

À LA CARTE



5PM TO 9.30PM

OUR STORY

The Backyard by Shangri-La is famous for casual waterside dining, but there's more to us than that chilled Cairns vibe and great views. We're the Far North on a plate, with our dishes celebrating the best local ingredients, and a menu featuring Australia's BBQ favourites. Think grilled, smoked, charred and roasted. The Backyard is about having fun with family and friends while taking in those magical views across Marlin Marina to the mountains surrounding Trinity Inlet.

BREADS

- SOURDOUGH (V) 9
with garlic butter
- SOURDOUGH (V) 10
with macadamia pesto

HIGH ROLLER

ULTIMATE LOBSTER TACOS 39
with gold leaf and caviar

STARTERS

- CRISPY FRIED SQUID 16
with chilli and garlic salt and charcoal lime aioli
- GARLIC CHIVE ARANCINI (V) 16
with sundried tomato tapenade and goat's cheese mousse
- CHEESY 'FABLE' HERB AND GARLIC CROQUETTES (V) 16
with cress salad
- ROAST PUMPKIN SALAD (V, GF, N) 18
with labneh, pomegranate molasses, leaves and walnut
- MISO GLAZED BBQ CARROTS & SMOKED EGGPLANT (VE, N) 18
with walnut tapenade
- AHI TUNA WATERMELON (VE, GF) 18
compressed watermelon wrapped in cashew cream with pistachios, wasabi and avocado
K1 'by Geoff Hardy' Chardonnay - buttery, smooth, classic oak - so well balanced.
- BEETROOT CURED KING FISH (GF, N) 21
with crispy quinoa dukkha and citrus salad
- BBQ OCTOPUS 21
with heirloom tomatoes, basil and olives
- PAN ROASTED SCALLOPS 21
with spiced merguez sausage, corn and black bean salsa
- LOBSTER SMOKED POTATO SALAD 24
with crème fraîche, cress and crostini

Shello, there.



TO SHARE

- ANTIPASTO PLATTER (V) 19
grilled marinated vegetables, olives, feta, dips, crackers, sourdough and grissini
- CHEESE BOARD (V) 24
featuring The Backyard's smoked cheddar, selection of brie, blue and hard cheeses with individual accompaniments, crackers, sourdough and grissini
- CHARCUTERIE (P) 26
selection of cured and smoked meats, duck pâté, cheeses, pickles and chutneys, crackers, sourdough and grissini
Soumah Pinot Noir - soft, savory oak and juicy raspberry - delicious.
- SEAFOOD CHARCUTERIE 30
smoked and cured fish, smoked mussels and oysters, BBQ octopus, trout pâté, crackers, Marie Rose sauce, sourdough and grissini

MOST LOVED

- SEAFOOD PLATTER \$80
chilled prawns, Moreton Bay bugs, South Australian oysters, battered mackerel, crispy fried squid, BBQ octopus, lobster pot with chive mayo, mixed leaf salad, rustic fries and dipping sauces
Josef Chromy Sparkling Rose - elegant, light and vibrant strawberry cream freshness
- MUD CRAB (GF) MP
tossed with smoked harissa, served with steamed lemongrass rice, BBQ greens and mango chutney
Please be advised our Mud Crab has a 45 minute wait

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE | (N) CONTAINS NUTS | (P) CONTAINS PORK

PLEASE BE AWARE MENU ITEMS MAY CONTAIN TRACES OF NUTS OR WHEAT, AS SUCH PLEASE LET OUR SERVICE TEAM KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES SO WE CAN PREPARE DISHES ACCORDINGLY

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MEATS & CO

ROASTED CHICKEN BREAST (N) with fried potato gnocchi, pumpkin, sage and pine nuts	34
GRILLED FLAT IRON GRASS FED STEAK (GF) with rocket, parmesan and salsa verde	36
GRILLED 250G GRASS FED RIBEYE (GF) with buttery mash potato, BBQ greens, pico de gallo and chimichurri sauce	38
GRILLED 250G GRASS WAGYU RUMP CAP (GF) with duck fat potatoes, BBQ greens and jus <i>Geoff Merrill 'Bush Vine' SGM - this guy! Sweet vanilla, chocolate tannin, smooth cigar, mouth-watering.</i>	43
BACKYARD SURF AND TURF (GF) grilled 250g grass fed ribeye and half lobster tail with lashings of garlic butter, mash potato, BBQ greens and jus	48

VEGGIE PATCH

'FABLE' MASSAMAN CURRY (VE, GF, DF) with lemongrass rice	24
POTATO KOFTAS (VE, GF) with sesame, almond and cashew cream	24
PAN FRIED POTATO GNOCCHI (V) with pumpkin, sage and pine nuts	24
PAPPARDELLE PASTA (V, N) with macadamia pesto	24
'FABLE' SAN CHOY BOW (VE, N)	24
BACKYARD FLOWERPOT (VE) hummus, pumpernickel and seasonal vegetables	26
WATERMELON CURRY (VE) with coriander and chilli <i>Akina Pinot Grigio - Vegan, organic, sweet rose nose yet also a savory palate.</i>	30

SEAFOOD

PAN ROASTED SALMON (GF) with buttery mash, mixed leaf salad and chimichurri sauce	28
BBQ PRAWNS (GF) with chermoula, pumpkin, pickled turmeric, curry leaf, greens	34
PAN SEARED BARRAMUNDI (GF) with corn and merguez sausage salsa and citrus herb dressing	34
MORETON BAY BUG SPAGHETTI with chilli, heirloom tomatoes and lemon	34
SPICED BBQ YELLOW TAIL KINGFISH (GF) with quinoa tabbouleh, labneh and sumac <i>Deviation Road Pinot Gris - clean, light minerality, a little sweet - very drinkable.</i>	34
SOUTH AUSTRALIAN BLACK MUSSELS smoked whiskey cream sauce, crunchy sourdough and fries	36
BBQ BUG TAILS with basil butter, rustic fries, lettuce wedge and tomato vinaigrette	38
BBQ ROASTED LOBSTER (GF, P) with a spiced smoked tomato dressing, bacon, gruyere cheese and BBQ greens	70

KID'S MENU

ALL SERVED WITH A CHOICE OF CHIPS AND SALAD OR VEGETABLES, JUICE AND ICE CREAM	ALL 12
Battered or grilled mackerel	
Cheese kranksy (P)	
Chicken schnitzel	
Mini beef sliders	

SIDES

RUSTIC FRIES (V) with parmesan	10
BBQ CORN COBS (V) with spicy mayo and cheese	10
MIXED LEAF SALAD (VE) with cider dressing	10
BBQ GREEN VEGETABLES (V) with butter	10



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