



B A R G A R A B E A C H M O T E L

Here at Kacy's we hope to deliver a dining experience that offers a unique blend of nature's natural beauty with our waterfront views, a vibrant atmosphere and delicious cuisine.

Our menu is designed to be shared with friends or enjoyed on your own. We offer premium Australian products and produce delivered casually and comfortably.

We hope time slows down, allowing you to fully appreciate the food, the company and the surroundings. A dining experience at Kacy's is about savouring the moment.

Our friendly waitstaff and chef are always on hand to answer questions or assist you with ordering. We hope you enjoy your time at Kacy's.

Scan and Save
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save up to 10% by using me&u

*15% +GST surcharge applies on public holidays
Please inform the waitstaff of any dietary requirements.
We have gluten free bread available upon request.*



BARGARA BEACH MOTEL

Small Plates

Garlic Bread \$16.10

*Garlic and herb butter on local sourdough topped with mozzarella and gouda
(v, gf available)*

Oyster Shooter (1) \$15

*Kacys Bloody Mary mix with vodka and pacific oyster, garnished with la Gilda
(df)*

Olives \$12.30

*Warm mixed Australian olives, marinated in chilli, orange, garlic and rosemary
(gf, df, v)*

Paté \$27.20

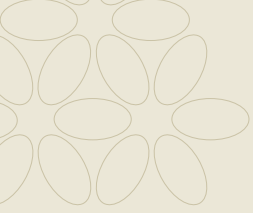
*Duck liver pate with port wine gel, pickled onions, chutney and toasted bread
(gf available)*

Hot Honey Chicken \$20.60

Southern fried chicken bites tossed in hot honey with a side of ranch and pickles

Scallops (3) \$23.40

*Scallops on the half shell baked in a miso ginger butter, topped with wakami and pickled chilli
(gf)*



Cuttlefish \$21.10

Cuttlefish brined in buttermilk and then tossed in sumac and black pepper flour. Fried and served with pesto aioli and fresh lemon

Prawns (5) \$26.70

Chargrilled prawns dressed in a lime, chilli and soy caramel. Topped with citrus salsa, pickled ginger and fresh herbs (gf, df)

Pork Ribs \$22.20

Slow cooked pork ribs doused in a rich housemade bbq sauce with a side of pickles (df)

Mo:mo (3) \$15

Handmade vegetarian Nepali dumplings served with achar and chilli sauce (df, v)

Burrata \$37.80

Fried herb crumbed burrata with confit tomato medley, roasted fennel, basil and carrot top pesto, pine nuts and toasted Turkish bread (v)

Beef Tataki \$30

Seared rare wagyu sirloin with yuzu soy dressing, charred onions and fried garlic (gf,df)

Toasted Turkish Bread \$21

with whipped feta, onion jam, lonzo (cured pork), fresh pear, rocket, sherry vinegar reduction and mount zero olive oil.

Swordfish Crudo \$25

Thinly sliced sashimi grade swordfish in a coconut, ginger, lime and soy dressing. Garnished with fresh coriander, shallots, pickled chilli and coriander oil (gf,df)



Mains

Kacys Moreton Bay Bug Pasta \$55.50

Pappardelle pasta tossed with butter poached bug tails, served on a creamy prawn bisque. Finished with shaved fennel, fresh herbs and lemon Note: Not in shell, bug meat only.

