



WELCOME TO *Kacy's*



TARTINES & BREADS

"Tartine is a French open-faced sandwich / toasted bread with refined ingredients or fancy spreads"

MIXED MUSHROOM TARTINE (one piece)\$13
Sautéed exotic mushrooms on top of a garlic & sumac yoghurt, 64-degree egg, a port and red wine reduction & dusted with a house made za'atar

FIG AND PROSCIUTTO TARTINE (one piece).....\$13
Pickled baby figs with melted brie, blue cheese and crispy prosciutto

GARLIC BREAD (three pieces)\$9
Toasted with garlic butter

CORNBREAD (2 pieces)\$8
Made in-house, toasted, served with whipped butter

ENTRÉES

POTTED DUCK LIVER PÂTÉ.....\$17
Topped with an apple gel and served with toasted bread and crackers and house-made pickles

CRISPY PORK BELLY BITES\$16
Tossed in a chilli caramel, loaded with fresh herbs, bean sprouts and macadamias

CHILLI CHICKEN WINGLETS\$15
Popcorn crumbed chicken, lightly fried and tossed in chilli, fresh herbs & peanuts

HERVEY BAY SCALLOPS (5) on the half shell\$19
Grilled with a garlic, caper, lemon and dill butter

GARLIC PRAWNS\$26
(locally caught - 200g of whole prawns - hand peeled in house)
Pan seared with a delicate garlic cream sauce on a bed of wild rice & quinoa

CALAMARI\$16
Fried Cajun spiced calamari with zesty mayonnaise

SEAFOOD MARINARA PASTA\$35
Pan seared Moreton Bay bug (one half), one prawn, barramundi, one scallop, one mussel, calamari and tossed through the sauce of your choice
Tomato Provencal OR Creamy Garlic

SWEET POTATO & RICOTTA GNOCCHI\$19
Pan fried with a creamy wild mushroom sauce and topped with a hazelnut crumb

KACY'S AUSTRALIAN CHEESE AND MEAT PLATTER\$28
A selection of award-winning Australian cheeses and meats accompanied by house made pickles, nuts, chutney, crackers & toasted bread

OYSTERS

NATURAL.....(3) \$15, (6) \$27
Complimented w a traditional Spanish dipping sauce & lemon wedge

KILPATRICK.....(3) \$17, (6) \$29
Kacy's Kilpatrick sauce, diced bacon, then grilled

OYSTER SHOOTER.....\$8
One natural oyster in a shot glass topped w vodka, Bloody Mary mix, salt & pepper

VIRGIN MARY OYSTER SHOOTER\$6
One natural oyster in a shot glass, topped w Bloody Mix, salt & pepper

SALADS

PORK BELLY SALAD.....\$29
With crispy chickpea chip, roasted and fresh pear, macadamias, beetroot, mixed lettuce, fresh herbs and an orange and ginger dressing

MOROCCAN SALAD\$22
Salad of mixed leaf salad greens, tomato, cucumber, olives, Spanish onion, fetta, dried apricot, pistachios. Served with a garlic & Moroccan spiced yoghurt and pitta bread **Add chicken \$10 Add beef \$15**

KACY'S CAESAR SALAD\$20
Baby cos lettuce, crispy prosciutto, garlic croutons, aged parmesan, Caesar dressing and a 64-degree egg **Add chicken \$10**

CHILLI PUMPKIN SALAD (MILD)\$22
Roasted chilli pumpkin tossed with mixed leaf, fresh herbs, chilli, peanuts, tomato, capsicum, cucumber, green beans, red onion, bean sprouts and a nuoc cham dressing **Add ¼ duck \$14 Add beef \$15**

PASTA

SEAFOOD MARINARA\$55
(500g wild caught Australian seafood)
Pan seared Moreton Bay bug (one half), prawns, barramundi, scallops, mussels, calamari tossed through the sauce of your choice
Tomato Provencal OR Creamy Garlic

CARBONARA.....\$25
Bacon, onion, garlic, mushroom all in a creamy garlic sauce and aged parmesan
Add chicken \$10

SWEET POTATO & RICOTTA GNOCCHI.....\$27
Pan fried served with a creamy wild mushroom sauce, topped with a hazelnut crumb

SEAFOOD

GARLIC PRAWNS.....\$39
(locally caught - 400g of whole prawns - hand peeled in house)
Pan seared with a delicate garlic cream sauce on a bed of wild rice & quinoa

GUMBO KACY'S SIGNATURE DISH.....\$55
(500g wild caught Australian seafood)
New Orleans style gumbo with a medley of Australian seafood, half Moreton Bay bug, prawns, scallop, barramundi, calamari and mussels all served with braised fennel on top of a bed of sweet potato and broccoli mash
Add cornbread \$8

