

# Julaymba

RESTAURANT & BAR

## SUMMER VEGATARIAN & VEGAN MENU

### SMALL

Our daily bread with house-made biodynamic butter or aged balsamic and olive oil 8

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

Tempura eggplant, chilli and shallot jam, wakame, kewpie sriracha 18

Ribboned zucchini and lemon salad, baba ganoush, house-made garlic flatbread 16

### LARGE

Portobello steaks with avocado chimichurri 33

Local jackfruit, house-made satay sauce, Asian greens 34

Kimchi fried rice, market vegetables, crumbed tofu 30

### SIDES

Fragrant coconut rice 8

Baby cos, snow pea shoots, pomegranate salsa and davidson plum molasses 12

Spiced sweet potatoes, tahini yoghurt and native dukkah 12



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## DESSERT

Strawberry gum pavlova, fresh seasonal fruits, cinnamon myrtle & honey cream 20

House made sorbet and fresh market fruits 17

Daintree banana split - brûlée banana, coconut ice cream, Daintree Estate chocolate fudge, whipped jersey cream, Bundaberg rum and macadamia brittle 21

*We are fortunate enough to be surrounded by the lands and reef waters of Far North Queensland. From the wharves of Port Douglas to the verdant pastures of the Atherton Tablelands, and tropical savannas that are nestled in between we actively source and stock our pantry and kitchen with the freshest and most sustainable ingredients to produce locally-inspired seasonal menus just for you.*

**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  
Rainforest Heart  
The Australian  
Superfood Company  
Native Spices

Seashells Seafood  
Paroo Kangaroo  
Scomazzon's Fruit  
Market  
Palm Hearts Australia  
Malones Butchers  
Far North Plantations

