topped with mozzarella cheese & sliced pepperoni

Prawn & Chili (I)

Napoli base topped with prawns, chili, onion, feta & cherry tomatoes

Lamb Souvlaki

Garlic base topped with marinated lamb, spinach, Spanish onion, olives & feta cheese, drizzled with garlic aioli

Public Holiday surcharge 15% on Food & Beverages

WEEKLY SPECIALS

AVAILABLE IN THE CLUB BAR

MONDAY-FRIDAY - PARMA & SCHOONER

Choice of Chicken Schnitzel or Parmigiana with a free schooner of beer.* Available from 12-9pm, Monday-Friday.

\$25

MONDAY - BEACH BURGER OR PARMA SUB

Enjoy with a free schooner of beer or glass of house wine*

\$20

TUESDAY - CHICKEN PARMA DAY

Choice of 3 speciality parmas with a free schooner of beer or glass of house wine*

\$26

WEDNESDAY - ALL DAY STEAKS

300g Porterhouse striploin cooked to your liking with chips, salad & a schooner of beer or glass of house wine*

\$40

THURSDAY - TRIVIA NIGHT

From 7-9pm, \$5 entry per person! \$8 schooners for all trivia players*

\$5
ENTRY

SATURDAY - BEER & SPRING RACING

Schooners of Carlton Draught, VB & Great Northern Super Crisp or 150ml glasses of house wine, Morgans Bay Shiraz, Cuvee or Chardonnay. Available till 5pm

\$8

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

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