

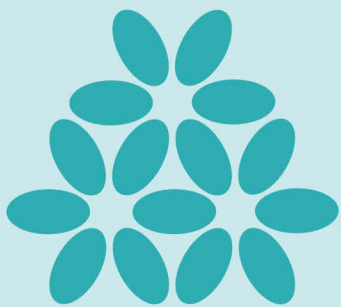


Kacy's

B A R G A R A B E A C H M O T E L

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 waitstaff 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 waitstaff know.

We will be happy to accommodate. Gluten free bread available upon request.

15% +GST surcharge applies on public holidays.



SMALL PLATES

Garlic Bread (2pc) \$12.0 (v)

Garlic and herb butter on toasted local sourdough topped with melted mozzarella.

Olives \$12.5 (gf,df,v)

Warm mixed Australian olives, marinated in chilli, orange, garlic and rosemary.

Guacamole \$14.0 (gf,df,v)

Chunky guacamole loaded with fresh tomato, onion and herbs.
Served with toasted tortilla chips.

Swordfish Crudo \$17.5 (gf,df)

Thinly sliced sashimi grade swordfish in a coconut, ginger, lime and soy dressing.
Garnished with fresh coriander, shallots, pickled chilli and coriander oil.

Cheeseburger Springrolls (5) \$17.0

Made in house and filled with minced beef rump, cheddar cheese, pickles and onions.
Served with housemade tomato ketchup and American mustard

Jalapeño Poppers (3) \$16.0

Filled with American cheddar cheese then smoked, crumbed and fried.
Served with a coriander and lime crème and fresh lime.

Scallops (3) \$22.5 (gf)

Scallops on the half shell, baked in a miso ginger butter, topped with wakami and pickled chilli.

Onion Rings \$13.0 (v)

Crumbed onion rings, tossed in vinegar salt
Served with truffle aioli.

Croquettes (3) \$14.0 (v)

Potato croquettes with a cheesy mozzarella centre.
Served on a rustic roasted tomato sauce.

Dietary Legend

gf: Gluten Free
df: Dairy Free
v : Vegetarian

MEDIUM PLATES

Southern Fried Chicken \$19.5

Chicken pieces brined in buttermilk and coated in a southern spiced flour mix. Doused in hot honey and served with a side of ranch and housemade pickles.

Beef Carpaccio \$26.0 (gf)

Thinly sliced raw tenderloin with truffle aioli, pickled mushrooms, shaved parmesan and watercress.

Chicharrón \$22.0 (gf,df)

Pork belly, braised until melt-in-your-mouth tender, then fried to a crisp, golden finish. Served with a side of fresh guacamole.

Baja Tacos (2) \$20.0

Battered pearl perch on a blue corn tortilla, with a pickled veg and pineapple slaw and coriander lime crema.

Pâté \$27.5

Duck liver pâté with port wine gel, pickled onions, chutney and toasted bread.

Beef Tataki \$26.0 (gf,df)

Thinly sliced raw tenderloin, dressed with yuzu, soy, charred onions and fried garlic.

Cuttlefish \$19.5

Cuttlefish brined in buttermilk and dusted in a black pepper flour. Served with a pickled ginger, chilli and lime mayonnaise.

Bao Bun \$23.5

Slow cooked and smoked duck leg, veg slaw, japanese mayo & soy glaze.





RIBS

Pork Ribs \$22.5 (df)

Slow cooked pork ribs in a rich housemade bbq sauce, with a side of pickles.

Lamb Ribs \$38.0 (gf)

Dry rubbed, slow cooked Greek style lamb ribs tossed with mint, pickled lemon and onion. Served with garlic yoghurt.

Beef Rib \$42.0 (df)

Beef rib that has been sous vide for 24hrs, bone removed and then sealed on the grill and brushed with a soy glaze. Topped with wakami, pickled ginger, chilli, crushed peanuts. Served with a side of kimchi.

BURGERS

All burgers served on locally made brioche buns

Cheeseburger \$23.5

Smashed beef pattie, double cheese, white onion, pickles, American mustard and housemade ketchup.

