

the BACKYARD

AT BRIARS

Our simple philosophy at the Backyard is to create happiness through good food. This menu is bursting with rustic goodness, hearty home flavours and seasonal innovation. We've put a twist on favourites and thrown in some dishes that will take your tastebuds to wonderful new places and bring a smile to your face. So relax, enjoy your meal and the time shared with family and friends. Because sharing good food with people you love equals happiness.

Welcome to your Happy Place. Welcome to the Backyard at Briars!

DRINKS

LOCALE COFFEE 3.80

N° 141 House Blend: Brazil/Ethiopia/Tanzania
Dark chocolate with praline notes and a hint of dried fruit.

Extras- extra shot, large, decaf, almond, soy, syrup - 0.5 ea

Loose leaf teas by T Bar Specialty Teas 4.50

English Breakfast • Earl Grey • Peppermint • Green Sencha • Chamomile •
Lemon & Ginger • Chai • Vanilla Rooibos

Iced – latte, mocha, chocolate 7

Hot chocolate 4

The Backyard Milo Shake 8

 The Backyard Sydney  @thebackyardconcord

KIDS

FISH & CHIPS [GF]

Battered fish served w chips. ⁹

PENNE PASTA

Pasta w Napoli Sauce & cheese. ⁸

CHICKEN SCHNITZEL

Crumbed chicken schnitzel w chips. ⁹

GRILLED CHICKEN [GF]

Grilled chicken tenders w chips. ⁸

+ ADD SALAD OR MASH & VEGGIES. ³

SEE THE ICE CREAM DISPLAY

GELATO ADVENTURE TIME! ⁵

RAINBOW CUPCAKE ⁴

EATERY - WHAT'S ON?

MONDAY - \$10 Steak Night from 5pm

TUESDAY - Baby Brunch 11am

and \$10 Pasta Night from 5pm

WEDNESDAY - Trivia in the eatery from 7pm! New teams Welcome. Nerderly & Prizes!

SATURDAY & SUNDAY -

Family time, with fan of the week spotter - WIN great PRIZES!

EVERYDAY - \$15 SPECIALS, great value available to members everyday - 7 days, lunch and dinner.

AWESOME
CHEESE
BURGER
MEAL
Chips & Ice
Cream
15

SHARE

CLASSIC CALAMARI, WARM SICILIAN OLIVES, CHIPS & TARTARE.¹⁹

FRIED CAULIFLOWER, TAHINI, MARINATED OLIVES & THYME FLAT BREAD¹⁵

GARLIC PRAWNS W SPICY TUNISIAN RELISH¹⁷

SIDES

GARLIC BREAD⁷

THICK CHIPS W ROSEMARY SALT & ROAST GARLIC AOILI⁶

MARKET SALAD^{8/12}

SEASONAL VEGGIES^{8/12}

SWEETS

NUTELLA CHEESECAKE 10

WARM BANANA PUDDING W CARAMEL SAUCE 10

CLASSIC FRENCH LEMON CITRON TART 10

STICKY DATE PUDDING W BUTTERSCOTCH SAUCE 10

FLOURLESS CHOCOLATE TORTE 10

CHOCOLATE SUNDAE - SALTED CARAMEL, CHOC FUDGE SAUCE, BROWNIE, FRESH CREAM AND CHERRIES 8

MAINS

FORMIDABLE SALAD - MIXED GREENS, WALNUTS, GOJI BERRIES, DATES, EGG & HONEY MUSTARD DRESSING²²
ADD GRILLED CHICKEN⁵

FRUTTI DI MARE - LINGUINE W PRAWNS, CALAMARI, CHILLI, PARSLEY²²

WILD SALMON - CRISPY SKIN SALMON, WILD RICE W ALMONDS, GOJI BERRIES & AIOLI²⁶

FISH & CHIPS W SALAD, THICK CHIPS & TARTARE SAUCE¹⁷

CHICKEN SCHNITZEL W SALAD, THICK CHIPS & PEPPERCORN SAUCE¹⁶

BIG THREE CHEESE CHICKEN PARMIGIANA ,SERVED WITH CHIPS & SALAD¹⁷

THE BACKYARD BURGER - ANGUS BEEF, LETTUCE, TOMATO, CHEESE, SECRET SAUCE, ON A SOFT BRIOCHE BUN W THICK CHIPS¹⁶
MAKE IT A DOUBLE^{6.5} ADD BACON³ SIDE OF SECRET SAUCE²

VEAL OSSO BUCCO, COOKED OVERNIGHT IN TOMATOES, WINE & HERBS W CREAMY MASH²²

PORK RIBS IN OUR ORIGINAL BASTING W CHIPS & SLAW 1.3KG (SERVES 1-2)⁵⁴

CHARGRILLED SIRLOIN STEAK (250G CAPE GRIM TAS) W SALAD, CHIPS & A SIDE OF PEPPERCORN SAUCE²⁴

T-BONE STEAK (400G BLACK ANGUS RIVERINA VIC), SERVED W THICK CHIPS/ SALAD OR MASH & VEGGIES AND YOUR CHOICE OF SAUCE²⁸

SAUCES: GRAVY, GREEN PEPPERCORN, MUSHROOM, HOT ENGLISH MUSTARD, SECRET SAUCE



FOODS IN SEASON

From winter harvest beets, fennel and citrus to summer heirloom tomatoes and berries, The Backyard uses only the freshest seasonal produce all year

COOKING LIKE AUSTRALIANS

The Backyard celebrates the patchwork of Australian culture. The food we cook and the drinks we make are the ever evolving expressions of our collective traditions, heritage and history. Aussie food is so much more than pies and pavlovas, it's European, Middle Eastern, Asian, American and more - an elaborate and flavorful foodscape quilted by generations of people that built Australia. So many choices can overwhelm us - but we can be sure about one thing: we are so lucky to have access to the widest, freshest, most colourful variety of produce and artisanal products in the world. We cook them in a way that is thoughtful, meaningful, healthy & most importantly delicious & diverse - like Australians.



GOOD MEAT

If you've noticed that our meat is really good, it's because it is! The produce we use is hand selected & premium quality. That means no hormones, no antibiotics, just happy healthy cows and chooks. Our 100% Grass fed beef is leaner than grain fed beef.



Please order and pay together if you wish to eat together.
No variations to menu items, with the exception of genuine allergies. Requests will be politely declined.
We do good food, not fast food and wait times apply at peak service times.