

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

Entrée & Main \$69

Entrée, Main & Dessert \$89

Main & Dessert \$64



Entrée

Pea Fritter and Smoked Salmon

Green pea fritter with an avocado and horseradish crème fraîche, house smoked salmon, sumac onions, radish, kale chips dusted in chilli and nori salt, topped with salmon pearls.

Summer Tart

Goats cheese tart with figs, asparagus, prosciutto and bitter leaves with a fig and sherry vinegar reduction.

Pepperberry Carpaccio

Carpaccio of Wagyu sirloin, dusted in pepperberry with truffled aioli, pickled shimeji mushrooms, rocket, smoked salt and grated grana padano.

Duck Terrine

Duck terrine with native spices, pistachios, beetroot, pickled grapes, whipped chèvre and toasted focaccia.

Moreton Bay Bug Pasta

Butter poached bug tail on a bed of angel hair pasta that's been tossed with sautéed fennel, confit garlic and rocket, all served on a creamy prawn bisque.

15% +GST surcharge applies on public holidays.

Main

Petite Eye Fillet

Petite eye fillet with potato hash, grilled broccolini, roasted cherry tomatoes and red wine jus

Gnocchi

Truffled potato gnocchi with a zesty herbaceous sauce and semi dried tomatoes, topped with freshly grated bush tomato and grana padano

Chefs suggestion: add 25g of fresh prosciutto \$5.50

Coral Trout

Pan fried coral trout, pea puree infused with bacon, crispy sweet potatoes, smoked yoghurt and a zucchini blossom stuffed with scallops.

Lamb Rack

Lamb rack with roasted eggplant hummus, a broadbean, zucchini, red onion, mint and feta salad, finished with a pomegranate pistachio dressing.

Pork Cheek

Braised pork cheek served on molè topped with a peach, cucumber, red onion and herb salad tossed in a roasted jalapeño and orange dressing with fresh lime. (med heat)



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Sides

Vegetables

Crispy Potato Hash \$8.50

Green vegetables tossed in mount zero olive oil \$12

Salads

*The Quintessential Summer Prawn Salad.
Prawns, avocado, mango, macadamia, radish and baby gem
lettuce with a creamy lemon mayonnaise \$20*

*Peach, mozzarella, prosciutto and rocket salad
with a sherry vinegar reduction \$15*

*Kale chips, zucchini, asparagus, pickled grapes,
feta and pistachio salad. \$12.50*

Extras

*Truffle Fries \$12
Shoestring fries tossed in oregano salt,
truffle oil and parmesan cheese*

*Wattleseed focaccia with whipped butter and smoked salt \$10
Made fresh daily in house, limited supply*

*Add eggplant hummus \$6
Add 50g of fresh prosciutto \$11*

*“Prawn Toast” (3) \$14
Prawn mousse on fried sushi rice, coated in sesame seeds and
cous cous served with a rhubarb sweet and sour sauce*

Sauces

*Red Wine Jus \$5 Truffled Aioli \$4 Smoked Yoghurt \$4
Mustard: Dijon, Hot English or Seeded \$3*



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Dessert

Citrus Tart

Lemon lime tart with toasted coconut, fresh mango and a barbecued mango ice cream.

Strawberry Short Cake

Strawberry ice cream, vanilla cream, vanilla sponge, fresh strawberries, strawberry syrup and shortbread.

Cheese Plate

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

Feel like trying more than two?

Upgrade to a board and indulge on some of Australia's best cheeses.



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Dietary Entrées

Pea Fritter and Smoked Salmon

Green pea fritter with avocado, house smoked salmon, sumac onions, radish, kale chips dusted in chilli and nori salt, topped with salmon pearls. (DF, can also be done V)

Summer Tart

Goats cheese tart with figs, asparagus and bitter leaves with a fig and sherry vinegar reduction. (V, can be done GF)

Pepperberry Carpaccio

Carpaccio of Wagyu sirloin dusted in pepperberry with truffled aioli, pickled shimeji mushrooms, rocket, smoked salt and grated grana padano. (GF, can be done DF)

Moreton Bay Bug

Butter poached bug tail in creamy prawn bisque with a fennel and herb salad. (GF)



Dietary Mains

Petite Eye Fillet

Petite eye with potato hash, grilled broccolini, roasted cherry tomatoes and red wine jus (DF, GF no potato hash)

Gnocchi

Truffled potato gnocchi with a zesty herbaceous sauce and semi dried tomatoes, topped with freshly grated bush tomato and grana padano (GF, V, can be done DF)

Chefs suggestion: add 25g of fresh prosciutto \$5.50

Coral Trout

Pan fried coral trout, pea puree infused with bacon, smoked yoghurt and a zucchini blossom stuffed with scallops. (GF)

Lamb Rack

Lamb rack with roasted eggplant hummus, a broadbean, zucchini, red onion, mint and feta salad finished with a pomegranate pistachio dressing. (GF, DF)

