



Up here in Far North Queensland, The Backyard sits between vast stretches of rainforest, sand and sea. It's a land of endless summers, where lush Australian produce finds its natural match in the bold flavours of Southeast Asia.

Executive chef Aaron Habgood and sous chef Rochelle Uy-Rylewski have drawn upon our tropical climate as their muse.

Driven by sustainability and seasonality, the lion's share of our produce has been sourced within 150km of this hotel. There's the glistening Etty Bay Barramundi caught an hour's drive away, the sweet bite of behemoth Skull Island tiger prawns, and the treasure trove of ingredients from pineapple to pandan, all cultivated by local producers with a passion for their craft.

Here, you'll find flavours both familiar and magnetic: house made sambals, salty coconut, fermented chilli, honey kaffir, sticky tamarind, a vivid nahm jim, and the day's local catch treated with respect by our barbecue and smoker.

The menu you are about to feast on is a true expression of our backyard's bounty;  
a mouthwatering canvas of this paradise we call home.

## 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

## MAIN

Crispy tofu bao burger, pickled chilli, caramel (2) V	12
Crispy chicken bao burger, cabbage, fermented chilli sauce (2)	16
Wagyu beef burger, cabbage, cucumber, red onion, spiced peanut sauce N	18
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, beansprouts, peanut nahm jim GF, DF, N	26
Seared Huon salmon, ginger, peanut, mint, sesame salad GF, N	32
Crispy Etty Bay barramundi, fresh herb, apple salad, chilli, sweet and sour dressing GF, DF	32
'Crying tiger' flat iron steak, fried garlic, kaffir, Thai basil DF	38
Sticky tamarind lamb cutlets, Thai basil, lemongrass GF, DF	38

## SIDES

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

## DESSERT

Mango sorbet VE, GF	8
Dragon fruit and lime sorbet VE, GF	8
Thai coffee panna cotta, pear, coconut, Biscoff and peanut crumble N	14



THE BACKYARD

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