

Julaymba

RESTAURANT & BAR

T O S T A R T

Focaccia smoked butter	8
Buffalo Mozzarella pear, vinocotto, pistachios	24
Fish Ceviche capsicum, chilli, charred cucumber	26
Grilled Tiger Prawns almond, black garlic, salsa verde	28
Kangaroo Tartare mustard, cured yolk, sour cherries	26

T O F O L L O W

Pumpkin Ravioli walnut, organic ricotta, sage	38
Daintree Barramundi roasted tomato, herbs, clams	39
Lamb Rump braised endive, pecorino, anchovy	40
Duck Breast root vegetables, quince, duck croquette	42
900g Grain Fed Beef Ribeye MBS 4+ cooked over coal for two chimichurri, fried onions, buttercrunch & crispy potatoes	140

T O A D D

Buttercrunch 12 feta, pickles, seeds	Crispy Potatoes 12 sour cream & onion	Brussel Sprouts 12 house miso butter
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T O F I N I S H

Whipped Mascarpone strawberries, roasted white chocolate	16
Dark Chocolate Cremeaux hazelnut, local banana ice cream, caramel	18
Coconut Pudding pineapple compote, lime sorbet, saba	16
Cheese Board Berry's Creek Riverine Blue Cheese Heidi Farm Gruyere Cheese Kingfisher Creek Triple Cream Brie served with quince paste, honey, nigella seed lavosh	38

