Kacy's

BARGARA BEACH MOTEL

MENU

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 thoughtfully crafted to be shared among friends or enjoyed individually. At Kacy's we offer premium Australian products and produce, delivered with relaxed, welcoming hospitality.

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 wait staff and chef are always available to assist with any questions or help you with ordering.
We hope you enjoy your time at Kacy's.

To streamline service or split the bill, scan the QR code on your table to order using me&u.

**If you have any dietary requirements, please let our friendly wait staff know, we will be happy to accommodate.
Gluten free bread available upon request.**

15% +GST surcharge applies on public holidays.

We strive to source Australian seafood wherever possible and available.

All dishes and sauces containing chilli are prepared mild.
If you prefer extra heat, add one of our sides such as Chilli Crisp or Mango Chilli Jam for an extra layer of spice.

We offer two vegan main-course options. Please ask our staff for details.

Some menu items can be modified for young children. Please speak with our staff about available options.

*Certain alterations may also be made to accommodate gluten-free dietary requirements.**

Most importantly, we hope everyone enjoys their meal in the way that brings them the most joy, whether that's with cutlery or with their hands.



TO START

Garlic Bread **$15**
(v)
Warm local tiger roll, garlic butter and whipped parmesan cream cheese.

Olives **$12**
(gf,df,v)
Australian olives, chilli, orange, garlic and rosemary.

TO SHARE

Chips n' Dip **$17**
(gfo,df,v)
Avocado and edamame guacamole served with tortilla chips.

Prawn Toast **$17**
-A
Australian prawn mousse, crisp white bread, tobiko, fresh herbs and citrus mayo.

Pâté **$28**
(gfo)
Kacy's classic duck pâté, yuzu cranberry jelly, nashi pear chutney, pickled onion and toasted bread.

Kacy's Fried Chicken **$20**
Crisp buttermilk-brined chicken, spiced flour coating, hot honey, green chilli ranch and pickled cucumber.

Cheeseburger Spring Rolls (5) **$19**
Prime Australian beef, cheddar, onion and pickles with mustard and tomato sauce.

Crudo **$22**
(gf,df) -I
Sashimi grade swordfish, coconut and lime dressing, fresh herbs and chilli.

Tuna Tataki **$26**
(gf,df) -I
Japanese sashimi grade sesame crusted tuna, ponzu, seaweed, ginger and shallot.

Scallops (3) **$26**
(gf) -I
Baked half shell scallops, ginger miso butter and sea greens.

Dietary Legend

gf : gluten free
gfo: gluten free optional
df : dairy free
v : vegetarian
vo : vegetarian optional

Seafood Country of Origin

A: Australian
I : Imported
M: Mixed

Mild
Hot

TO SHARE

Beef Skewer $27
(gf,df)
Char-grilled beef tenderloin skewer, teriyaki glaze, herbs, peanuts, baby lettuce and nuoc cham.

Soft-Shell Crab $28
(gf,df) -I
Crisp soft-shell crab, turmeric coconut curry sauce, Thai basil and fresh lime.

Fish Tacos (2) $22
(gf,df) -A
Ginger beer-battered market fish, cabbage slaw, avocado, yuzu mayo, served on a blue corn tortilla.

Corn Ribs $15
(gf,v)
Fried corn ribs, gochujang butter, ginger sour cream and fresh lime.

Bao Buns (2) $17
Fried chicken, veggie slaw, roasted peanuts, Japanese bbq sauce and house-made pickles.

Moreton Bay Bug Betel Leaf $26
(gf) -A
Butter poached Moreton Bay bug, green papaya, macadamia nuts, Thai basil, crispy shallots, kosho and curry beurre blanc.

Katsu Sandwich $25
Crumbed wagyu, toasted white bread, cabbage, mustard mayo, pickled daikon and tonkatsu sauce.

Calamari $20
(gf,df) -A
Salt & Szechuan pepper flash fried calamari, kimchi, bang bang sauce and fresh lime.

Pork Belly $28
(gf,df)
Soy braised pork belly, chilli palm caramel, bean sprouts, green apple, fresh herbs and roasted macadamia nuts.



TO SAVOUR

Petit Eye 150g **$32**
(gf)
Petite eye fillet cooked to your liking, served with fresh lemon and your choice of sauce.

- Red wine jus
- Szechuan pepper sauce
- Wild mushroom sauce

Chef's Steak **$MP**
(gf)
Ask our team about today's cut.

Market Fish 220g **$MP**
(gf) -A
Grilled (gf) or Battered

Grilled or battered, served with yoghurt tartare and lemon.

Prime Rump & Provolone Burger **$35**
200g House-made prime rump patty, melted provolone, caramelised onion, aioli and mustard on a toasted milk bun.
Add Fries: $4

Lamb Ribs **$45**
(gf,df)
Charred lamb ribs, tamarind glaze, smoked eggplant, grilled peach, herbs and peanuts.

Chicken **$48**
(df) -A
Prawn mousse filled chicken cutlet, coconut and lemongrass velouté, black vinegar glaze, green papaya and toasted coconut.



SIDES

House Salad **$15**
(gf,v)
Baby cos, witlof, roasted grapes, fennel, radish, fresh herbs and green goddess dressing.

Crispy Noodle Salad **$18**
(gf,df,v)
Fried noodles, cabbage, cucumber, cashews, chilli, edamame and fresh herbs with a garlic, soy and tahini dressing.

Grilled Peach Salad **$17**
(gf,df,v)
Grilled peach, cucumber, lemon balm, pickled ginger, crispy rice and a black vinegar-lime dressing.

Make it a main and add on:
- Kacy's Fried Chicken $14
- Rare sesame crusted tuna $14

Truffle Fries **$16**
(gf)
Shoestring fries, truffle oil, parmesan and oregano salt.

Tallow Potatoes **$18**
(gf,vo)
Tallow fried chat potatoes, garlic yoghurt, finished with pickled radish, fresh herbs and crispy shallots.
(Chef's Tip: ask for a side of our house made Chilli Crisp)

Sweet Potato Wedges **$15**
(gf,vo)
Hand cut sweet potato wedges, plum sweet chilli and ginger sour cream.

All potato sides are cooked in beef tallow

Onion Rings **$13**
(v)
Crispy fried onion rings, dusted in furikake.

Rice **$11**
(gf,df)
Steamed rice, Kewpie mayo, toasted nori and tobiko.

Veg **$16**
(gf,df,v)
Seasonal green vegetables tossed in Mount Zero lemon olive oil.

Sauces (all gf)

$4
- Japanese Mayo (df,v)
- Shallot, Ginger & Sesame Paste (df,v)
- Sweet Chilli (df,v)
- Ginger Sour Cream (v)

$5
- Szechuan Pepper Sauce
- Wild Mushroom Sauce
- Bang Bang Sauce (df)
- Housemade Chilli Crisp (df)
- Mango Chilli Jam (df,v)

Extra Bread **$9**
Gluten-free bread available upon request

DESSERTS

Coconut Brûlée **$16**
(gf,v)
With fresh mango.

Citrus Tart **$16**
(v)
Roasted rice and macadamia ice cream and lemon balm.

Deep Fried Ice Cream **$14**
(v)
Coated in Biscoff crumb with your choice of: decadent chocolate sauce or salted caramel.

All of our ice cream is proudly made in-house