



## MARK GODBEER, EXECUTIVE CHEF, SILKY OAKS LODGE THE DAINTREE, QUEENSLAND

After training in a Michelin-starred restaurant in England, and years spent travelling the world as a chef on luxury yachts and at Uluru's Longitude 131°, South African born Mark Godbeer fell in love with Tropical North Queensland. Today, the Executive Chef of Silky Oaks Lodge channels the resourcefulness he developed cooking in remote locations into delivering guests a dining experience that's as extraordinary as the environment it is created in.

Mark is a self-described "mad scientist", with a reputation for experimental use of native Australian ingredients (many of which his guests have never tasted before). Fostering strong ties with surrounding communities, Mark makes use of local produce: a remarkable Mt Uncle gin from the nearby Atherton Tablelands, for example, stars in a beetroot and gin-cured salmon, which is paired with salmon caviar, yuzu gel and coconut aioli.

Mark's passion for sharing these native flavours extends beyond the kitchen. His next project, he says, is an ambitious kitchen garden, where guests can familiarise themselves with uniquely Australian flavours such as Davidson's plums and lemon myrtle, and see tropical ingredients such as vanilla, cocoa beans, papaya and finger limes grown at the source.

I love the lushness here. Even driving the Captain Cook Highway, with the sheer mountains on one side and the multi-hued blue ocean on the other, is incredible. Then you get to Silky Oaks Lodge, immersed in the rainforest beside the Mossman River, right next to the Daintree World Heritage Wilderness Area. There's such an overload of beauty it all inspires me to cook something magical.



SILKY OAKS  
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