





Monday to Sunday 12 noon to 9pm

SMALL PLATES

Chips

With Plain Salt

Or

\$8

With voco™ KP Signature Rose, Rosemary and Chili salt

Hunter Valley Olives (V,NF)

\$8

With Garlic bread

Beetroot Arancini (V)

\$13

With Herb aioli

Three Cheese Bruschetta (V)

\$12

Wood Fired Calamari (V,DF,N)

\$15

With herb salad and tangy dipping sauce

Chicken and Avocado Taco (N)

\$16

With herb pesto, beetroot puree and aioli

BBQ Pork Ribs with grilled Pineapple (GF,N)

\$20

With Heirloom tomato salad

GF=gluten free, DF=Dairy free, N= nut free, V= vegetarian

SHARE PLATTERS

Kirkton Park Shared Plate

*Beetroot arancini, wood fired calamari, local olives
and BBQ pork ribs, served with voco™ KP Signature chips*

2 people \$35 | 4 people \$68 | 6 people \$90 | 8 people \$119

Hunter Belle Cheese Board ^(v)

Served with Quince paste, Muscatels and Lavosh

2 people \$25 | 4 people \$48 | 6 people \$70 | 8 people \$82

Kirkton Park Charcuterie Platter

*Locally sourced cold cuts, Hunter Belle cranberry
and pistachio cheddar, wood fired seasonal vegetables*

2 people \$29 | 4 people \$55 | 6 people \$78 | 8 people \$95

Dessert to Share ^(v)

*Wood fired oven finished Pear Tart
with vanilla crème Fraiche*

2 people \$22

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BIGGER PLATES

Kirkton Chicken burger (N) \$22

*Chicken Thigh, beetroot sliced, aged cheddar, green salad
tomato chutney and aioli*

Kirkton Beef burger (N) \$22

*Beef patty, aged cheddar, gherkins, tomato chutney, Dijon
mustard*

Steak sandwich (N) \$24

*Pan seared scotch fillet, caramelized onion, sliced tomato,
garden greens, beetroot relish, smoked aioli topped with a
fried sunny side up egg*

Pumpkin and Beetroot bowl (V,DF) \$19

*Pearl cous cous, wood fired beetroot pumpkin and crispy
chickpeas*

Add chicken \$4

Add Smoked salmon \$5

SOMETHING SWEET

Hokey Pokey Sundae (V) \$13

Toblerone Sauce, caramel popcorn and marshmallows

Deconstructed Trifle (V) \$12

Served with seasonal fruits

Lemon Meringue Tart (V) \$12

Served with mixed berry compote

Kirkton Park Cheesecake (V) \$12

Served with house made coconut sorbet

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WOOD FIRED PIZZAS

Gluten free bases are available on request for \$2

Garlic (v) <i>Slow roasted smoked garlic puree, Murray River sea salt and olive oil</i>	\$16
Italian (v) <i>Napoli sauce, semi dried tomato, home grown basil pesto and mozzarella</i>	\$19
Tandoori Chicken <i>Tomato base, tandoori marinated chicken, shaved Spanish onion, capsicum, mozzarella and finished with fresh mint yoghurt</i>	\$22
Pulled BBQ Pork <i>Double cooked pork belly, pineapple, grilled capsicum, spring onion, mozzarella and BBQ sauce base</i>	\$22
Kirkton Veggie Lover (v) <i>Tomato sauce, wood fired vegetables, neighbor garden olives and cheese</i>	\$20
Meat Lover <i>Tomato base, onion, mozzarella, slow cooked chicken, pork and pepperoni</i>	\$22
Egg Florentine <i>Tomato base, Spinach, slow roasted tomato and cheese, topped with a sunny side up egg</i>	\$21
Seafood <i>Mixed seafood and mushroom with tomato base and mozzarella</i>	\$22

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