

Julaymba

RESTAURANT & BAR

DEGUSTATION MENU

Crocodile, baby cos, radish, green chilli & lemongrass dressing, finger lime

Confit fennel, pink grapefruit, wild olive, labneh, Boonjie tamarind

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

Local line-caught fish, zucchini flower, smoked curd, salted zucchini, black garlic, beurre blanc

Grass-fed lamb, confit celeriac, parsnip & macadamia cream, caper raisin dressing

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

\$95 per person



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WELCOME TO JULAYMBA RESTAURANT IN THE HEART OF THE DAINTREE RAINFOREST

'Julaymba' is the indigenous word for Daintree and we acknowledge and respect that our lodge is situated on Kuku Yalanji country. This area has great spiritual and cultural significance to the Kuku Yalanji people, and we too are incredibly proud to call this land our home.

"I am forever in awe of the bountiful provisions from the lands and waters of Far North Queensland. We are truly fortunate to be surrounded by such a diversity of ecosystems including the rolling green pastures of the Atherton Tablelands, the tropical savannas around Mareeba, the lush rainforests of the Daintree and of course the Great Barrier Reef.

I am however, mindful that although these provisions may be bountiful, they are not endless and the daily choices we make largely determine their future.

At Julaymba I am committed to sourcing and supporting local, seasonal, organic, ethically raised produce from environmentally conscious farmers.

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

It is my hope that our menu here at Julaymba is a reflection of my pride and passion for Australian produce, whilst inspiring our diners to remember the eternal relationship between the environment and the food they see before them."

- Simone Watts, Executive chef - Daintree Ecolodge

