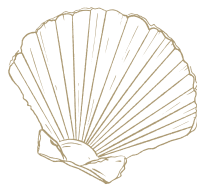


KIRRA BEACH HOUSE



TO SHARE

NATURAL OYSTERS	half doz	39	MARINATED ZUCCHINI	24
Mignonette			Lemon ricotta, mint, hazelnut dressing	
FOCACCIA		10	ARANCINI (2)	12
Garlic butter			Tomato, mozzarella, basil	
MARINATED OLIVES		12	ROASTED HALOUMI	22
Rosemary, orange			Hot honey, lemon, rocket	
SKIN ON FRIES		12	BYRON BAY BURRATA	26
Herb mayo			Fire roasted peppers, basil	
PRAWN TOSTADA (ea)		12	GRILLED CHORIZO	15
Radish, pickled chilli, habanero aioli, coriander			Guindilla pepper, saffron aioli	
CRISPY BUG ROLL		24	KIRRA FRIED CHICKEN	24
Smoked cocktail sauce, lettuce			Frank's hot sauce	
FRIED CALAMARI		24		
Citrus mayo				
KINGFISH CEVICHE		28		
Pickled pawpaw, coconut, green oil				
SALUMI PLATE		25		
Selection of cured meats				



SALAD BOWLS

MISO EGGPLANT	27	PRAWN & MANGO	29
Chilled soba noodles, edamame, pickled cucumber, spring onion & sesame dressing, crispy chilli oil		Avocado, iceberg, sweet & sour, fried vermicelli	
ROAST CAULIFLOWER	26	CHICKEN CAESAR	26
Currants, chickpeas, cabbage, mint, pistachio, tahini dressing		Roast chicken, chopped cos, soft boiled egg, parmesan, croutons	

PIZZA

MARGI	24	PROSCIUTTO	26
Mozzarella, basil, red sauce		San Daniele, olives, stracciatella, wild rocket, red sauce	
ZOLA	25	PRAWN	28
Gorgonzola, pear, truffle honey, wild rocket		Prawn, spinach, garlic, ricotta, chilli oil	
HAWAIIAN	25	AMERICANO	25
Smoked ham, pineapple, fior di latte, parmesan, red sauce		Pepperoni, fior di latte, parmesan, red sauce	

MAINS

EGGPLANT PARMIGIANA	26	FISH BURGER	27
Crumbed fried eggplant, fior di latte, pomodoro, rocket		Beer battered snapper, pickle zucchini, tartare, iceberg, fries	
VODKA SEASHELL PASTA	26	CHEESEBURGER	24
Vodka tomato sauce, parmesan, aleppo pepper		American cheese, pickles, lettuce, mac sauce, fries	
PIPI SPAGHETTI	29	GRILLED HALF CHICKEN	38
Chilli, garlic, parsley, lemon		Harissa, labneh	
CORAL COAST BARRAMUNDI	39	STEAK FRITES	50
White beans, gremolata		300g Striploin, Café De Paris butter	

FUNCTIONS & EVENTS

Our prime rooftop location and beach aspect make us the ultimate setting for weddings, corporate events and social celebrations. Unmatched service, subtle touches and attention to detail is what we do best. Contact the team today at events@kirrabeachhouse.com

SIDES

CUCUMBER SALAD	16	CHARRED BROCCOLINI	16
Tomato, red onion, sumac, yoghurt dressing		Pecorino	
GREEN SALAD	14	SKIN ON FRIES	12
Chardonnay vinaigrette		Herb mayo	

KIDS

Ages 11 and under

CHEESEBURGER	14	FRIED CHICKEN	14
Fries, tomato sauce		Coleslaw	
TOMATO SPAGHETTI	14	FISH & CHIPS	14
Parmesan		Battered snapper, tomato sauce	

DESSERT

AMALFI LEMON SORBET	12	RICOTTA CHEESECAKE	16
Torched meringue		Roast peach, crumble	
BANOFFEE SUNDAE	18		
Banana cream, chocolate, peanut praline, vanilla chantilly			



We take every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish or shellfish from anything prepared in our kitchen. Severe dietaries require a reservation and a minimum 48 hours notice prior to attending. All card payments will incur a transaction fee. Sunday's incur a 10% surcharge. Public Holidays incur a 15% surcharge.