Pork Cotoletta \$46.50

Crumbed pork cutlet served on an apple caramel and topped with a rocket, crispy caper, apple and radish salad. Finished with freshly grated grana padano. Served with a side of mixed mustard and a lemon wedge

Lamb Curry \$46.70

Fall of the bone lamb shank in a massaman curry sauce. Served with rice, mango chutney, Asian herbs and lime (gf, df)

Greek Style Chicken \$45.60

Lemon, garlic and herb roasted half chicken served on garlic yoghurt. Topped with a zucchini, pomegranate, roasted beetroot and fresh herb salad (gf)

Pot Pie \$42.20


Pearl perch, prawns and winter vegetables in a creamy white wine sauce topped with crisp filo pastry. With a side of green salad and fresh lemon

Oxtail \$45.60

Slow cooked oxtail glazed in sticky Korean gochujang sauce. Served with steamed rice, Asian greens and kimchi (gf, df)

Premium Beef Burger \$35.60

Toasted brioche bun filled with two smashed beef patties made from premium Australian Rump, American cheddar cheese, thick sliced vine tomatoes, yellow mustard and house made tomato sauce. Topped with smoked jalapeño poppers



From the Grill

Petite Eye Fillet \$28.50

150g served with red wine jus and fresh lemon (gf)

Scotch Fillet \$57.80

300g served with red wine jus, mixed mustard and fresh lemon (gf)

Pearl Perch \$35.60

220g served with yoghurt tartare and fresh lemon (gf)

Add on: **Classic Seafood Topper \$27.80**

Moreton Bay Bug tail, two scallops in the shell and two prawns all in a classic white wine garlic cream sauce

(Only available as an add on to a main meal)

Why not add a side from the selection below...

Sides

Truffle Fries \$15

Shoestring fries tossed with truffle oil, oregano salt and grated Parmesan

Green Vegetables \$16.70

A selection of seasonal green vegetables tossed in mount zero lemon olive oil

Duck Fat Potatoes \$18.40

Chat potatoes cooked in duck fat, with garlic, capers and chilli. Served on garlic yoghurt and finished with fresh herbs (v)

Roasted Carrots \$18.90

Roasted baby carrots tossed in carrot top pesto and toasted slivered almonds, served on whipped feta (v,gf)

Beetroot Salad \$17.89

Bitter leaves, pomegranate, roasted beetroots, zucchini, roasted macadamias, caramelised onions, sherry vinegar reduction and whipped feta (v,gf)

Fennel and Rocket Salad \$16.70

Shaved fresh fennel, rocket, cos, snowpeas, radish, avocado with lemon dressing (v,gf,df)



Desserts

Crème Brulee \$15.60

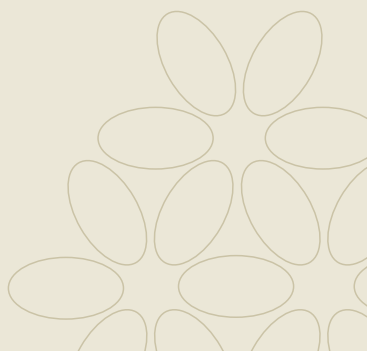
*Vanilla crème brulee with
rhubarb compote
(v,gf)*

Cheesecake \$20

*Apple pie cheesecake served with roasted
apple ice cream and apple syrup
(v)*

Stickydate \$20

*Stickydate pudding served with miso caramel,
rum n' raisin ice cream and custard
(v)*





Cheese & Salumi

Bay of Fires Clothbound Cheddar

Crafted by Ian Fowler a 13th-generation cheese maker, this cheese is widely considered one of Australia's best cheddars. From St Helen's in Tasmania, it's made using traditional methods.

It is cloth-bound and hand-turned every three weeks. It will not be released until it has reached at least 12 months of age. It is matured on pine boards for this duration, which helps define the flavour. You will find its flavour to be buttery and herbaceous with a sharp lactic finish, and you will pick up earthy notes from its long aging on the pine boards.

Vannella Burrata

A hand-tied knot seals a delicate pouch of cow's milk mozzarella. Once sliced open, it reveals an oozy filling of stracciatella: the decadent filling that hides at the heart of Vannella's burrata. Made traditionally by hand pulling into fine strands of curd using sheets of cow's milk mozzarella, then bathed in fresh velvety cream. No preservatives are used. Because it's preservative-free, like other cheeses made from fresh dairy it naturally ages as it moves through its shelf life. Expect a creamy yet slightly acidic flavour profile.

