

Julaymba

RESTAURANT & BAR

WINTER MENU

ENTRÉE

Our daily house baked bread with cultured butter and lemon myrtle 8

Szechuan salt & pepper crocodile with baby cos, cucumber, dill, Wakame green chilli, lemongrass and finger lime dressing 16

Bellasato Sommerlad chicken, leek and wild mushroom terrine with red wine caramelised shallots and crumbed wattleseed 18

Coral Trout European-style fish cakes with chilli jam, crunchy rainforest salad and turmeric toasted peanuts 19

Roasted baby beet salad with Mungalli Creek feta mousse, focaccia crisp bread, sea salt and mountain pepper macadamias 19

MAIN

Braised Innisfail palm heart with avocado, blackened heirloom tomatoes, spring onion, sawtooth coriander, capsicum coulis, and Cape York lilly pilly lemon dressing 34

Line-caught reef fish with freekeh, green beans, roasted shallots and beetroot pesto 34

Slow cooked locally reared pig, sticky BBQ sauce, Asian greens and crispy shallots 36

Tablelands grass fed lamb with charred cauliflower, native nut and spice blended dukkah, red wine and pomegranate jus 37



Julaymba

RESTAURANT & BAR

SIDES

Fragrant coconut jasmine and wild rice 8

Sweet potatoes with tahini Mungalli Creek yoghurt and native dukkah 12

Baby cos, snow pea shoots, pickled cucumber, caraway, pepita, and native grapefruit, Davidson plum and seeded mustard dressing 11

DESSERT

Locally grown banana and wattle seed tarte tatin, candied Wondaree macadamias, Queensland distilled rum and raisin ice cream 20

Daintree chocolate nemesis with salted caramel sauce, espresso Mungalli Creek cream, anise meringue, chocolate crumb 22

House-made sorbet from fresh daily market fruits 15



Julaymba

RESTAURANT & BAR

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
Chris Bolton Fishing
North Queensland Chocolate Company
Rainforest Bounty

Palm Hearts Australia
Rainforest Heart
Mossman Butchering Company
Daintree Estates Chocolate
The Australian Superfood Company
Scomazzon's Fruit Market
Far North Plantation