Pork Cheek

Braised pork cheek served on molè topped with a peach, cucumber and herb salad tossed in a roasted jalapeño and orange dressing with fresh lime (med heat, GF, DF)



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Dietary Sides

Vegetables and Bread

Crispy Potato Hash \$8.50 (DF,V)

Green vegetables tossed in mount zero olive oil \$12 (GF,DF,V)

Salads

*The Quintessential Summer Prawn Salad.
Prawns, avocado, mango, macadamia, radish and baby gem
lettuce with a creamy lemon mayonnaise \$20 (GF,DF)*

*Peach, mozzarella, prosciutto and rocket salad
with a sherry vinegar reduction \$15 (GF,V)*

*Kale chips, zucchini, asparagus, pickled grapes,
feta and pistachio salad. \$12.50 (V)*

Extras

Truffle Fries \$12

*Shoestring fries tossed in oregano salt, truffle oil
and parmesan cheese (V, can be DF)*

*Wattleseed focaccia with whipped butter and smoked salt \$10
Made fresh daily in house, limited supply. (V, can be DF)*

Add eggplant hummus \$6 (DF,GF, V)

Add 50g of fresh prosciutto \$11 (DF,GF)

“Prawn Toast” (3) \$14

*Prawn mousse on fried sushi rice, crusted in sesame seeds
and cous cous served with a rhubarb sweet and sour sauce (DF)*

Sauces

Red Wine Jus \$5 (GF, DF) Truffled Aioli \$4 (GF,DF,V)

Smoked Yoghurt \$4 (GF,V)

Mustard: Dijon, Hot English or Seeded \$3



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Dietary Dessert

Strawberry Shortcake

Strawberry ice cream, vanilla cream, vanilla sponge, fresh strawberries and strawberry syrup. (GF, V)

Citrus Tart

Lemon, lime tart with toasted coconut, fresh mango and a barbecued mango ice cream (V)

Mango Sorbet

Mango sorbet with fresh season fruits (DF, GF, V)

Cheese Plate

A choice of two cheeses with local fresh honeycomb, peppered apples, chutney and wafers. (GF, V)

Feel like trying more than two cheeses?

Upgrade to a board and indulge on some of Australia's best cheeses.



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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.

Charelston 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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Glossary

Smoked Salmon

Most of us know what smoked salmon is however not everybody is aware that it can be hot or cold smoked. The smoked salmon we make in house is brined for 24 hours before we hot smoke it. We believe it's some of the tastiest smoked salmon we've tried.

Carpaccio

This dish was invented in Venice, Italy in 1963. A dish of raw thinly sliced meat with accompaniments that are generally heavily seasoned to bring about flavour and balance to the richness of the raw meat. We use a Wagyu sirloin from our supplier 'the Phat Wag' and we dust it in native peppercorn before sealing it quickly to give it a punchy peppery flavour.

Terrine

Traditional to the French cuisine, terrines once fell under the term "charcuterie". It is somewhat similar to pate in the sense that it often uses gamey meats or offal, however instead of a smooth consistency it is usually roughly chopped meats that have been cooked in a "terrine mould and wrapped in bacon or covered in aspic (clear jelly). Our terrine is made from duck, pork and native spices such as lemon myrtle and we sous vide it, which is cooking it for a period of time in a water bath at a controlled temperature.

Pepper Berry/Pepper Leaf

Both the berry and leaf are quite versatile in comparison to regular peppercorns and can be used in both sweet and savoury dishes. When eaten fresh it will at first seem sweet and then the hot peppery flavour kicks in. They are quite aromatic and have three times the antioxidant than blueberries.

Molè

Pronounced "moh-lay" and translating to "sauce", it is a traditional sauce and marinade of Mexican cuisine. In contemporary Mexican cuisine there are many types of molè, molè verde (green molè), molè almenendrado (mole with almonds), there are too many to list but there is definitely one we all know, guacamole. Our molè is a dark molè and one thing they all have in common is they are all made with fruit, nuts, spices and in ours there is also a little bit of dark chocolate which is common to the dark molè.

Lemon Myrtle

As the name may suggest it has quite an intense lemon flavour, some say it's "lemonier than lemon" again it is quite high in antioxidants and it has been used for both cooking and medicinal purposes.

Wattleseed

This humble little seed provided a rich source of protein and carbohydrates for Australia's earliest inhabitants in times of drought. It has nearly every vitamin and was very versatile even being crushed to make flour. It has a nutty, roasted coffee flavour with touches of sweet spice and even raisins and chocolate.

Bush Tomato

The bush tomato is a small plant around 30cm in height and is native to the more arid parts of Australia and grows naturally through the central deserts of Northern Territory and South Australia. With a sharp pungent tomato flavour, caramel and raisin characteristics and subtle spice notes, they really are quite an interesting fruit.

