



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

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 designed to be shared with friends or enjoyed on your own. We offer premium Australian products and produce delivered casually and comfortably.

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 on hand to answer questions or assist you with ordering. We hope you enjoy your time at Kacy's.

15% +GST surcharge applies on public holidays

Please inform the waitstaff of any dietary requirements.

We have gluten free bread available upon request.



BARGARA BEACH MOTEL

Small Plates

Swordfish Crudo \$24.50

Thinly sliced (raw) sashimi-grade swordfish, dressed in a coconut, ginger, lime and coriander dressing. Garnished with pickled chilli and shallots (gf, df)

Tod Mun Pla \$19.50

Traditional Thai fish cakes made from premium white fish, loaded with fresh herbs and aromatics. Served with a spicy peanut dipping sauce (gf, df)

Beef Skewers \$21

Premium Australian beef marinated in soy, ginger, garlic and coriander, char-grilled and served on a spicy peanut sauce. Topped with fresh herbs, snow peas, cucumber and a side of fresh lime (gf,df)

Tacos \$17.90

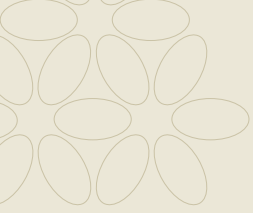
Premium slow-cooked Australian beef in a citrus herb marinade, served on homemade corn tortillas with a tropical salsa and avocado crema (gf)

Oyster Shooter \$13.50

Kacy's Bloody Mary mix with vodka and Pacific oyster, garnished with crispy prosciutto and la gilda (1)

Olives \$12.20

Warm mixed Australian olives, marinated in chilli, orange, garlic and rosemary v,df, gf



Garlic Bread \$14.50

Garlic, herb, gouda and mozzarella
on local sourdough *v*

Toasted Sourdough \$12.50

Toasted sourdough served with Pepe Saya
cultured butter, seasoned with smoked salt *v, gfo*

Burrata \$31

Mortadella with burrata, roasted grapes,
pistachios and olive oil. Served with bread *v, gfo*

Spring Rolls \$17.90

Thai green curry chicken spring rolls served with
a charred pineapple sweet and sour *(3) df*

Hot Honey Chicken \$18.50

Southern fried chicken bites doused in hot honey
with a side of ranch and pickles.

Momo \$15.50

Handmade vegetarian Nepali dumplings
served with achar and chilli jam *(5) df, v*

Wagyu Beef Carpaccio \$24.50

Wagyu sirloin, dusted in pepper spice mix.
Served with truffle aioli, pickled mushrooms,
rocket and grana padana *gf*

Ploughman's Platter for One \$35.50

A selection of premium salumi, pickles, chutney,
cheddar cheese and toasted bread *gfo*

Pate \$24.50

Duck liver pate with port wine gel, pickled French onions,
marmalade and toasted sourdough *gfo*

Cuttlefish \$19

Sumac dusted cuttlefish served with
jalapeño mayo, and fresh lime *df*



From the Grill

Petite Eye Fillet (150g) \$25.50

served with port and red wine jus df,gf

Op Rib (500g) \$65.50

mixed mustard, port and red wine jus and fresh lemon df,gf

Market Fish \$32

served with yoghurt tartare and fresh lemon gfo

Our steaks and fish are served with condiments.

Please select your sides below.

+ truffle fries \$13.50 | + duck fat potatoes \$16.50

+ cos salad \$15.50 | + vegetables \$15 | + peach salad \$18.30

Large Plates

Mussels \$53.50

Black lip mussels tossed in a rustic roasted tomato sauce with onion, garlic, chilli, basil and white wine. Served with toasted sourdough (gf)

Southern Fried Chicken Burger \$32

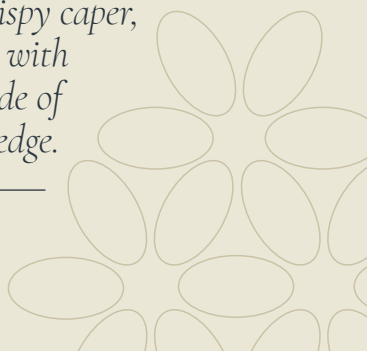
Fried chicken thigh coated in our southern spice mix, sitting on a toasted brioche bun with lettuce, onion, American cheddar and jalapeño mayo. Served with housemade dill pickles on the side.

Lamb Ribs \$41

Lamb ribs coated in our spice mix and then slow-cooked. Served on garlic yoghurt with a peach, zucchini and bitter leaves, with fresh herbs and macadamias (gf)

Pork Cotoletta \$41

Crumbed pork cutlet served on an apple caramel and topped with a rocket, crispy caper, apple and radish salad, finished with grana padano. Served with a side of mixed mustard and a lemon wedge.





Kacys Moreton Bay Bug Pasta \$50

Pappardelle tossed with butter-poached bug tails, served on a creamy prawn bisque. Finished with bottarga, shaved fennel, fresh herbs and lime

Miso Honey Chicken \$41

*Half chicken marinated in ginger, honey and miso that is grilled and then charred. Served with rice, smashed cucumber salad and fresh lime **df,gf***

Vegetable Tagine \$38.90

*A healthy mix of vegetables coated in berbere spice mix and then slow cooked in a rich tomato-based sauce. Served with rice, dried apricots, pistachios and garlic yoghurt **df,gf,v***

Sides

Peach Salad \$18.30

*Grilled peaches served on whipped fetta with bitter leaves, roasted macadamias and a sherry vinegar reduction **(gf,v)***

Cos Salad \$15.50

*Crisp lettuce, truss tomato, cucumber, onion, avocado and feta with citrus dressing **v,gf***

Duck Fat Potatoes \$16.50

*Crispy duck fat chat potatoes served on garlic yoghurt with fresh herbs **gf***


Truffle Fries \$13.50

*Shoestring fries tossed in oregano salt, truffle oil and parmesan **gf,v***

Vegetables \$15

*Seasonal green vegetables tossed in Mount Zero olive oil **gf,df,v***

Please inform the waitstaff of any dietary requirements or allergies.





