

# Julaymba

RESTAURANT & BAR

## BREAKFAST

House made bread with native jam & jersey butter

Lemon myrtle pancake, pistachio, local honey, double cream & tropical fruit

House made granola with local seasonal fruit, Mungali Creek yoghurt and milk

Free range eggs: scrambled or poached with bacon, tomato chutney on toast

Avocado, tomato, pickled onion & feta on toast with poached egg, coriander & macadamia dukkah

Taro rosti with sautéed mushrooms, romesco, jersey ricotta & blistered tomatoes

Omelette with chorizo, spinach, red onion, zucchini, capsicum & mozzarella on toast

*\*gluten free bread available upon request*

## BEVERAGES

Espresso Coffee

*flat white, latte, cappuccino, mocaccino, piccolo, espresso, long black, macchiato*

Hot Chocolate

Pot of Tea

*daintree tea, english breakfast, earl grey, chamomile, peppermint, green with jasmine, lemongrass ginger or malabar chai*

Juice

*orange, apple, pineapple or cranberry*

Milk options: full cream, oat, almond, soy or lactose free

**Please choose one breakfast item and a beverage selection from this menu to start your morning**