Mr Cannubi Mortadella

There are no other words except for Outstanding! This is one of the best mortadella's made in Australia that you can find. It is a handmade product from Victoria, using only the best Western Plains Pork. Using a method and technique they have achieved a product with beautiful diamonds of back fat suspended in every slice. A spice mix of coriander seed, garlic and white pepper is carefully balanced with the right amount of whole black peppercorns flecked throughout.

Prosciutto di SAN Daniele

Processed and matured in the Villani factory in San Daniele del Friuli (Italy), using heavy pork legs, which are in accordance with DOP specifications. This prosciutto is carefully cured for a minimum of 16 months until it reaches the ultimate flavour profile. It is soft-slicing, with a strong fragrance and a sweet, delicate taste.*





Wagyu Bresaola

This product is made in Sydney by producers De Palma Salumi.

It is made using Australian Wagyu with a 7+ marble score.

They use the topside cut for its high level of marbling and its perfect formation. It is slow fermented and slow aged for three months without additives or hardeners. This results in a pure and authentic product with a luscious silky mouth-feel and exquisite flavour. The slow aging contributes to the sweet, musky aromas and nutty finish.

Black Truffle and Squid Ink Salami

Made in Brisbane by well-known producers Saison Small Goods this delightful salami is made from hand-cut pork fat and whole muscle, Italian squid ink and black truffle. Saison is known for its small-batch, handcrafted high-end small goods. They use traditional, slow-curing techniques that push the boundaries of flavours.

This salami is aged in natural casings for 3-4 months.

Lonza

This product is made in Sydney by producers Quattro Stelle. Lonza is a salted, cured and dried pork loin that has been seasoned with herbs and spices. It takes 3 months to achieve the perfect flavour profile and texture.

Wild Venison & Gin Botanical Salami

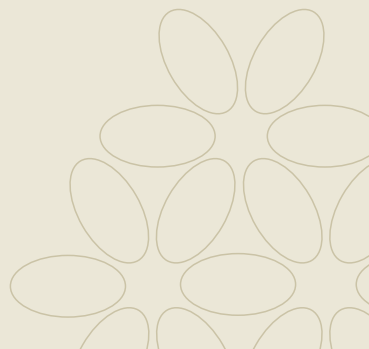
Another great product from Saison Small Goods.

This tasty little number is made from wild-shot venison sourced from the Granite Belt. It uses 70% venison and 30% pork fat bound with gin botanicals, juniper, coriander and strawberry gum. It is herbaceous, perfumed and mineral all at the same time.

Cacciatore Calabrese Salami

We have another lovely cured meat from the producers Quattro Stelle.

In years gone by, hunters who were trekking needed to take food with them that was lightweight and long-lasting. Hence, cacciatore meaning “hunters” in Italian was invented. This classic salami is carefully flavoured with a family recipe of homemade chilli, red wine and capsicum sauce.





Wild Kangaroo & Native Anise Myrtle Salami

Once again we are celebrating Saison Smallgoods.

This salami is made from 70% wild eastern grey kangaroo from the Granite Belt with native anise myrtle and strawberry gum for freshness. The remaining 30% of pork fat offers richness, moisture and the unctuous generosity that we search for in salumi.

We don't carry all of the salumi listed but rather have a rotating selection. We do endeavour to have at least five of these meats on offer at all times. These have all been carefully selected by our chef not only for their taste but also the reputation of the producers. Ask our friendly waitstaff what we currently have on offer.

**DOP: This is an Italian certification meaning Denominazione d'Origine Protetta, which translates to Protected Designation of Origin. The DOP label guarantees that your favourite cheese, prosciutto, olive oil, etc, is produced, processed and packaged in a specific geographical zone and according to tradition. Each step, from production to packaging is regulated. This ensures you are getting the highest quality product, and it's not a copy of a high-end product.*

