

## SNACKS

Vegetable spring rolls with pineapple sweet chilli sauce (4) VE	8
Betel leaf, shiitake, pomelo, chilli jam, fried shallots (3) VE, GF, N	12
Shiitake mushroom dumplings with Thai style dipping sauce (4) VE, GF	12
Duck spring rolls with plum sauce (4)	12
Coconut prawn, kaffir, fermented chilli and honey (3)	14
Betel leaf, Huon salmon, green papaya, chilli, salty coconut (3) GF, DF, N	14
Ginger and prawn dumplings with Thai style dipping sauce (4) GF, DF	14

## SMALL

Baked pacific oysters, nahm jim, fried shallot butter, coriander (ea) GF	6
Raw QLD scallop, ginger, chilli, crispy Thai basil, sesame (ea) GF, DF	8
BBQ beef skewers with peanut dipping sauce (3) N	12
Salt and pepper squid	14
Prawn toast, gochu and honey, sesame, tobiko, coriander (3)	16
Hot smoked Huon salmon, ginger, peanut, mint, sesame on cassava crackers GF, DF, N	18
Raw Hiramasa kingfish, green chilli, coconut, laksa oil DF	18



THE BACKYARD

(GF) gluten free (DF) dairy free (P) contains pork (N) contains nuts (V) vegetarian (VG) vegan

## SALADS

Roast pumpkin salad, cashew sambal, salted coconut, aromatic herbs GF, VE, N	22
Fragrant lemongrass salad, crispy pork belly, apple, mint, peanuts, spiced crackling P, DF, N	24
BBQ prawn and pomelo salad, bean sprouts, peanut nahm jim GF, DF, N	26

## LARGE

Aromatic yellow curry, pumpkin, chickpeas, tofu, Thai basil GF, DF	26
BBQ chicken, tamarind and coconut, basil, cucumber and sprout salad GF, DF	32
Pad Thai prawn, dried shrimp, tofu, garlic chive, bean sprouts GF, DF, N	32
Grilled pork cutlet, green curry sauce, beans, curry leaf, pink peppercorn GF, DF, P	32
Red curry, roast duck, lychee, snake bean GF, DF	32
Crispy Etty Bay barramundi, fresh herbs, apple salad, chilli, sweet and sour dressing GF, DF	32
Beef rendang short rib, coconut, cucumber, shallots GF, DF, N	34
Grilled king prawns, baby corn, choo chee curry sauce, kaffir lime GF, DF	36
'Crying tiger' flat iron steak, fried garlic, kaffir, Thai basil DF	38
Sticky tamarind lamb cutlets, Thai basil, lemongrass GF, DF	38
Turf and surf – beef tenderloin, king mushroom, XO sauce, sugarcane BBQ prawns GF, DF	48

## SHARERS

Whole fried locally caught snapper, sour orange, chilli, crispy Thai basil	65
Seafood platter chilled cooked prawns (8) / raw scallop with ginger and chilli (3) / natural oysters (6) / salt and pepper squid / battered mackerel (2) / betel leaf, Huon salmon, green papaya, chilli (3) / fries with mayo and roasted seaweed	90



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## CHEF'S MENU

70 PER PERSON

Vegetable spring rolls <sup>VE</sup>

Raw Hiramasa kingfish, green chilli, coconut, laksa oil <sup>DF</sup>

Prawn toast, gochu and honey, sesame, tobiko, coriander

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Red curry, roast duck, lychee, snake bean <sup>GF, DF</sup>

Beef rendang short rib, coconut, cucumber, shallots <sup>GF, DF, N</sup>

Fragrant lemongrass salad, crispy pork belly, apple, mint, peanuts, spiced crackling <sup>P, DF, N</sup>

Roti and satay sauce <sup>V</sup>

Jasmine rice <sup>VE, GF</sup>

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Fried coconut bao, coconut sorbet, papaya and lime, pandan caramel



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## SIDES

Jasmine rice <small>VE, GF</small>	3
Coconut rice <small>VE, GF</small>	4
Roti and satay sauce <small>V, N</small>	8
Fries with mayo and roasted seaweed <small>V</small>	8
Green papaya, hot and sour dressing, peanuts <small>VE, N</small>	14
Asian greens, oyster sauce, fried garlic <small>V</small>	14

## KIDS MENU

Crispy fried chicken or grilled <small>(GF)</small> and chips, mixed leaf salad	15
Beef skewers, steamed rice, green vegetables	15
Wagyu beef burger, cheese, lettuce and chips	15
Battered or grilled <small>(GF)</small> spanish mackerel and chips, mixed leaf salad	15
With choice of ice cream and a drink	
Cookies and cream ice cream	
Strawberry ice cream <small>GF</small>	
Vanilla ice cream <small>GF</small>	



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## DESSERT

Mango sorbet <small>VE, GF</small>	8
Dragon fruit and lime sorbet <small>VE, GF</small>	8
Thai coffee panna cotta, pear, coconut, Biscoff and peanut crumble <small>N</small>	14
Warm chocolate and tamarind pudding, cashews, vanilla ice cream <small>GF, N</small>	14
Fried coconut bao, coconut sorbet, papaya and lime, pandan caramel	14
Caramelised pineapple, sugar cane, spiced rum, liquorice ice cream <small>GF</small>	14



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