

Kacy's are now offering 2 & 3 course options:

Entrée & Main \$74

Entrée, Main & Dessert \$99

Main & Dessert \$74



Entrée

Bug Pasta

Butter poached Moreton Bay bug tail served with angel hair pasta, sautéed fennel and confit garlic, all atop a creamy prawn bisque. Finished with bottarga and local fingerlime.

MoMo

Handmade Nepali steamed dumpling filled with chicken, vegetables and spices. They are served with traditional condiments of achar and a chilli dipping sauce.

Paté

Duck liver pate with marinated mushrooms, pickled French shallots, port wine gel and housemade focaccia.

Scallops

Pan seared scallops with cauliflower cream, a caper, lemon and garlic butter sauce, sitting atop a puff pastry disc. Garnished with orange marmalade and fennel pollen.

Tart

Roasted beetroot, artichoke, zucchini and pesto tart with a snow pea, medjool date, pistachio, watercress and feta salad with lemon dressing and a sherry vinegar reduction.

15% +GST surcharge applies on public holidays.

Main

Porchetta

Boned and rolled pork belly filled with fennel seeds, rosemary, parsley and lemon zest. Served with parsnip puree, braised witlof, baby onions, orange and fennel marmalade and roasted apple jus.

Lamb Berbere Tagine

Slow cooked lamb neck that's been rubbed in berbere on a root vegetable tagine, garnished with fresh herbs and dried apricots. Served with garlic yoghurt and brown rice mixed with pistachios.

Snapper

Pan seared gold band snapper with sautéed mixed mushrooms, citrus sauce and a fennel and soft herb salad.

Steak

Petite eye fillet served sweet potato mash, roasted tomatoes and beans with a port and red wine jus.

Ravioli

Our housemade ravioli filled with Wagyu beef ragu, then tossed through a rustic roasted tomato sauce, finished with thinly sliced wagyu bresaola, basil, grated grana padano and a side of toasted focaccia.



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Sides

Truffle Fries

shoestring fries tossed with oregano salt,
parmesan cheese and truffle oil \$12

Toasted focaccia

with confit garlic herb butter. \$10

Crispy duck fat potatoes

with garlic yoghurt. \$12

Thai green chicken curry spring rolls

with sweet and sour sauce. \$10.50

Mozzarella croquettes with wagyu bresaola

and pickled onions on a roast tomato sauce. \$15

Vodka Oyster shooter

with Kacys Bloody Mary mix, garnished with
crispy prosciutto and la gilda. \$12

Virgin option available.

Green Vegetables

tossed in Mount Zero olive oil. \$12

Salad

of roasted beetroot, zucchini, watercress,
snowpeas dates, pistachios, feta cheese and
garlic labna with a lemon dressing. \$10

Sauces

Red Wine Port Jus \$5

Confit Garlic Herb Butter \$4

Garlic Yoghurt \$4

Mustard (Hot English, Dijon, Seeded) \$3



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Dessert

Decadent soft chocolate pudding
*with roasted macadamias, kumquat marmalade
and a creamy caramel icecream.*

Crème Brûlée
*Vanilla crème brulee with a rhubarb
compote and a ginger lime shortbread.*

Cheese Plate

*A choice of two cheeses served with peppered apples,
local honeycomb, chutney and wafers.*

Add Wagyu bresaola 50g: \$12

Add focaccia: \$7

Feel like trying more than two cheeses?
*Upgrade to a board and indulge of
some of Australia's best cheeses.*



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Achar

A condiment of Southeast Asia, typically a food made from fruit or vegetables pickled in oil, lemon juice or vinegar, salt and spices. We are making a tomato achar using an array of spices, peanuts, sesame seeds and mustard oil.

Ours is a low-medium heat and it has been thinned out with vegetable stock to make more of a sauce than a chutney style pickle.

