

Julaymba

RESTAURANT & BAR

BEVERAGE LIST



COCKTAILS

Daintree Delights

- Rainforest Royale 10
Australian sparkling wine poured over crisp, native Lilly Pillies creating a pinkish hue reminiscent of the fruit's native scrubland.
- Ooray Negroni 19
This classic aperitif may look sweet, it's anything but – strong, bitter and revered - the three most common terms used to describe Australia's wilderness. Gin with 14 native botanicals and fortified Ooray Plum wine make this cocktail quintessentially Australian.
- Old-Fashioned Red Gum 19
Queensland rum filtered through red gum charcoal, bittered then sweetened with eucalyptus honey. The oldest cocktail in the world gets a facelift from the oldest rainforest in the world.
- Davidson's Sour 19
A traditional whiskey sour spiked with a fortified native fruit wine.
- In The Navy 19
Gin; synonymous with the British sailors, this liquid escape is a Thai-inspired delicacy that will have you down at the docks waiting for the fleet to come in
- Espresso Mochatini 19
This night owl's favourite elixir combines locally grown chocolate with Australia's most revered flavour – the Wattleseed
- Finger Lime Mojito 19
A highly prized native Australian citrus is added to Hemingway's favourite Cuban concoction



Bloody Bushfire

19

The star of this campfire-inspired cocktail, is a gin that contains 14 smoked native ingredients. Tomato juice will help with the hangover and native mountain pepper berry always makes for a lively corroboree. Like all good campfires there's a secret ingredient that put a rose in every cheek.

Classic Cocktails

18

If there are any other specialty cocktails that you would like, just let us know and we will be happy to shake, stir and pour them up for you.



BEERS

Cascade Premium Light Lager	6
XXXX Gold Australian Lager	6.5
Great Northern Lager	7.5
James Boags Premium Lager	8
Two Turtles Pale Ale	10
Little Creatures Pale Ale	9
Stone & Wood Pacific Ale	9
Coopers Brewery Sparkling Ale	9

INTERNATIONAL

Corona Extra	8.5
Peroni Nastro Azzuro	8.5

OTHERS

Matso's Ginger Beer	8
James Squire Apple Cider	10



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.

Piper-Heidsieck Cuvée Brut <i>Reims, France</i>	136
Veuve Clicquot Brut <i>Reims, France</i>	145
2006 Pol Roger Vintage <i>Epernay, France</i>	155



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.

Brown Browns King Valley Prosecco 8/38
King Valley, Victoria

Jansz Premium Cuvee 47
Pipers River, Tasmania



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 Riesling 2017 <i>Clare Valley, SA</i>	8/44
Taylors St. Andrews Riesling <i>Clare Valley, SA</i>	46
Tamar Ridge Riesling 2016 <i>Tamar Valley, TAS</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.

Moonstruck Sauvignon Blanc 2018 <i>Marlborough, NZ</i>	8/38
Vasse Felix Classic Dry White 2017 <i>Margaret River, WA</i>	46
Hill Smith Estate Sauvignon Blanc 2015 <i>Eden Valley, SA</i>	48



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.

Temple Bruer Chardonnay 2017 (V) <i>SA</i>	8/38
Angove Organic Chardonnay 2018 (V) <i>Renmark, SA</i>	42
Taylor Made French Oak Chardonnay 2016 <i>Adelaide Hills, SA</i>	42
Taylors St. Andrews Chardonnay 2016 <i>Clare Valley, SA</i>	56
Leeuwin Estate "Prelude" Chardonnay 2016 <i>Margaret River, SA</i>	58
Shaw & Smith M3 Chardonnay 2016 <i>Adelaide Hills, SA</i>	90
Vasse Felix 'Filius' Chardonnay 2017 <i>Margaret River, WA</i>	90
Vasse Felix 'Heytesbury' 2016 <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>Delle Venezie, Italy</i>	43
Peppertree Verdelho, 2013 <i>Hunter Valley, NSW</i>	48
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 tend 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.

Triennes Rose 2017 <i>Nans-les-Pins, France</i>	8/38
Taylor Made Pinot Noir Rose Adelaide Hills, SA	42
Alta "For Elsie" Pinot Noir Rose 2017 <i>Adelaide Hills, SA</i>	48



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.

Temple Bruer Pinot Noir 2018 (V) <i>Eden Valley, SA</i>	8/38
Taylor's Jaraman Pinot Noir 2017 <i>Marlborough, NZ</i>	48
Josef Chromey 'Pepik' Pinot Noir 2016 <i>Launceston, TAS</i>	50
Kooyong 'Massale' Pinot Noir 2017 <i>Mornington Peninsula, VIC</i>	64
Dalrymple Pinot Noir 2017 <i>Pipers River, TAS</i>	65
Tamar Ridge Pinot Noir 2016 <i>Tamar Valley, TAS</i>	90



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 smoky 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.

Peppoli Chianti Classico 2016 <i>Italy</i>	71
Taylors Vintage St. Andrews Cab Sauvignon 2015 <i>Clare Valley, SA</i>	100
Taylors 'The Visionary' Cab Sauvignon 2012 <i>Clare Valley, SA</i>	250



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.

Moonstruck Vintage Shiraz 2016 <i>Marlborough, NZ</i>	8/38
Angove Wild Olive Organic Shiraz 2017 (V) <i>McLaren Vale, SA</i>	42
Yalumba 'Patchwork' Shiraz 2016 <i>Barossa Valley, SA</i>	51
Kalleske 'Moppa' Shiraz 2017 <i>Barossa Valley, SA</i>	67
Brokenwood Shiraz 2016 <i>Hunter Valley, NSW</i>	79
Wirra Wirra 'RSW' Shiraz 2015 <i>McLaren Vale, SA</i>	130
Yalumba 'Octavius' Shiraz 2015 <i>Barossa Valley, SA</i>	195



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.

Wirra Wirra 'Church Block' 2016 <i>McLaren Vale, SA</i>	10/49
Alamos Malbec 2017 <i>Mendoza, Argentina</i>	48
John Duval 'Plexus' GSM, 2016 <i>Barossa Valley, SA</i>	75



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
Seppeltsfield Para Grand Tawny 1990 <i>Barossa Valley, SA</i>	9.5
Valdespino Pedro Ximenez <i>Jerez, Spain</i>	15

Fortified Wines are served by the glass (60ml)



NON-ALCOHOLIC

Soft Drinks	4.5
<i>Cola, ginger ale, lemonade, blood orange, grapefruit</i>	
Juices	5
<i>Orange, Apple, Cranberry, Pineapple</i>	
Sparkling Water	11
<i>700ml</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