Desserts

Chocolate Ganache Tart \$15.50

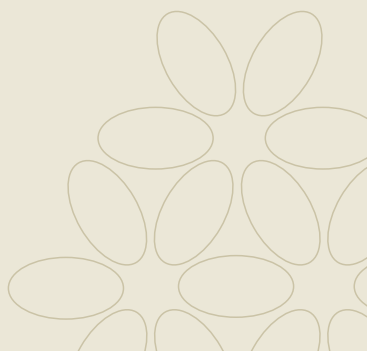
*Decadent chocolate tart made with Callebaut chocolate.
Served with dollop cream and summer stone fruit (v)*

Kacys Ice Cream Sundae \$16

*Coconut ice cream, barbecued mango ice cream,
pineapple curd, pineapple macerated in spiced rum syrup,
fresh mango, and a coconut water v*

Crème Brûlée \$14

Vanilla crème brûlée with rhubarb compote v,gf





Cheese & Salumi

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. From St Helen's in Tasmania, it's 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 the 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 aging on the pine boards.

Vannella Burrata

A hand-tied knot seals a delicate pouch of cow's milk mozzarella. Once sliced open, it reveals an oozy filling of stracciatella: the decadent filling that hides at the heart of Vannella's burrata. Made traditionally by hand pulling into fine strands of curd using sheets of cow's milk mozzarella, then bathed in fresh velvety cream. No preservatives are used. Because it's preservative-free, like other cheeses made from fresh dairy it naturally ages as it moves through its shelf life. Expect a creamy yet slightly acidic flavour profile.

Mr Cannubi Mortadella

There are no other words except for Outstanding! This is one of the best mortadella's made in Australia that you can find. It is a handmade product from Victoria, using only the best Western Plains Pork. Using a method and technique they have achieved a product with beautiful diamonds of back fat suspended in every slice. A spice mix of coriander seed, garlic and white pepper is carefully balanced with the right amount of whole black peppercorns flecked throughout.

Prosciutto di SAN Daniele

Processed and matured in the Villani factory in San Daniele del Friuli (Italy), using heavy pork legs, which are in accordance with DOP specifications. This prosciutto is carefully cured for a minimum of 16 months until it reaches the ultimate flavour profile. It is soft-slicing, with a strong fragrance and a sweet, delicate taste.*





Wagyu Bresaola

This product is made in Sydney by producers De Palma Salumi.

It is made using Australian Wagyu with a 7+ marble score.

They use the topside cut for its high level of marbling and its perfect formation. It is slow fermented and slow aged for three months without additives or hardeners. This results in a pure and authentic product with a luscious silky mouth-feel and exquisite flavour. The slow aging contributes to the sweet, musky aromas and nutty finish.

Black Truffle and Squid Ink Salami

Made in Brisbane by well-known producers Saison Small Goods this delightful salami is made from hand-cut pork fat and whole muscle, Italian squid ink and black truffle. Saison is known for its small-batch, handcrafted high-end small goods. They use traditional, slow-curing techniques that push the boundaries of flavours.

This salami is aged in natural casings for 3-4 months.

Lonza

This product is made in Sydney by producers Quattro Stelle. Lonza is a salted, cured and dried pork loin that has been seasoned with herbs and spices. It takes 3 months to achieve the perfect flavour profile and texture.

Wild Venison & Gin Botanical Salami

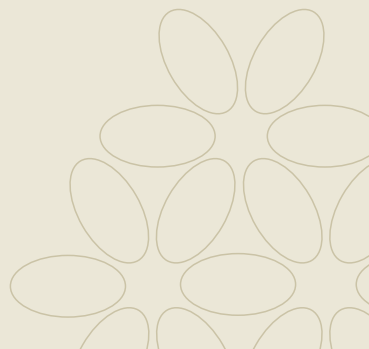
Another great product from Saison Small Goods.

This tasty little number is made from wild-shot venison sourced from the Granite Belt. It uses 70% venison and 30% pork fat bound with gin botanicals, juniper, coriander and strawberry gum. It is herbaceous, perfumed and mineral all at the same time.

Cacciatore Calabrese Salami

We have another lovely cured meat from the producers Quattro Stelle.

In years gone by, hunters who were trekking needed to take food with them that was lightweight and long-lasting. Hence, cacciatore meaning “hunters” in Italian was invented. This classic salami is carefully flavoured with a family recipe of homemade chilli, red wine and capsicum sauce.





Wild Kangaroo & Native Anise Myrtle Salami

Once again we are celebrating Saison Smallgoods.

This salami is made from 70% wild eastern grey kangaroo from the Granite Belt with native anise myrtle and strawberry gum for freshness. The remaining 30% of pork fat offers richness, moisture and the unctuous generosity that we search for in salumi.

We don't carry all of the salumi listed but rather have a rotating selection. We do endeavour to have at least five of these meats on offer at all times. These have all been carefully selected by our chef not only for their taste but also the reputation of the producers. Ask our friendly waitstaff what we currently have on offer.

**DOP: This is an Italian certification meaning Denominazione d'Origine Protetta, which translates to Protected Designation of Origin. The DOP label guarantees that your favourite cheese, prosciutto, olive oil, etc, is produced, processed and packaged in a specific geographical zone and according to tradition. Each step, from production to packaging is regulated. This ensures you are getting the highest quality product, and it's not a copy of a high-end product.*

