

Julaymba

RESTAURANT & BAR

SAMPLE DINNER MENU

ENTRÉE

Salt cured watermelon, pickled watermelon rind, fresh mint, sheep cheese mousse **20**
(V/GF)

Panko crusted zucchini, macadamia cheese, charred peppers, greens, finger lime tahini dressing **16** (V/GF)

Grilled local prawns, betel leaf, Thai basil dressing, toasted cashews, chilli jam, green papaya **14** (GF)

Crocodile ceviche seasoned with strawberry gum, turmeric, lemongrass, and local dragon fruit **24**

Crispy tablelands pork belly, sea purslane with house pickled fennel **24**

MAIN

Local farmed taro gnocchi, walnut and sage nut butter, coconut cream, lemon myrtle, taro crisps and walnut dust **30**

Bush spiced braised eggplant, freekeh pilaf, charred broccolini, toasted almond slivers & fennel cream **33** (V/GF)

Spiced goat ragu, coconut, quinoa, toasted nuts **38**

Local line-caught, whole coral trout in banana leaf, house made rice pappadum, wild rice chard harissa cauliflower, freekeh, roasted snow peas, confit tomatoes, curry sauce **28**

Torres strait painted cray, mountain pepper berry, coconut cream, cauliflower puree, lime salt **68**



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SIDES

Sichuan pepper, pan fried potatoes 12 (V/GF)

Roast pumpkin, honey drizzle and toasted pepitas 12 (V/GF)

Roasted garlic butternut squash, tri quinoa, confit cherry tomatoes, Mungalli Creek feta 12 (GF)

DESSERT

Local passionfruit panna cotta, finger lime caviar, rose granita, seasonal fruits with macadamia and wattle seed crumb 23

Sugar plum ice-cream, cardamom Daintree chocolate, lemon myrtle crumb 23

Saffron tapioca pudding, poached pear, drizzled in ginger & lime syrup, house bush brittle 23 (V)

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 Innisfail
Rainforest Heart
Mossman Butchering Company
Daintree Estates Chocolate
Eats Shoot Leaves Mossman
Scomazzon's Fruit Market
Far North Plantation

