



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

Here at Kacys 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 in a casual and comfortable fashion.

We hope time slows down, allowing you to fully appreciate the food, the company and surroundings. We believe a dining experience at Kacys is about savouring the moment.

Our friendly waitstaff and Chef are always on hand to answer and questions or assist you in your ordering. We hope you enjoy your time at Kacys.

*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

Oyster Shooter \$12

Kacys Bloody Mary mix with vodka and pacific oyster, garnished with crispy prosciutto and la gilda (1)

Garlic Bread \$12.50

Garlic, herb, Gruyère and mozzarella on local sourdough (3) v

Toasted Sourdough \$11

Toasted sourdough served with Pepe Saya cultured butter, seasoned with smoked salt.

Olives \$10

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

Burrata \$28

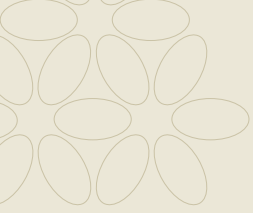
Mortadella with burrata, roasted grapes, pistachios and olive oil. Served with bread v,gf

Chips n' Dips \$14.50

Lotus root chips seasoned with nori salt, with an avocado and edamame dip v,df,gf

Croquettes \$14.50

Mozzarella croquettes served on rustic roasted tomato sauce (3) v



Spring Rolls \$15

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

Hot Honey Chicken \$15

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

Momo \$14

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

Bug & Prawn Jaffle \$28

Toasted jaffle filled with Moreton bay bug and prawns in creamy cheese sauce, finished with Gruyère cheese, bottarga and fresh lemon.

Wagyu Beef Carpaccio \$22

Wagyu sirloin, dusted in peppercorn and seasoned with smoked salt. Served with truffle aioli, pickled mushrooms, rocket and grana padana *df,gf*

Ploughmans Platter for One \$32

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

Pate \$20

Duck liver pate with port wine gel, pickled french onions, marmalade and toasted sourdough

Cuttlefish \$16

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



Steaks

Petite Eye Fillet (150g) \$23

served with port and red wine jus df,gf

Op Rib (350g) \$43.50

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

*Our steaks are served with condiments please select
your sides below.*

*+ truffle fries \$12 | + duck fat potatoes \$12 | + cos salad \$14
+ vegetables \$12 | + tomato salad \$11*

Large Plates

Kacys Moreton Bay Bug Pasta \$42

*Handmade tagliatelle tossed with butter poached bug tails,
served on a creamy prawn bisque. Finished with bottarga,
shaved fennel, fresh herbs and finger lime*

Crumbed Pork Cutlet \$29

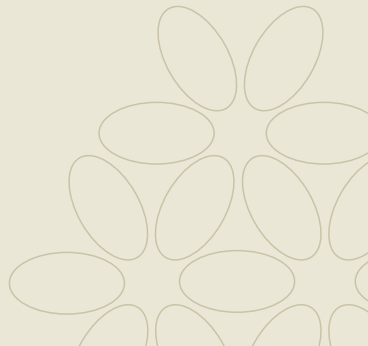
*Crumbed truffled pork cutlet served with an apple caramel,
mixed mustard, fresh lemon and a salad of apples,
rocket, capers and parmesan*

Miso Honey Chicken \$35.50

*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*

Southern Fried Barra Burger \$29

*Wild caught barramundi, fried in a southern spice mix.
Served on a brioche bun with crisp lettuce, onion, jalapeño
mayonnaise, American cheddar and pickles*





Nepali Fish Curry \$38

White fish in a flavoursome broth loaded with spices and fresh herbs, served with rice *df,gf*

Lamb or Vegetable Tagine \$35

Slow cooked lamb (or vegetables) coated in berbere spice mix in a rich tomato based sauce. Served with rice, dried apricots, pistachios and garlic yoghurt *df,gf,v*

Grazing Board \$120

Duck pate, cheeses (4), avocado edamame dips, premium cured meats, an array of condiments, toasted focaccia and wafers

Sides

Cos Salad \$14

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

Heirloom Tomato Salad \$11

Heirloom tomatoes, basil and sherry vinegar reduction *v,gf*

Duck Fat Potatoes \$12

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


Truffle Fries \$12

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

Vegetables \$12

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

Please inform the waitstaff of any dietary requirement or allergies.





Desserts

Kacys Ice Cream Sundae \$14

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

Citrus Tart \$11

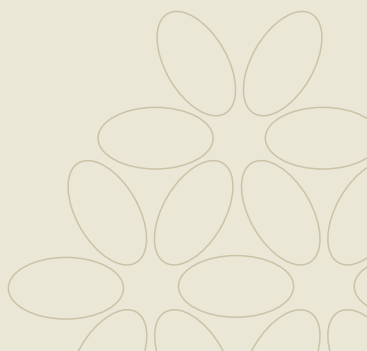
Served with whipped cream v

Crème Brûlée \$12

Vanilla crème brûlée with rhubarb compote v,gf

Cheeseboard \$35.50

A selection of four premium Australian and international cheeses with wafers, marmalade, local honey and fresh fruit v





Cheeses

Artisan Flower Power

Self taught cheese maker Kris Lloyd who has headed up Woodside Cheese in the Adelaide Hills for over 17 years has bought us one of the most tasty and visually beautiful cheeses you will come across.

Flower power is coated in native 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.

Bertie's Buffalo Brie

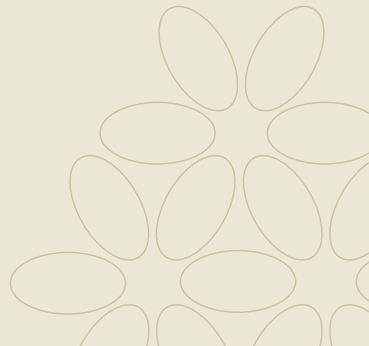
Another outstanding cheese from Kris Lloyd. Rich, creamy and luxurious, this cheese has been made to a traditional French recipe gaining that unbeatable creaminess from the fresh buffalo milk sourced from the Adelaide Hills.

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 ageing on the pine boards.

Berrys Creek Oak Blue

This award winning blue cheese from Gippsland has gained its name from the surrounding oak trees in Mossvale Park. The Oak blue is packed full of flavour, buttery, creamy and slightly spicy with a striking yellow colour due to high quality cows milk and fat content.





Salumi

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 where they have achieved a product that has 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 mouthfeel and exquisite flavour. The slow ageing 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 their 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 basically ensures you are getting the highest quality product and it's not a copy of a high-end product.*

