

Julaymba

RESTAURANT & BAR

Beverage List



COCKTAILS

Negroni Americana Bluecoat American Gin, Campari, Vermouth and orange zest	18
Espresso Martini Patron Cafe infused Tequila, Kahlua and Black Sapote, shaken with freshly made espresso coffee	18
Caprioskas No. 1 Belvedere Vodka, shaken with crushed ice, lime and sugar	18
No. 2 Lychee infused vodka, lychee, lime and sugar	
No. 3 Passionfruit 42 Below Vodka, passionfruit pulp, lime and sugar	
No. 4 Kiwifruit 42 Below Vodka, kiwifruit, lime and sugar	
Martinis No. 1 Classically prepared with Tanqueray #10	18
No. 2 House-infused Lychee vodka, fresh lime and mint	
Rainforest Dreaming Strawberry liqueur, St Germaine elderflower liqueur, wild rosella syrup and apple juice	18
Granny Smith Fejoa 42 below vodka, Chambord liqueur with fresh apple and juice	16
Mango Daiquiri Frozen mango cheeks, white rum, Cointreau blended and served with fresh passionfruit and lime	18



MOCKTAILS

Kuku Mocktail

10

Lychee puree, mint, fresh lime, lemon myrtle syrup,
coconut cream and apple juice



LOCAL BREWS

Cascade Premium Light (TAS)	6
XXXX Gold (QLD)	6.5
Great Northern Dry Lager (QLD)	7.5
James Boags Premium (TAS)	7.5
Wilde Pale Ale Gluten Free (NSW)	8.5
Mclaren Vale Ale (SA)	9
Little Creatures Pale Ale (WA)	9
Stone & Wood Pacific Ale (NSW)	9
Coopers Sparkling (SA)	9
Coopers Stout (SA)	9
White Rabbit Dark Ale (VIC)	9

FOREIGN BREWS

Corona (MEXICO)	8.5
Peroni Nastro Azzuro (ITALY)	8.5



APPLE BREWS

Monteiths Crushed Apple (NZ)	9
James Squire Apple Cider (NSW)	10

GRAPE BREWS

Brown Brothers Grape Tree – Original	8
Brown Brothers Grape Tree – Red Berry	8



CHAMPAGNES

The very embodiment of celebration, champagne is evocative of luxury, elegance, romance, festive occasions and sophistication. Bottling precedes its secondary spring fermentation thus producing an exquisitely enjoyable effervescent wine.

Exclusive to the Champagne region of north eastern France, we bring to you a wonderful selection of France's finest. The rich, bready, nutty and finessed complexity of these champagnes make them a perfect aperitif to match our beautifully prepared appetisers, especially the more delicate seafood pieces.

Canard-Duchene Cuvee Leonie 375ml <i>Champagne, France</i>	60
Moet & Chandon Brut Imperial Non-Vintage <i>Epernay, France</i>	120
Veuve Clicquot Non-Vintage <i>Reims, France</i>	145
Pol Roger Reserve Extra Cuvee 2002 <i>Epernay, France</i>	199



SPARKLING WINES

The best Australian Sparkling Wines are produced using the 'methode champenoise' from cold climate grapes grown **in** Tasmania and high altitude and or southerly parts of Victoria. These wines often stand comparison with good non-vintage Champagne, albeit with a decidedly Australian character.

Australian Sparkling Wines are known for their attractive spine of acidity, complexity and richness. Some traditional pairings include mild and strong cheeses, seafood, shellfish, poultry, Asian cuisine and fruity desserts.

House Sparkling	8/38
Jansz Premium Cuvee <i>Pipers River, Tasmania</i>	47
Pirie Chardonnay/Pinot Noir, Non-Vintage <i>Kayena, Tasmania</i>	68



RIESLINGS

The jewel of Germany's Mosel and France's Alsace regions, this variety exudes its terroir through its wonderful rich mineral notes, luxurious texture and lively, vibrant acidity. Riesling is delightful when consumed young and fresh, however it is one of the few white wines produced in Australia that also has the ability to age. High quality, well-structured dry examples hail from the Clare and Eden Valleys, central and southern Victoria, Tasmania and the Great Southern region of Western Australia.

Perhaps the most sublime wine to match this tropical setting, Riesling is the perfect accompaniment to grilled fish or pork, and one of the few wines that can stand up to the stronger flavours and spices of Asian cuisine.

Jim Barry 'Watervale' Riesling 2014 <i>Clare Valley, SA</i>	9/44
Vertigo 25gr Riesling 2013 <i>Adelaide Hills, SA</i>	48
Tamar Ridge Riesling 2013 <i>Tamar Valley, Tasmania</i>	58
Pewsey Vale 'The Contours' Riesling 2009 <i>Eden Valley, SA</i>	65
Pipers Brook Gewiirztraminer 2013 <i>Tamar Valley, Tasmania</i>	58



SAUVIGNON BLANC & SEMILLON

The spiritual home of the Sauvignon Blanc is in the Loire Valley in France where the famous Sancerre is produced. The grape has great aromatic notes of kiwi fruit with a punchy herbaceousness and is often blended successfully with Semillon, whose generosity benefits from its piercing acidity and spice. In Australian expressions, the grape's flavour spectrum is dramatic; from the zesty refreshing acidity of the Margaret River region, to the funky vegetal elements of the Adelaide Hills.