Berbere

This is a traditional Ethiopian spice mix with the main element being heat but is also really balanced with a combination of sweet and citrus notes to come together to create a complex seasoning. It can be used as a meat rub (which is how we use it) or it can be combined with oil, mead or red wine to make a paste called awaze, which is often served as a condiment on the table.

Bottarga

This is considered a delicacy and is salted cured fish roe. Primarily they use grey mullet roe however they do sometimes use bluefin or yellowfin tuna roe. It has a salty seafood umami flavour and is served either grated or thinly sliced. We use it to finish our signature bug pasta dish.

Bresaola

Made from beef, it is salted and air dried and has been aged from two to three months until it becomes hard and turns a dark red almost purple colour. We are using a wagyu bresaola that is made in Australia using premium Australian beef and it has been rubbed with a mixture of spices including juniper, cinnamon and nutmeg and left to cure for a few days before being hung to dry. It has a very distinct rich and refined flavour.

Grana Padano

Similar to Parmigiano Reggiano however it isn't aged for as long therefore giving it a more delicate flavour. It is one of the most popular cheeses from Italy. The name come from the noun Grana, which refers to the distinctively grainy like texture of the cheese, and the adjective Padano, which refers to the valley Pianura Padana.

La Gilda

We are not talking about the Rita Hayworth film, however, it is believed this delightful and popular pintxos (small snack eaten in Northern Spain) is inspired by the risqué character Hayworth played. Supposedly originating in the 1940's at the Cassa Valles bar in San Sebastián. They are a delicious bite of green olive, anchovy and pickled peppers. The translation is "salada, verde, picante" which is "salty, green and spicy."

MoMo

These are a type of dumpling made from a very simple flour and water dough.

Typically filled with chicken, vegetable or buffalo. They can be served steamed or fried. You will find these dumplings as a staple in Tibetan and Nepali cuisine, they are also popular in Bhutan and India.

Porchetta

It is a traditional dish of Italy, usually it's the carcass of a pig that has been deboned, rolled and spitted or roasted over wood for hours. It's savoury, fatty and moist. We use the pork belly, seasoning the inside with rosemary, fennel and salt, then rolling it and letting it dry overnight before slow roasting it in the oven.

Tagine

A tagine or tajine is a North African dish, (casserole or stew) named after the earthenware pot in which it is cooked. Tagines are a staple in Morocco, Tunisia and Algeria both as a kitchen tool and as a major dish in their cuisines.

Witlof

The name come from the Dutch word "witlof: meaning white leaves. It was discovered accidentally in the 1800's in Belgium when someone stored chicory roots in the dark and discovered it had grown white leaves. The best way to describe it is it looks similar to baby cos, but the taste is very different, as it is quite bitter. It can be eaten uncooked or cooked.

When cooked its flavour profile does change and it almost has a slight level of sweetness to accompany its distinct bitter flavour. It marries very well with our pork dish as it balances out the sweetness and richness in the dish.



Cheese Tasting Notes

Artisan Flower Power

Self taught cheese maker Kris Lloyd who has headed up Woodside Cheese in the Adelaide Hills for over 17 years has bought us one of the tastiest and visually beautiful cheeses you will come across.

Flower power is coated in native flora and is a semi hard cheese with a soft pliable texture. A light sweetness has been introduced due to the (buffalo) curds being worked slowly with a light scald. A rich texture, nutty flavour and grassy notes with hints of native thyme are also present.

Bertie's Buffalo Brie

Another outstanding cheese from Kris Lloyd. Rich, creamy and luxurious, this cheese has been made to a traditional French recipe gaining that unbeatable creaminess from the fresh buffalo milk sourced from the Adelaide Hills.

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. 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 its 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 ageing on the pine boards.

Tin Tin

Another exceptional cheese from Kris Lloyd, Tin Tin is subtle yet elegant washed rind. Made entirely by hand it is closely monitored during the washing process to keep the cheese looking and tasting beautiful. As with most washed rinds it will develop a deeper colour, more flavour and get a little stinkier as it matures.

