

# Julaymba

RESTAURANT & BAR

## BREAKFAST

**Breakfast is complimentary for your overnight stay. Please choose from the following selection and enjoy a complimentary tea, coffee or juice.**

Biodynamic eggs – served your way, with bacon, ciabatta toast and bush tomato chutney

Roasted mushroom omelette on rye toast with feta and dukkah

Eggs benedict with your choice of ham OR avocado served on parmesan bread

French toast with banana, Kuranda honey butterscotch, whipped jersey cream and Daintree chocolate

Coconut, almond and vanilla granola with biodynamic yogurt and blueberries

Ciabatta or rye toast with our house made butter and native Australian jams OR smashed avocado

## BEVERAGES

Espresso Coffee

Pot of Tea

English breakfast, earl grey, chamomile, honeydew green, green with jasmine, peppermint, malabar chai or lemongrass ginger

Juice

Orange, apple, pineapple or cranberry

*What are biodynamic eggs? - Biodynamic farming practises follow a sustainable, holistic approach to the health of crops, animals and soil. Similar to organic farming, biodynamic practises use manures and composts rather than artificial chemicals to increase soil fertility. The chickens at Mungalli Dairy are one part of a diverse ecosystem that help to fertilise the lush green pastures that also provide us with the delicious dairy products you see on our menu. Happy, healthy, free range chickens give us delicious eggs for breakfast!*

