

Julaymba

RESTAURANT & BAR

AUTUMN 2018

ENTRÉES

Young coconut and calamari salad, green papaya, Asian herbs,
crispy legs, native pepper 18

Sweet potato, pickled persimmon, labneh, marigolds,
Boonjie tamarind and kumquat jam 16

Smoked chicken, shitake mushroom, truffle mousse, caramelised daikon,
mustard cress 17

Kangaroo tataki, miso cream, tea soaked egg, wasabi granola 18

PLATES

Steamed nanigai, gin, native botanicals, choko and cucumber salad,
butter and finger lime sauce 34

Twice cooked half duck, Davidson plum, pistacchio and macadamia barley pilaf 38

Beetroot, vine leaf, fig, beurre noisette quinoa, hazelnut, feta 30

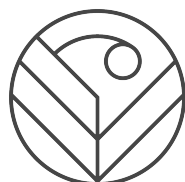
Glazed pork loin, vegemite, XO sauce, apple kimchi slaw, puffed crackle 34

Braised lamb shoulder, cauliflower velvet, fried florets, artichokes, capers 36

SIDES

Jasmine rice, burnt pineapple, roasted garlic 8

Salad greens, Davidson plum vincotto 6



Julaymba

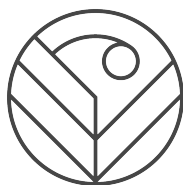
RESTAURANT & BAR

DESSERT

Bombelaska with mango and berry sorbet 15

Hibiscus and champagne jelly, mangosteen, lilly pilly, rose sorbet 17

Daintree banana split - brûéled banana, coconut ice cream, Daintree Estates
hot chocolate fudge, whipped vanilla jersey cream,
Bundaberg rum and macadamia brittle 21



Julaymba

RESTAURANT & BAR

HALCYON FIELDS PORK AND LAMB

Australian lamb is renowned for its superior high quality worldwide. Sadly this reputation has resulted in close to 60% of lamb and 95% of mutton being exported each year. The carbon emissions associated with the production and export of these animals is having a detrimental effect on our environment.

At Daintree Ecolodge we are committed to sourcing and supporting local, environmentally conscious farmers, therefore we are proud to serve Halcyon Fields ethically raised, free-range lamb and pork.

Halcyon Fields is a family run farm in Dimbulah, North Queensland. Their lambs and pigs are naturally raised alongside their mothers, allowing them to behave as animals should on lush green pastures. They use natural, organic farming practices that eliminate the use of hormones, antibiotics, pesticides and chemicals to be applied to the stock or pastures.

There is a century old saying that we as a society like to 'eat high on the hog'. This refers to an allusion that we only like to consume the best and costliest cuts of meat from a pig, being the parts above the belly, rather than lower sections such as the feet, knuckles, hocks, belly, and jowls. This saying can also be applied to other animals in current times such as lamb and beef. We as consumers put immense pressure on the livestock industry to produce prime cuts such as lamb racks, and porterhouse steaks, but butchers often struggle to sell the less popular cuts which can go to waste.

To ensure a holistic approach to sustainability, rather than offer a single prime cut of Halcyon Fields meats, we purchase whole animals from the farm. This ensures there is zero waste from each animal and eliminates the pressure for the farm to sell the less popular cuts.

Each night our dishes change to showcase a range of cuts from our friends at Halcyon Fields alongside seasonal accompaniments.



Julaymba

RESTAURANT & BAR

We would like to thank our suppliers,
for without their hard work our menu would not be possible.

Bellasato Organic Chicken
Australian Dairy Biodynamic Buffalo Company
Daintree Vanilla and Spice
Mungalli Creek Biodynamic Dairy
Daintree Tea
Wondaree Macadamias
Rainforest Bounty
The Australian Superfood Company
Halcyon Fields free-range lamb and pork
Mt Uncle Distillery

COMMITMENT TOWARDS SUSTAINABILITY

The importance of making respectful, mindful choices with what we consume is greater than ever, as the environment is rapidly becoming a victim of our poor decisions. We can no longer grow in population and consume at the rate we are without giving back to allow the circle of life to continue.

We are committed to the following holistic approaches to sustainable dining:

Kitchen garden

Our kitchen garden allows us to pick herbs, vegetables and leaves as we need them ensuring waste is minimised and produce is seasonal.

Composting system

All organic waste from the kitchen and bar are composted back into our garden.

Plastic free

We are striving towards reducing our waste by eliminating plastic where ever possible. This includes plastic drink straws, plastic wrap, foil and other unnecessary packaging.

Low food miles

We consider ourselves very lucky to live in such a produce rich region in Far North Queensland. By choosing to support local farmers we are not only investing money back



Julaymba

RESTAURANT & BAR

into the local community but reducing carbon emissions by lowering the miles our produce travels to get from farm to table.