Gorgonzola Dolce

This cheese is from Italy and is the only cheese on our menu that isn't from Australia. It is an exceptionally good cheese and if you like a blue cheese this one is a must try. It is sweeter, milder than its counterparts but also softer. It unbelievably creamy and has an almost spreadable texture. It's made using pasteurised cows milk and is aged for three months.



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Dietary Entrées

Bug Pasta

Butter poached Moreton Bay bug tail on a creamy prawn bisque, topped with a petite herb and fennel salad. (GF)

MoMo

Handmade Nepali steamed dumpling filled with vegetable and spices. They are served with traditional condiments, achar and chilli dipping sauce. (V,DF)

Paté

Duck liver pate with marinated mushrooms, pickled French shallots, port wine gel and wafer crackers. (GF)

Scallops

Pan seared scallops on cauliflower cream with a caper, lemon and garlic butter sauce. Garnished with orange marmalade and fennel pollen. (GF)

Tart

Roasted beetroot, artichoke, zucchini and pesto tart with a snow pea, medjool date, pistachio, watercress and feta salad with lemon dressing and a sherry vinegar reduction. (V)



Dietary Mains

Porchetta

Boned and rolled pork belly filled with fennel seeds, rosemary, parsley and lemon zest.

Served with parsnip puree, braised witlof, baby onions, orange and fennel marmalade and roasted apple jus. (GF)

Lamb Berbere Tagine

Slow cooked lamb neck that's been rubbed in berbere sitting atop a vegetable tagine, garnished with fresh herbs and dried apricots.

Served with garlic yoghurt and brown rice mixed with pistachios. (GF) (DF- no yoghurt)

Vegetable Tagine

A vegetable tagine, garnished with fresh herbs and dried apricots. Served with garlic yoghurt and brown rice mixed with pistachios. (V) (DF- no yoghurt)

Snapper

Pan seared gold band snapper with sautéed mix mushrooms, citrus sauce and a fennel and soft herb salad. (GF)

Steak

Petite eye fillet served sweet potato mash, roasted tomatoes and beans with a port and red wine jus. (GF, DF)

Ravioli

Our housemade ravioli filled with Wagyu beef ragu, then tossed through a rustic roasted tomato sauce, finished with thinly sliced wagyu bresaola, fresh basil, grated grana padano and a side of toasted focaccia. (DF- no cheese or focaccia) (V- cauliflower filled ravioli instead)



Dietary Dessert

Crème Brûlée

*Vanilla crème brulee with a rhubarb compote
and a ginger lime shortbread.
(V,GF- no shortbread)*

Orange and almond cake

*with caramelised oranges in a brandy orange sauce.
(V,GF,DF)*

Fromage

*A choice of two cheeses served with peppered apples, local
honeycomb, chutney and wafers. (GF- gluten free wafers)*

Add Wagyu bresaola 50g: \$12

Add focaccia: \$7

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Dietary Sides

Truffle Fries

shoestring fries tossed with oregano salt, parmesan cheese and truffle oil. \$12

Toasted focaccia

with confit garlic herb butter. \$10

Crispy duck fat potatoes

with garlic yoghurt. \$12

Thai green chicken curry spring rolls

with sweet and sour sauce. (DF) \$10.50

Vodka Oyster shooter

with Kacys Bloody Mary mix, garnished with crispy prosciutto and la gilda \$12 (GF,DF)

Virgin option available.

Green Vegetables

tossed in Mount Zero olive oil. (GF,DF,V) \$12

Salad

of roasted beetroot, zucchini, watercress, snowpeas dates, pistachios, feta cheese and garlic labna with a lemon dressing.

(GF,V) (DF- no yoghurt and feta) \$10

Sauces

Red Wine Port Jus (GF,DF) \$5

Confit Garlic Herb Butter (GF) \$4

Garlic Yoghurt (GF) \$4

Mustard (Hot English, Dijon, Seeded) (GF,DF) \$3



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