



TROPICAL FOOD MENU

Our suggestion for the ultimate in the region's most remarkable gourmet foods

BREAKFAST

Fresh tropical fruit juice

A bowl of exotic fruit salad topped with Mungalli Creek Rainforest Honey Yoghurt

The Whole Food Company's Seedy Breakfast Crunch with fresh Mungalli Creek biodynamic milk

Free-range misty mountains eggs with rashers of Tableland Bacon on locally made wood-fired ciabatta

Try peanut butter from The Peanut Place in Tolga, Bounty Davidson Plum or Shaylee Strawberry Jam smothered over your favourite bread

A cup of Daintree Rainforest Tea or freshly brewed Tichum Creek Coffee

LUNCH

Sandwiches of local bread and Mungalli Creek butter with slices of roast North Queensland beef or pork, Gallo's cheese, Tableland lettuce and farmers tomatoes and avocado

Salad of local prawns and produce, Belly basic biodynamic chicken, Gallo's cheese or Vanella dairy's bufallo cheeses

DINNER

Local seafood with homemade tableland potato chips

Tableland beef such as wagyu or local pork or free-range chicken with a selection of fresh produce straight from Rustys Markets

A BBQ on the balcony with Ochre restaurant's Tropic spirit range of condiments including capsicum jam, pineapple and chilli jam, dukka and spice mixes

DESSERT

Kuranda Tropical Fruit Homemade Ice Cream

Exotic fruits such as guanabana, sapote, sapodilla and jackfruit with fresh Mungalli cream, Gagarra honey and vanilla bean