

Julaymba

RESTAURANT & BAR

EARLY SPRING 2018

SMALL

Stone baked ciabatta, house made cultured butter, lemon myrtle 8

Crocodile, baby cos, radish, green chilli & lemongrass dressing 12

Sweet & sour fried quail, Davidson plum, anise myrtle, bitter leaves, sesame 16

MEDIUM

Pink grapefruit, confit fennel, labneh, wild olive, Boonjie tamarind vinaigrette 16

Kangaroo tataki, miso cream, tea soaked egg, wasabi granola 19

Spiced chicken terrine, carrot & almond skordalia, wattle seed crumb 20

Rock lobster, lemon aspen, green papaya, kaffir lime, avocado mousse 21

LARGE

Slow roasted kent pumpkin, butternut hummus, baby squash, pepitas, salsa verde 30

Sri Lankan style yellow curry, free-range pork, nashi pear, coconut sambal 35

Local line-caught fish, zucchini flower, smoked curd, salted zucchini, black garlic, beurre blanc 36

Grass-fed lamb, confit celeriac, parsnip & macadamia cream, caper raisin dressing 39



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SIDES

Fragrant coconut rice 8

Rocket, cabbage, dill, pickled cucumber, caraway dressing, sunflower seeds 8

Sweet potatoes, native dukkah 9

6 course chef's selection degustation - \$95 per person

DESSERT

Yogurt & vanilla bavarois, mandarin & cinnamon myrtle cake, saffron, thyme, honey 18

Soft centred black sapote & chocolate pudding, native hibiscus mascarpone 17

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

Full Vegetarian Menu Available Upon Request



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

Bellasato Organic Chicken
Daintree Vanilla and Spice
Mungalli Creek Biodynamic Dairy
Daintree Tea
Wondaree Macadamias
Daintree Estates Chocolate
Rainforest Bounty
The Australian Superfood Company native spices
Tailing Yard Piggery
Paroo Kangaroo
Sunset ridge farm
Scomazzon's Fruit Market
Palm Hearts Australia
Melaleuca Crocodiles



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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 Ec Lodge