FISH

PLAIN GRILLED BARRAMUNDI\$32
Wild caught from the Gulf of Carpentaria, Queensland, 160g. Dusted in flour, seasoned, grilled to perfection with potato gratin & fresh lemon
Add prawn topper (one of our old favourites) \$15
Add reef topper (create your "Barra Atlantis") \$19

GREEK INSPIRED BARRAMUNDI\$37
With a garlic and lemon white bean puree, a fresh heirloom tomato salsa and crispy capers

BATTERED BARRAMUNDI.....\$36
Wild caught Barramundi cooked in a crispy vodka batter, chips, lemon and a zesty mayonnaise

PLAIN GRILLED TASMANIAN HUON SALMON.....\$33
Seasoned and grilled to your liking. Served with potato gratin and fresh lemon

SALMON LIME AND GINGER\$37
Grilled and served with potato gratin. Finished with a fresh lime and sweet pickled ginger sauce

CHICKEN

AVOCADO AND BACON\$32
Oven roasted chicken cutlet (skin on) served with potato gratin and topped with crispy bacon in garlic butter and half an avocado

CRISPY SKIN OVEN ROASTED CHICKEN CUTLET
With potato gratin\$25
Add reef topper
(create your old favourite "Chicken Atlantis") \$19
Add a prawn topper \$15
Add a sauce of your choice \$4

MEATS

PORK BELLY\$32
With braised fennel, mustard chats, baked apple, apple jus and fresh apple, fennel and herb salad

ROAST DUCK.....\$29
Pepe's gourmet quarter duck, double roasted with sweet potato gnocchi, shallots, pickled ginger and a spiced shiitake mushroom glaze

LAMB SHANK (500g)\$32
Lamb shank slow cooked with seasonal vegetables in a red wine demi glaze and served with sweet potato and broccoli mash

GOURMET BEEF BURGER\$23
Prime ground beef patty (200g), bacon, lettuce, onion, tomato, cheese, beetroot, relish & aioli served with chips

STEAKS

Grain fed - yg - cooked to your preference served with a field mushroom and twice cooked crispy chat potatoes tossed with onion jam & basil

RUMP 200g\$20
RUMP 400g\$29.90
EYE FILLET 250g\$37.90



RARE
very red, cool center
MEDIUM RARE
warm, red center
MEDIUM
pink center
MEDIUM WELL
slightly pink center
WELL DONE
cooked throughout, no pink

TOPPERS

PRAWNS\$15
Prawns (3) cooked in a delicate garlic cream sauce

REEF\$19
½ Moreton Bay bug, prawn & scallop in a garlic cream

SAUCES \$4

French Peppercorn, Creamy Mushroom, Mushroom & Red Wine, Dianne, Brown Gravy, Creamy Garlic Sauce, Chimichurri Sauce (DF + GF)

SIDES

CRISPY CHATS with garlic herb yoghurt\$6

CARROTS (DUTCH) AND BEANS\$8
tossed in a macadamia and pine nut pesto

PAK CHOY, BROCCOLINI AND ZUCCHINI\$8
tossed in sesame oil, soy sauce, toasted sesame seeds

ENGLISH SPINACH AND MUSHROOMS\$8

GARDEN SALAD w balsamic dressing.....\$6

CHIPS.....\$5

DESSERTS

HONEY POACHED PEAR\$15
With ginger crumb, almond milk gel, port wine syrup and yoghurt ice cream

VANILLA CRÈME BRÛLÉE.....\$15
With rhubarb compote and ginger lime shortbread

STEAMED PUDDING WITH PINEAPPLE\$17
Steamed vanilla pudding with a smoked pineapple ice cream, pineapple curd, grilled pineapple and a macadamia praline

FROZEN DARK CHOCOLATE PARFAIT\$17
Rich frozen dark chocolate parfait, chocolate sponge, peanut pretzel crumb and textures of raspberry

SELECTION OF CHEESES\$18
Selection of award-winning Australian cheeses with housemade fruit chutney, crackers and bread

CHILDREN MEALS

(12 years and under)

NAPOLITANA PASTA\$12

PASTA BOLOGNESE\$15

CHICKEN NUGGETS & CHIPS\$12

CHICKEN NUGGETS, CHAT POTATO & VEGGIES\$12

CRUMBED WHITING & CHIPS\$12

CHILDREN'S DESSERT

VANILLA ICE-CREAM\$6
with your favourite topping (Vanilla or Strawberry or Caramel or Chocolate)

AT KACY'S WE AIM TO SERVE YOU MODERN AUSTRALIAN CUISINE SHOWCASING LOCAL AND AUSTRALIAN PRODUCE.

Our chefs prepare and cook with ingredients from suppliers such as Biggenden Meats, One Farm Fresh, Childers Free Range Eggs, One Little Farm and Bargara Beach Bakehouse just to name a few.

WE HOPE YOU ENJOY YOUR MEAL!

* 15% surcharge applies on Public Holidays