



THIS IS JUST A TASTER!  
FOR THE FULL MENU, PLEASE VISIT  
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## STARTERS

HEIRLOOM TOMATO & BOCCONCINI BRUSCHETTA <sup>V, GFA</sup>	18
COAL FIRED BABY PEPPERS <sup>VG, GF, DF, N</sup> candied walnuts, skordalia and balsamic	18
CHICKEN NIÇOISE SALAD <sup>GFA, N</sup> green beans, tomatoes, onion, egg and olives	23
MARINATED BEEF TATAKI <sup>DF</sup> sesame, caramelised ponzu	24
SALMON BRANDADE <sup>GFA, DFA</sup> pickled onion, citrus spiked crème fraîche, chilli, herbs and bread	24
CURED TUNA SASHIMI <sup>DFA</sup> soba noodle, tofu cream cheese, yazu pearls and cold umami tea	26
PAN FRIED SCALLOP <sup>GF</sup> squid ink crisp and pea purée	26
CRISPY FRIED SQUID <sup>N</sup> served with romesco sauce and lemon	26

## MEAT & CO

CRISPY SKIN PORK BELLY <sup>DFA, P</sup> with spätzle, braised cabbage, red wine jus	36
PAN ROASTED CHICKEN BREAST <sup>GF, DF, P</sup> king brown mushroom, green beans, pimento jus	36
LAMB LOIN <sup>GF, N</sup> garlic and parsley crust, radicchio, pistachio, jus, gorgonzola crème	38
PAN ROASTED DUCK BREAST <sup>GFA, DFA</sup> Chinese five spice roasted potatoes, salted plum gel, hoisin, tempura betel leaf	44
REVERSE SEARED 250G WAGYU RUMP CAP <sup>GF</sup> roast potato, watercress, charred rustic onion and jus	48
SURF AND TURF <sup>GF, DFA</sup> 200g grass fed eye fillet served with garlic butter lobster tail, Paris mash and béarnaise sauce	65