

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

Entrée & Main \$74

Entrée, Main & Dessert \$99

Main & Dessert \$74



Entrée

Nepalese Wagyu Sekuwa

tender Wagyu beef marinated in a fragrant blend of yoghurt and spices then char grilled. Served with a tomato pickle and crisp cucumber salad.

Smoked Coral Trout Rillette

on a toasted crumpet topped with a radish and pickled shallot herb salad, Yarra Valley salmon caviar and a side of charred lemon.

Soy Braised Pork Belly

betel leaf with a ginger-lime glaze, mango chilli jam, finger lime, peanuts and pickled vegetables.

Housemade Whipped Truffle Ricotta

served with roasted pears, bitter leaves, local honey, prosciutto and toasted focaccia.

Butter Poached Moreton Bay Bug

served on angel hair pasta with sautéed fennel and confit garlic, all atop a creamy prawn bisque. Finished with bottarga and local finger lime.

15% +GST surcharge applies on public holidays.

Main

Crispy Skin Salmon

with pea puree, sautéed chestnut mushrooms, peas, preserved lemon and fennel marmalade, dill and fish roe.

Confit Chicken

thigh finished on char grill, kipfler potato, accompanied by a mustard veloute. Topped with a salad of asparagus, apple, sultanas, bitter leaves and soft herbs.

House-made Ravioli

filled with cauliflower then tossed with broadbeans and guanciale. Finished with fresh pear, endive, walnuts and grated pecorino.

Petite Eye Fillet

with white bean purée, green beans, roasted cherry tomatoes, crispy shallots and red wine jus.

Herb Crusted Lamb Rump

served on a Native Australian spiced curry sauce and ancient grains. Accompanied by a crisp cucumber salad and a macadamia labna.



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Sides

Roasted Wagyu Fat Kipfler Potatoes

*seasoned with sumac salt with a side
of macadamia yoghurt \$11*

Truffle Fries

*Shoestring fries tossed in oregano salt,
truffle oil and Parmesan cheese. \$12*

Autumn Salad

Macadamia Labna

*roasted pears, fresh pear, walnuts and endive
salad with a preserved lemon honey dressing \$12*

Green Vegetables

tossed in Mount Zero lemon olive oil \$12

Focaccia

*made fresh daily in house with whipped bone
marrow butter and smoked salt \$11*

Sauces

Jus \$5

Newmans Mustard (hot english, dijon, seeded) \$3

Chilli Jam \$4

Whipped bone marrow butter \$5



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Dessert

Apple and Blackberry Crumble
with vanilla five spice ice cream and crème anglaise.

Decadent Chocolate Crèmeux
with mascarpone, pistachio shortbread,
raspberry sponge and pistachio meringue shards.

Fromage

We have a selection of cheeses (choice of two) that we change regularly. Ask our friendly wait staff what cheeses are currently featuring Served with fresh fruit, chutney, local honeycomb and wafers. (GF): GF wafers

Add focaccia: \$7



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Selection of cheeses

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 most tasty 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.

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 deep, pungent aroma as it matures.

Charleston Jersey Brie

This rich and flavoursome Brie is made from jersey cow milk, sourced from the Adelaide Hills. Due to the different moulds on its surface it has a unique flavour development. It takes around 6 weeks from the production date to ripen from the outside in. It is soft and creamy in texture with rich "farm yard" and mushroom characteristics when ripe.



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Dietary Entrées

Nepalese Wagyu Sekuwa

tender Wagyu beef marinated in a fragrant blend of yoghurt and spices, then char grilled. Served with a tomato pickle and crisp cucumber salad (GF)

Smoked Coral Trout Rillette

on roasted wagyu fat kipfler potatoes topped with a radish and pickled eshallot herb salad, Yarra Valley salmon caviar and a side of charred lemon (GF)

Soy Braised Pork Belly

betel leaf with a ginger-lime glaze, mango chilli jam, local finger lime, peanuts and pickled vegetables (GF/DF)

Fried Cauliflower Tossed in Mango Chilli Jam

on betel leaves with a drizzle of ginger caramel topped with local finger lime, roasted peanuts and pickled vegetables (V)

House-made Whipped Ricotta

served with roasted pears, bitter leaves, local honey and toasted focaccia (V) Can be done GF: served with GF crackers

Butter Poached Moreton Bay Bug Tail

in a creamy prawn bisque topped with an apple, asparagus, fennel and herb salad (GF)



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Dietary Mains

Crispy Skin Salmon

with pea puree, sautéed chestnut mushrooms, peas, preserved lemon and fennel marmalade, dill and fish roe (GF)

Confit Chicken Thigh

*finished on char grill, accompanied by crispy kipfler potatoes on a mustard veloute.
Topped with a salad of asparagus, apple, sultanas, bitter leaves and soft herbs (GF)*

House-made Ravioli

filled with creamy cauliflower tossed with broadbeans and finished with fresh pear, endive, walnuts and grated pecorino (V)

Petite Eye Fillet

with white bean puree, green beans, roasted cherry tomatoes, crispy shallots and red wine jus (GF/DF)

Herb Crusted Lamb Rump

served on a Native Australian curry sauce and ancient grains. Accompanied by a crisp cucumber salad and a macadamia labna.

(V): no lamb add vegetables

(DF): no labna

(GF): no grains



Dietary Dessert

Apple and Blackberry Crumble

*with vanilla five spice ice cream and crème anglaise (V)
(GF): Baked fruit with ice cream and anglaise*

Decadent Chocolate Cremeux

*with mascarpone, raspberry sponge
and pistachio meringue shards (GF)*

Fromage

*We have a selection of cheeses (choice of two) that
we change regularly. Ask our friendly wait staff what
cheeses are currently featuring Served with fresh fruit, chutney,
local honeycomb and wafers. (GF): GF wafers*

Add focaccia: \$7



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Dietary Sides

Roasted Wagyu Fat Kipfler Potatoes (DF/V)

*seasoned with sumac salt with a side
of macadamia yoghurt \$11*

Truffle Fries (DF/V)

*Shoestring fries tossed in oregano salt,
truffle oil and Parmesan cheese. \$12*

Autumn Salad (GF)

Macadamia Labna

*roasted pears, fresh pear, walnuts and endive
salad with a preserved lemon honey dressing \$12*

Green Vegetables (GF/DF/V)

tossed in Mount Zero lemon olive oil \$12

Focaccia (V)

*made fresh daily in house with whipped bone
marrow butter and smoked salt \$11*



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