

Julaymba

RESTAURANT & BAR

EARLY WINTER MENU 2019

BREADS

Our daily bread with house made biodynamic butter 8

SMALL

Biodynamic yoghurt cheese, myrtle & sumac crust, and Sam's radishes 10

Emu tartare, black sapote mustard, mountain pepper wafer 14

MEDIUM

Tempura enoki mushroom, shiitake, pepper leaf salt, house made Japanese mayo 17

Kangaroo tataki, miso cream, tea-soaked egg, wasabi granola 21

Palm heart, coriander & green chilli gazpacho, lemon aspen, fried capers 18

Rock lobster, dashi mousse, black garlic, macadamia crumb, wattle seed furikake 28

LARGE

Slow roasted pumpkin, ricotta croquette, sweet corn, baby squash, forgotten grains 30

Free-range pork, dragon fruit red curry, eggplant, green papaya salad, fried shallots 38

Local reef fish, confit fennel & nashi pear, heirloom tomato, saffron & garlic broth 39

Grass-fed lamb, charred peppers, manzanilla olive, lemon myrtle, smoked chimichurri 40

SIDES

Fragrant coconut wild rice 8

Baby cos, Turkish salsa, pomegranate and Davidson plum molasses 12

Sweet potatoes, tahini yoghurt, native dukkah, marigold mead glaze 12



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DESSERT

Yoghurt bavarois, kumquat jelly, lemon aspen curd, finger lime, green ant macaroon 20

Mandarin & burnt honey ice cream, champagne jelly, orange & native tamarind granita 17

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

Full vegetarian menu available, upon request

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

Bellasato Organic
Chicken
Mungalli Creek
Biodynamic Dairy
Daintree Tea
Wondaree Macadamias
Sunnyville Pork
Daintree Estates
Chocolate

Rainforest Bounty
The Australian
Superfood Company
Native Spices
Seashells Seafood
Paroo Kangaroo
Scomazzon's Fruit
Market
Palm Hearts Australia

Malones Butchers
Far North Plantations



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Welcome to Julaymba Restaurant, located 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 reflects 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 at the Daintree Ec Lodge