Semillon is widely grown in Australia, particularly in the Hunter Valley north of Sydney. As a young wine it is almost always dry, usually exhibiting citrus flavours of lemon, lime and green apple. It also has an innate ability to age gracefully over many years, during which time it exhibits a buttercup-yellow colour, burnt toast or honey characteristics on the nose and excellent complex flavours on the palate, with a long finish and soft acid.

House Sauvignon Blanc	8/38
Twin Island Sauvignon Blanc 2014 <i>Marlborough, NZ</i>	9.5/46
Vasse Felix Classic White 2013 <i>Margaret River, WA</i>	46
Hill Smith Estate Sauvignon Blanc 2014 <i>Eden Valley, SA</i>	48
Andrew Thomas 'OC' Semillon 2014 <i>Hunter Valley, NSW</i>	51
Shaw & Smith Sauvignon Blanc 2014 <i>Adelaide Hills, SA</i>	58
Dog Point Section 94 Sauvignon Blanc 2012 <i>Marlborough, NZ</i>	62



CHARDONNAY

Chardonnay expresses a true gamut of flavours and thrives in virtually any climate. It is vinified in many different styles, from the lean, crisply mineral wines of Chablis, France, to the 'New World' wines with tropical fruit flavours and lots of oak.

Australia produces some outstanding Chardonnays. The cooler climates of Victoria and Tasmania create crisper, less oaked wines with fantastic fruit definition. The Adelaide Hills produce elegant, finely structured Chardonnays, and Margaret River wines are full-flavoured, rich and powerful, with the best examples having the ability to age for over a decade.

Rather than showcasing tropical and buttery Chardonnays, this selection tends towards the complex, mineral, nutty spectrum and pairs best with crustaceans, shellfish, white fish, tempura and chicken.

Pitchfork Chardonnay 2015 <i>Margaret River, WA</i>	42
Printhie Mountain Range Chardonnay 2012 <i>Orange, NSW</i>	48
Leeuwin Estate "Prelude" Chardonnay 2012 <i>Margaret River, WA</i>	58
Yabby Lake Chardonnay 2011 <i>Mornington Peninsula, VIC</i>	85
Shaw & Smith M3 Chardonnay 2010 <i>Adelaide Hills, SA</i>	90
Vasse Felix 'Heytesbury' Chardonnay 2012 <i>Margaret River, WA</i>	110



REGIONAL & WHITE VARIETALS

There is an exciting range of other white wine varietals from across the globe that are also well suited to various dishes on our menu and we encourage you to explore these fascinating wines.

Corte Giara, Pinot Grigio 2014 <i>Veneta, Italy</i>	43
St Ballets 'Poachers Blend' 2013 <i>Barossa Valley, SA</i>	44
Monte Tonda "Mita" Soave, 2014 <i>Veneta, Italy</i>	47
Peppertree Verdelho, 2013 <i>Hunter Valley, NSW</i>	48
Oceans Eight Pinot Gris 2012 <i>Mornington Peninsula, Vic</i>	72
Nautilus Pinot Gris 2013 <i>Marlborough, NZ</i>	125



ROSE

The majority of rose wines are made from a red grape varietal. Traditionally, the skins of a red grape are allowed to have brief contact with the grape juice - the shorter the contact time with the skins, the lighter the wine's colour will be.

The flavours of rose wines tends to be more subtle versions of their red wine varietal counterparts. The fruit expectations lean towards strawberry, cherry, and raspberry with some citrus and watermelon presenting on a regular basis.

Corte Giara, Pinot Grigio 2014 <i>Veneta, Italy</i>	43
Mrs Wigley Grenache Rose 2015 <i>McLaren Vale, SA</i>	8/41
Alta "For Elsie" Pinot Noir Rose 2013 <i>Adelaide Hills, SA</i>	45
Les Domaniers "OTT Selection" Rose <i>Cotes de Provence, France</i>	65



PINOT NOIR

Notoriously difficult to cultivate and produce, Pinot Noir has been dubbed the 'Holy Grail' of winemaking. Chiefly associated with the Burgundy region of France, this grape's flavours and cherished aromas are reminiscent of cherry, mint, raspberry, truffles, subtle leathery oak and the ubiquitous gamey odour often referred to as 'animale'. Pinot Noir is produced in several wine growing areas of Australia, most notably the cooler climate regions of Victoria and Tasmania.

The elegance and intensity of the Pinot Noir is a versatile match for food. It suits poultry, beef, strong flavoured fish, lamb, pork and vegetarian dishes. It also plays well with creamy sauces and spicy seasonings.

