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…

Beetroot & Wild Rocket Salad 21

Macadamia | Avocado | Charred Corn

Cured Kangaroo Tartare 23

Pepperberry | Black Garlic | Taro Crisp

Kingfish Ceviche 26

Pepperleaf Toast | Fermented Capsicum
Imported: Japan

To Share…

Seasonal Vegetables 14

Crushed Potatoes 14

Wattle Seed Gnocchi 34

Pickled Mushroom | Walnut | Sour Cream

Lamb Rump 41

Almond | Capsicum | Muntries

Grilled Prawns 38

Lemon Aspen | Chickpea Anchovy Cream
Australia

Daintree Barramundi 39

Pea Puree | Shannonvale Wine
Australia

900g Beef Ribeye MBS 4+ For Two 153

Seasonal Sides & Accompaniments

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