

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

Entrée & Main \$69

Entrée, Main & Dessert \$89

Main & Dessert \$64



Entrée

Lamb Cigars

Slow cooked spiced lamb wrapped in filo pastry served with beetroot puree, roasted beetroot, charred orange, shaved fennel, sumac yoghurt and toasted coriander.

Stuffed Calamari

Pan fried whole baby calamari, filled with preserved lemon cous cous on top of a smokey capsicum jam, garnished with a soft herb salad.

Zucchini Flowers

Zucchini flowers stuffed with white beans, garlic, lemon and basil, fried in a tempura batter then placed on a delicate ratatouille and topped with a pine nut pangritata and freshly grated grana padano.

Moreton Bay Bug Pasta

Butter poached bug tail perched 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.

Duck Curry

Pan seared duck breast on a delicate but punchy curry sauce made from native Australian ingredients. Served with ancient grains, lime labna, and a wattleseed damper flat bread with whipped macadamia butter and smoked salt.

15% +GST surcharge applies on public holidays.

Main

Charred Chicken

Miso and honey oven roasted chicken served with furikake seasoned brown rice, shallot ginger paste and a refreshing smashed cucumber salad.

Gnocchi

Pan fried squid ink gnocchi tossed with blue swimmer crab and broccoli salsa verde, finished with freshly grated bottarga.

Petite Eye Fillet

Petite eye fillet with creamy mash potato, roasted vine tomatoes, green beans and french pepper sauce.

Spring Lamb

Grilled lamb rack on a zesty skordalia with a drizzle of lamb jus, topped with a mint and spring vegetable salad.

Crispy Skin Salmon

Pan fried salmon basted in mussel butter sitting on creamy orzo tossed with green peas, broad beans, asparagus, house smoked bacon and spinach. Topped with a salad of shaved fennel, crispy capers and soft herbs.



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Sides

Salads

Heirloom tomatoes with creamy mozzarella, sherry vinegar reduction, basil olive oil and prosciutto. \$12.00

Spring vegetable and soft herb salad with a citrus dressing on a sumac, coriander and garlic yoghurt. \$12.00

Vegetables

Baby carrots and green beans tossed in mount zero lemon olive oil \$8.00

Cauliflower and leek gratin \$13.00

Creamy mashed potato \$8.00

Chips and Bread

Shoestring fries tossed with oregano salt, truffle oil and parmesan cheese \$10.00

Wattleseed damper flatbread with whipped macadamia butter and smoked salt \$8.00

Sauces

Red Wine Jus/Lamb Jus/French Pepper \$5.00

Truffled Fish Roe Butter \$7.00

Mustard: Dijon, Hot English or Seeded \$3.00



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Dietary Menu

ENTREES

Stuffed Calamari

*Pan fried whole calamari, filled with preserved lemon cous cous on top of a smokey capsicum jam, garnished with a soft herb salad.
(DF) (can be done GF)*

Zucchini Flowers

Zucchini flowers stuffed with white bean, garlic, lemon and basil, fried in a tempura batter then placed on a delicate ratatouille with freshly grated parmesan cheese. (GF, V) (Can be made DF and V)

Vegetarian Curry

Roasted carrot and zucchini on a delicate but punchy curry sauce made from native Australian ingredients. Served with ancient grains, finger lime labna, and a wattleseed damper flatbread with a whipped macadamia butter and smoked salt. (V)

MAINS

Charred Chicken

Miso and honey oven roasted chicken, served with furikake seasoned brown rice, ginger shallot paste and a refreshing smashed cucumber salad. (GF, DF)

Gnocchi

Pan fried squid ink gnocchi tossed with blue swimmer crab and a broccoli salsa verde, finished with freshly grated bottarga. (GF)

Vegetarian Gnocchi

Pan fried gnocchi tossed with broccoli salsa verde and toasted almonds finished with freshly grated parmesan. (V, GF)

Spring Lamb

Grilled lamb rack on a zesty skordalia with a drizzle of lamb jus, topped with a mint and spring vegetable salad. (GF, DF)

Crispy Skin Salmon

*Pan fried salmon basted in mussel butter, sitting on green peas, broad beans, asparagus, house smoked bacon and spinach, that's been tossed in a creamy white wine sauce.
Topped with a salad of shaved fennel, crispy capers and soft herbs. (GF)*

Dessert

Almond Olive Oil Cake

Almond and ginger olive oil cake with orange marmalade and an elderflower and crème fraiche ice cream.

