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
Imported: Indonesia

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
Australia

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…

To Finish…

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