St Clair Pinot Noir 2014 <i>Marlborough, NZ</i>	8.5/46
HaHa Pinot Nair 2013 <i>Marlborough, NZ</i>	48
Pepik Pinot Nair 2013 <i>Tasmania</i>	50
Tamar Ridge Pinot Noir 2013 <i>Tamar Valley, Tasmania</i>	60
Kooyong 'Massale' Pinot Noir 2013 <i>Mornington Penninsula, Vic</i>	64
Dalrymple Pinot Nair 2013 <i>Tasmania</i>	65
Felton Road Bannockburn Pinot Nair 2013 <i>Central Otago, NZ</i>	109

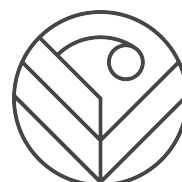


CABERNET & BLENDS

An easy variety to cultivate, Cabernet Sauvignon tends to favour growing sites that are moderately warm. This variety displays leafy herbaceous notes on the nose, with brambly and smokey accents. In Australia, the areas most renowned for this variety include the Coonawarra, Margaret River and Yarra Valley.

These classic Australian Cabernets have been selected for their long, fine tannin structure and fruity characteristics. A great accompaniment for a range of rich dishes, Cabernet Sauvignon compliments red meats and any full-flavoured dishes.

Bleasdale 'Mulburry Tree' Cabernet 2012 <i>Langhorne Creek, SA</i>	40
Vasse Felix Cabernet Merlot 2013 Margaret River, WA	51
Bleasdale 'The Iron Duke' Cabernet Sauvignon 2012 <i>Langhorne Creek, SA</i>	129



SHIRAZ

The beauty of Shiraz is that it can flourish in a number of climates and regions, the result being a plethora of new styles with finesse and complexity. In Australia, there are four styles of Shiraz. The aromatic, peppered Rhone Valley look-alikes of Central and Southern Victoria; the lush, concentrated, dense wines of the Barossa Valley; the smooth, red cherry and mint style of Coonawarra and Clare Valley; and the earthy, velvety reds of the Hunter Valley.

Shiraz is a superb food wine, offering an elegant complexity without being heavy. This, combined with good acidity, makes for a wine that is best paired with red meats, pate, mushrooms, and light to medium spice.

House Shiraz	8/38
Wirra Wirra 'Church Block' 2013 <i>McLaren Vale, SA</i>	10/49
Yalumba 'Patchwork' Shiraz 2013 <i>Barossa Valley, SA</i>	51
Kalleske 'Moppa' Shiraz 2014 <i>Barossa Valley, SA</i>	67
Brokenwood Shiraz 2011 <i>Hunter Valley, NSW</i>	79
Wirra Wirra 'RSW' Shiraz 2013 <i>McLaren Vale, SA</i>	130
Yalumba 'Octavius' Shiraz 2008 <i>Barossa Valley, SA</i>	195
Jim Barry 'The Armagh' Shiraz 2010 <i>Clare Valley, SA</i>	369



REGIONAL & RED VARIETALS

Like the whites, there is a whole world of fascinating red varietals from all corners of the world. This is a snapshot of just some of those.

Primo Estate Merlot 2014 <i>Adelaide Plains, SA</i>	45
Bodega Catena Zapata Malbec 2014 <i>Argentina</i>	44
Yalumba 'Bush Vine' Grenache 2014 <i>Barossa Valley, SA</i>	44
West Cape Howe 'Regional' Tempranillo, 2014 <i>West Cape Howe, WA</i>	44
Cien y Pico Tintorera, 2009 <i>Manchuela, Spain</i>	50
Smith & Hooper Reserve Merlot 2010 <i>Wrattonbully, SA</i>	58
Antinori Chianti Classico 2010 <i>Tuscany, Italy</i>	71
John Duval 'Plexus' GSM, 2013 <i>Barossa Valley, SA</i>	75*
Yalumba 'Signature' Cabernet Shiraz 2010 <i>Barossa Valley, SA</i>	109

*Staff Pick



DESSERT WINES

Iberia's great legacy to the world, Fortified Wine is simply wine that has been strengthened through the addition of a spirit. The stage at which the spirit is added and the types of spirit used have an enormous impact on the outcome.

These rich, historic and artistically-crafted wines make a delicious end to a meal.

Campbells Rutherglen Muscat <i>Rutherglen, VIC</i>	8
Campbells Rutherglen Topaque <i>Rutherglen, VIC</i>	8
Seppeltsfield Para DP go Rare Tawny 1990 <i>Barossa Valley, SA</i>	9.5
Valdespino Pedro Ximenez <i>Jerez, Spain</i>	15
Penfolds Grandfather Port <i>Barossa Valley, SA</i>	25

Fortified Wines are served by the glass (60ml)



NON-ALCOHOLIC

Soft Drinks	4
<i>Coke, Lemonade, Ginger, Squash, Tonic & Diet</i>	
Juices	5
<i>Orange, Apple, Cranberry</i>	
Sparkling Water	7.5
<i>500ml</i>	
Espresso Coffee	4

A POT OF TEA

Daintree Tea (black)	4
English Breakfast	4
Earl Grey	4
Honeydew Green	4
Lemongrass and Ginger	4
Oriental Jasmine	4
Chamomile	4
Peppermint	4
Chai	5