Chocolate, Berries and Cream

Decadent chocolate cremeux, double cream, chocolate sable, strawberries macerated in liqueur, pickled blueberries and dried raspberry. (V)

Cheese Plate

*A choice of two cheeses with local fresh honeycomb, peppered apples, chutney and crackers. (V)
(GF: we offer a selection of fruit instead of crackers)*

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

Section 28 Monte Rosso

A beautiful semi-soft cheese from the Adelaide hills, with a lightly washed rind inspired by Italian Tallegio. Pungent when ripe, with fruity notes and a buttery finish.

Artisan Flower Power

Self-taught cheese maker Kris Lloyd, has bought us one of the tastiest and most visually beautiful cheeses you will come across.

Flower power is coated in native Australian 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.

Charleston Jersey Brie

This rich 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 characters when ripe.

Bay of Fires Cheddar

This cheese has recently won best cheddar cheese in Australia in the Australian Grand Dairy competition. Ian Fowler comes from a long line of cheesemakers and is from the oldest cheese company in England.

He has bought 13 generations of skills to the work with milk from the lush pastures of Tasmania. It is made using traditional methods the family has used for generations.

It is bound in cloth and matured on pine boards, turned every 3 weeks and is not released until at least 12 months of age. It is earthy, creamy and slightly sweet, an absolute pleasure to eat.



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Glossary

Pearl Cous Cous

Pearl cous cous is larger than typical cous cous and was first made in Israel in the 1950's as a substitute for rice which was in short supply. It is often mistaken as a whole grain but in fact it is actually a type of pasta made of semolina flour and water.

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.

Lemon Myrtle

As the name may suggest is has quite an intense lemon flavour, some say its "lemonier than lemon" again it is quite high in antioxidants and 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 bar a few 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.

Labna

This middle eastern staple is made from hanging salted yoghurt which removes the excess whey resulting in a velvety cheese like product.

Miso

This is very typical Japanese seasoning. It has a very complex flavour profile with a mixture of sweet, salty and a little sour but mostly big punches of umami. It's typically made from fermented soybeans but can also contain barley, rice or even seaweed.

Furikake

This is a dry Japanese seasoning often used in a wide variety of dishes including rice, noodles etc. It typically contains a mixture of sesame seeds, seaweed, sugar, salt and dried fish. We make ours in house without the dried fish component.

Squid Ink

Serving as a defence mechanism to help the squid escape it is also widely used in Japanese and Mediterranean food as an additive. It has been used for centuries by humans for writing, art, cosmetics and even medicine. It's flavour is not at all overpowering some will say it tastes like the sea others have suggested its closer to fresh sea fish with hints of umami.

Salsa Verde

A bright flavoured green sauce made with fresh herbs and it quite literally means "green sauce". There are different versions all around Europe (Latin America also has its own spicier version). It pairs beautifully with meats, seafood and vegetables.

Orzo

A short cut pasta that is shaped like rice and is also known as risoni. It is traditionally made from flour but is also often made with semolina.

Cremeux

"Cremeux" translates to "creamy" in french and it certainly is. It is custard that has been thickened by mixing with chocolate. This decadent little number is versatile in it's use, it can be a frosting, a filling or eaten as a standalone dessert.

Pangritata

Originating in Italy and often referred to as poor mans parmesan these delightful crunchy, rustic breadcrumbs are used to add texture and flavour to a dish. Simply coated in olive oil, sometimes garlic and parmesan and roasted.

