

Breakfast Selection

Rainforest Liquid Awakenings

Immune Booster

Celery, tomato (lycopene, anti cancer), apple (fights allergies), carrot (beta-carotene), beetroot (great blood tonic), small slice of fresh ginger root

\$8.50

Jetlag Juice

Grapefruit, pineapple, fresh mint leaves and fresh ginger root

\$8.50

Binju Tea

Our unique blend of native tea, lemon myrtle, lily pilly, Davidson plums (high vitamin C and anti-oxidants) with a zesty flavour and cerise colour

\$9.50

Lite Breakfast

Pumpkin and Lemon Myrtle Scones

Freshly baked and served with cream, butter and homemade jam, self serve plunger coffee and a selection of teas (excludes continental selections)

\$8.50

Continental Breakfast

Selection of fresh juices, rainforest water, breads (including gluten free bread) yoghurt, muesli and cereals, fresh fruit salad and self serve plunger coffee and a selection of teas

\$15.50

Espresso Coffees

Please see your wait staff for a selection of espresso coffees made to order

\$4.50

Sample menu, subject to change

Full breakfast (includes continental)

Our full breakfast includes our continental selection plus one of the following cooked options;

Omelette

Meredith goat cheese with cherry tomatoes, herbs and baby spinach.

Eggs cooked to your liking

served with toast and bacon

Pancakes

Buttermilk pancakes served with fresh blueberries, maple syrup and vanilla ice cream

\$24.50

Daintree Big Breakfast

Our Daintree big breakfast includes our continental selection plus one of the following cooked options;

Julaymba

Bacon, sausage, eggs cooked the way you like them, toasted bread, grilled tomatoes, sautéed mushrooms and bush tomato relish.

Eggs Benedict

Poached eggs, your choice of sugar cured ocean trout or ham, English muffin napped with hollandaise sauce

Eggs Florentine

Poached egg, English muffins, spinach and hollandaise sauce

\$29.50

Daintree Champagne Breakfast

Sugar cured ocean trout, goat's cheese fetta, Spanish onion, Munthari berries and lemon myrtle vinaigrette

Fresh fruits of the forest

Pumpkin and lemon myrtle scones with jam and cream

Glass of Pepperton Estate Brut Cuvee sparkling wine

\$39.00

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