

**\$22**

Small Plate

Oysters Rockefeller (3)

Oysters with a lemon parsley crumb, served on a bed of garlic creamed spinach and house smoked bacon.

*Suggested Drink Pairing:
Vasse Felix Chardonnay*

**\$32**

Large Plate

Bush Pepper Kangaroo Loin

Sous vide kangaroo loin, dusted in bush pepper and grilled until medium. Served with beetroot coulis, sweet potato fondant, charred onion, lentil ragout and red wine jus.

*Suggested Drink Pairing:
Yalumba Samuels Collection Shiraz*

**\$32**

Pasta

Cannelloni

Spinach and ricotta filled cannelloni, served in a rich roasted tomato sauce, finished with grated truffle pecorino and fresh basil.

*Suggested Drink Pairing:
Conte De Luca Pinot Grigio
or West Cape Howe Pinot Noir*

**\$38**

Noodles

Tteokbokki

(Korean Rice Cakes)

Soft, chewy tteokbokki paired with melt-in-your-mouth Korean oxtail braised in a rich gochujang sauce. Finished with crisp pear, shallots and fresh coriander.

Suggested Drink Pairing: Kirin Ichiban

Tiramisu Martini



Kacy's

BARGARA BEACH MOTEL



A decadent tiramisu-inspired cocktail combining vodka, crème de cacao blanc, espresso and mascarpone for a rich, velvety finish. Served in a chocolate-rimmed coupe with a ladyfinger biscuit.