

# Julaymba

RESTAURANT & BAR

*Enjoy some of the finest cuisine the Daintree has to offer. The North Queensland region offers an abundance of incredible produce that chefs search widely for.*

*At Julaymba Restaurant our guests enjoy the freshest homegrown and locally sourced, seasonal, and sustainable produce nature has to offer.*

## To Begin...

**Seared Octopus** 24

*Desert Lime | Sweet Corn | Coriander Oil*

**Cured Kangaroo Tartare** 23

*Pepperberry | Black Garlic | Taro Crisp*

**Compressed Watermelon** 18

*Feta | Dehydrated Olives | River Mint*

## To Share...

Seasonal Vegetables 14

Crushed Potatoes 14

**Daintree Barramundi** 39

*Pea Puree | Shannonvale Wine*

**Braised Beef Cheek** 39

*Parsnip | Pepperleaf Jus | Tomato Jam*

**Roasted Zucchini** 31

*Butternut | Seeds & Cranberry Crunch*

**Duo of Duck** 43

*Carrots | Lemon Myrtle | Citrus Jus*

**900g Beef Ribeye MBS 4+ For Two** 153

*Seasonal Sides & Accompaniments*

To Finish...

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**Seasonal Sorbet** 16

*Crumble | Mixed Berries*

**Dark Chocolate Brownie** 19

*Davidson Plum | Vanilla Mascarpone*

**Silky Lemon** 19

*Lemon Myrtle Tuile | Seasonal Berries*

**Local Cheese Board** 30

*Daintree Honey | Dried Fruits | Nuts*