

Julaymba

RESTAURANT & BAR

EARLY SPRING VEGETARIAN 2018

ENTREES

Biodynamic tofu, baby cos, green chilli and lemongrass dressing, sesame V 12

Coconut & green papaya salad, kaffir lime, peanuts, Asian herbs V 14

Pink grapefruit, confit fennel, labneh, green olive, Boonjie tamarind vinaigrette * 16

Charred corn, spring onion, miso cream, tea soaked egg, wasabi granola 14

MAINS

Sri Lankan yellow curry, nashi pear, seasonal market finds, coconut sambal V 29

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

Sweet and sour eggplant, macadamia dukkah, cucumber & mint salad, garlic yoghurt 29

Soba noodles, sesame mushrooms, roasted onion broth, kimchi, crispy garlic V 30

Confit celeriac, parsnip and macadamia cream, caper raisin dressing 28

SIDES

Fragrant coconut rice V 8

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

Sweet potatoes, native dukkah V 9



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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

Local fruits, lilly pilly berries, lemon sorbet V 16

V - Vegan

** - Dish can be made vegan 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 Ecolodge

