

Julaymba

RESTAURANT & BAR

SMALLER

Heirloom tomato salad, watermelon, avocado, macadamia cheese (V)	23
Paneer, charred zucchini, chilli oil, finger lime, masala pepitas (V)	22
Grilled prawns, chilli, cashew, betel leaf, pickled papaya, sambar	26
Crocodile ceviche, coriander, banana ketchup, lemon aspen, lavosh	24
Tandoori quail, almond cream, Cape York lilly pilly, dukkah	25

LARGER

Bush spiced chicken breast, pumpkin, chickpeas, coriander, charred shallots	34
Braised goat, cauliflower, chana dhal, raisins, fermented chilli, curry leaf	38
Roasted pork belly, pickle daikon, masala carrot puree, pineapple salsa	38
Whole line caught coral trout en papillote, cucumber + mint salad, sautéed potatoes	MP

SIDES

Broccolini, romesco, pickled radish, toasted almond	12
Iceberg, caramelised walnut, pear, smoked yoghurt	12
Additional house bread	6

SWEETS

Rice pudding, Davidson's plum, pistachio crumb, ginger, rose granita	18
Banana ice cream, Daintree chocolate, lemon myrtle cake, almond praline	18
Mille feuille, coconut cream, cinnamon myrtle, passionfruit, lime	18



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CHEESE BOARD with Davidson's plum preserve, spiced nuts, lavosh

One cheese 14

Two cheeses 22

Three cheeses 30

**Please ask your waiter for today's selection*

DIGESTIVES

Bobby Burns	<i>Scotch, Vermouth, Benedictine, lemon myrtle</i>	22
Brandy Alexander	<i>Brandy, Daintree chocolate, cream</i>	22
Eco Espresso	<i>Wolf Lane Coffee Liquor, Absolut Vanilla, coffee</i>	22
Royal	<i>Sloe Gin, Bitter, Vermouth</i>	22

Campbell's Rutherglen Muscat	8	D.O.M Benedictine	12
Vasse Felix Cane Cut Semillon	10	Courvosier VSOP	19
Valdespino Pedro Ximenez	10	Coffee + Tea	5

