

# Julaymba

RESTAURANT & BAR

## EARLY WINTER VEGETARIAN MENU 2019

### BREADS

Our daily bread with house made biodynamic butter 8

### ENTREE

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

Coconut palm heart, coriander and green chilli gazpacho, lemon aspen, fried capers 18

Sweet corn, miso cream, tea-soaked egg, wasabi granola 16

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

### MAIN

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

Eggplant, dragon fruit red curry, green papaya sambal, fried shallot 31

Carrot fondant, toasted barley, caper rasin dressing, garlic cream, fine herb salad 30

### 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

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 Ecolodge

