

Julaymba

RESTAURANT & BAR

STARTERS

Marinated Olives	9
Cauliflower Fritz <i>buffalo sauce, chives</i>	12
Beetroot Cured Salmon <i>fennel, apple, sea greens, horseradish</i>	17
Crispy Squid <i>corn salsa, jalapeno</i>	18
Ham Hock Terrine <i>davidson plum, pickles, lavosh</i>	19
Lamb Belly <i>sumac labneh, dukkah, pearl couscous</i>	19
Whole Chilled Prawns <i>lime & tabasco emulsion</i>	23
Spanner Crab Risotto <i>corn, chive, crustacean oil</i>	25



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M A I N S

Slow Roasted Carrot <i>harissa, chermoula, brique pastry, coriander</i>	28
Pumpkin Agnolotti <i>sheep's feta, pepita, pinenut, parsley, rocket</i>	33
Barramundi <i>vongole, buttermilk, sea greens</i>	37
Spatchcock <i>macadamia satay, papaya, nahm jim</i>	37
Lamb Rump <i>goats fetta, zucchini, peas, preserved lemon</i>	38
5+ Beef Rump Cap <i>celeriac, mushroom, onion, kale, black garlic</i>	38

S I D E S

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Chips, confit garlic aioli

Roast Pumpkin, den miso, chives, puffed rice

Green beans, kombu chilli butter, walnut crumb

Tomato salad, sheep's feta, pickled onion, mixed leaves, cucumber, seeds



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DESSERT

Pear 16
chai, streusel, ginger mascarpone

Affogato 16
amaretto biscuit, wattle seed ice cream, Frangelico

Strawberry Gum Parfait 16
white chocolate, strawberry, pistachio

Cheese Board
house pickled vegetables, Davidson plum preserve, spiced nuts, fruit, nigella seed lavosh

One Cheese 14

Two Cheeses 20

Three Cheeses 25

