



ENTRÉE

grilled queensland king prawns with a local mango and paw paw salsa, spiced macadamia nuts, cherry tomatoes and rocket
16

salt and native bush pepper crocodile with lemon myrtle aioli, pea shoots, coriander & chilli
15

moreton bay bug tortellini with seared hervey bay scallops and a bush tomato, lime & herb butter sauce
16.5

salad of prosciutto, poached pear, candied walnuts, persian fetta, munthari berries, olive oil crumbs and vincotto
16 (vegetarian option 14)

bush seasoned kangaroo fillet with confit baby beetroot, horseradish mayonnaise, parmesan, rocket and rosella dressing
16

MAINS

local barramundi with israeli cous cous, sautéed spinach, toasted sesame seeds, poached tiger prawns and a roasted tomato & lemon grass sauce
34

tablelands lamb rack with parmesan and lemon myrtle polenta, pea and mint purée, heirloom carrots and a port wine rosella jus
36

prosciutto wrapped free range chicken breast with a wattle seed & pistachio stuffing, braised wild rice, seasonal vegetables & garlic herb butter
34

tablelands beef eye fillet with truffle potato mash, steamed broccolini, roasted shallot and bush tomato jus
36

herb and munthari berry quinoa with roasted heirloom carrots, confit baby beetroot, asparagus, persian feta and truffle dressing
32

DESSERTS

kaffir lime panna cotta with mango jelly, dragon fruit and lime sorbet
14

dark chocolate and wattle seed mousse with berry compote, vanilla mascarpone and macadamia nut praline
14

baileys and caramel cheesecake, raspberry gel and white chocolate icecream
14

trio of australian cheeses with dried fruits, nuts and crackers
16

trio of ice cream and sorbet.
ask your wait staff for selection available
8.5

In keeping with the tradition of **Daintree Eco Lodge & Spa** and in consultation with the local Aboriginal Kuku Yalanji people the menu has been carefully designed to balance the multicultural tastes of cosmopolitan Australia.

Incorporating an abundance of unique and exotic sundrenched Queensland fruits, tropical reef fish and local produce with native and Indigenous nuts, berries, flowers, leaves and seeds, and thus infusing the world's oldest living rainforest and with an understanding of the Aboriginal Dreamtime.

DAINTREE LOCAL FOOD GLOSSARY

LILLY PILLY

The lilly pilly (riberry) is one of the most popular plants in Australia today, particularly for hedging and topiary. Lilly pillies are evergreen rainforest plants. Many varieties have flushes of colourful new growth, ranging from brilliant pink to a red-brown. In spring to early summer most lilly pillies have fluffy white or greenish flowers followed by long lasting red, purple or whitish berries.

BUSH TOMATO

The term bush tomato refers to the fruit or entire plants of certain nightshade (Solanum) species native to the more arid parts of Australia. While they are quite closely related to tomatoes, they might be even closer relatives of the eggplant, which they resemble in many details. Bush tomato has a strong sun dried tomato, caramel and tamarillo flavour and aroma

MORETON BAY BUG

Moreton Bay bug is named after Moreton Bay, a location in Queensland. The meat of bugs, found only in the tail, has a medium-to-strong flavour.

MACADAMIA

Macadamias are small to large evergreen trees growing to 2–12 m tall. The flowers produced are white to pink or purple. The fruit (nut) is encased in a very hard shell. They have a nutty, sweet aroma.

BUSH PEPPER

The plant's fruits and foliage contain a hot chilli/pepper-like factor (polygodial), with a unique aroma and flavour. The peppercorn-like fruits, produced only on female plants, may be dried, ground or preserved in brine and leaves of both male or female plants are dried & milled.

LEMON MYRTLE

A beautiful Australian shrub naturally occurring in the wetter coastal areas of northern New South Wales and southern Queensland. It grows up to 3 metres high, with graceful hanging branches of soft green leaves. The clusters of cream feathery flowers occur in Autumn, creating a spectacular fragrant display.

MUNTHARI BERRY

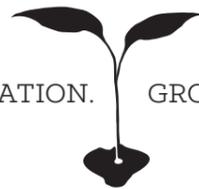
Known as emu apples or native cranberries 'Muntharies' are a low growing shrub found on the south coast of Australia. When ripe the berries are green with a red tinge and have the flavour of spicy apples.

WILD ROSELLA

Wild rosella (Hibiscus sabdariffa), is an introduced species that typically grows in the most north parts of Australia from Cairns in the east through to Broome in the west. The petals can be used for making jellies and dessert garnishes. They have a tart flavour with a raspberry/rhubarb/plum quality.

DUKKAH

Dukkah is traditionally an Egyptian dry mix of local seeds, roasted nuts and spices finely blended together. Traditionally dukkah is eaten by dipping fresh bread first into olive oil and then into the nut mixture, but it also serves as a versatile seasoning in cooking.



THE FOOD CYCLE. SEED. SOIL. RAIN & SUN. GERMINATION. GROWTH. HARVEST. COOKING & PREPARATION. PLATE. HAPPY PEOPLE.