Epic Double Beef Burger \$35.0

Two smashed beef patties, lettuce, tomato, white onion, pickles, triple cheese, American mustard and ketchup.

Our beef burger patties are made with 100% Australian rump that has been minced in house

Fried Chicken Burger \$33.0

Chicken thigh brined in buttermilk and dusted in southern flour and fried until crispy, then coated in hot honey. Served with vegetable slaw, cheese and ranch.

Fish Burger \$35.0

Battered pearl perch with lettuce, tomato, onion, cheese and chunky tartare.

LARGE PLATES

Petite Eye Fillet 150g \$29.0 (gf)

Served with red wine jus and fresh lemon.

Scotch Fillet 300g \$57.8

Served with red wine jus, mixed mustard, and fresh lemon.

Pearl Perch 220g (battered or grilled) \$36.0

Served with chunky tartare and fresh lemon.

Add a side from our selection to complete your meal

Pork Cotoletta \$46.0

Pork cutlet bone in, crumbed and fried. Served with an apple caramel, mixed mustard and fresh lemon. Finished with watercress, crispy capers, apple, fennel and grated Parmesan.

Pasta and Noodles

Ask our friendly waitstaff for our current selection.

Toppers

Seafood Topper \$22.0

Perch, cuttlefish and scallops in a creamy garlic brandy sauce.

Avocado and Bacon \$12.0

Bacon cooked in garlic butter until crispy, then served with fresh avocado.

Onion Rings (5) \$8.0

Crumbed, fried and tossed in vinegar salt.





Sauces

\$4

Garlic Yoghurt
Truffle Aioli
Mixed Mustard
Tomato Ketchup

\$5

Garlic Cream Sauce
Port and Red Wine Jus
Guacamole

Extra Bread \$9

SIDES

Salads

House Salad \$15.0 (gf,df,v)

Mixed leaves with apple, snowpeas, radish, macadamias and fennel with a citrus dressing.

Crispy Noodle Salad \$17.0

Cucumber, shallots, edamame, mint, coriander, cabbage, avocado, peanuts and chilli. Served on a bed of crispy rice noodles with a creamy sesame dressing.

Make it a meal:

Add confit tea smoked duck \$12

Chopped Avo Salad \$17.0 (gf)

Chopped cos, avocado, charred corn, capsicum, onion and crispy bacon salad with a herb and feta dressing.

Greek Salad \$17.0 (v,gf)

Chunky topped vine tomatoes, cucumber, red onion and olives. Topped with creamy feta, oregano and olive oil.

Potato & Veg

Tallow Potatoes \$18.0

Chat potatoes cooked in beef tallow, then tossed with capers, chilli and fresh herbs. Served on garlic yoghurt.

Truffle Fries \$16.0

Shoestring fries tossed in oregano salt, truffle oil and parmesan cheese.

Hand Cut Sweet Potato Wedges \$14.0

Twice cooked sweet potato tossed in flakey salt.

All Potato dishes above are cooked in rendered beef fat

Paris Mash Potato \$10.0

Loaded with cream and butter.

Green Vegetables \$16.0 (v,df,gf)

Seasonal green veggies tossed in olive oil and seasoned with flakey salt and black pepper.

DESSERTS

Crème Brûlée \$16.0

Vanilla crème brûlée with rhubarb compote.

Chocolate Crémeux \$18.0

Decadent french style mousse with chocolate biscuit crumb, pickled blueberries, marscarpone, chocolate disc and cocoa nibs.

Sundae \$19.0

House made vanilla ice cream, strawberry swirl ice cream, layered with shortbread, strawberry coulis and fresh strawberries.

OR

Chocolate pretzel ice cream, vanilla peanut butter ice cream, chocolate crumb, salted caramel ice cream, chocolate shards and crushed peanuts.

All of our ice cream is proudly made in-house

CHEESE PLATE

Please ask our friendly waitstaff for today's cheese selections

1 Cheese \$16.0

2 Cheese \$21.0

Cheese served with chutney, crackers and fresh fruit.

