

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.

Day One

To Begin...

Local Octopus

Avocado & Lemon Myrtle Puree

Spicy Kangaroo Tartare

Mustard | Sour Cherries | Taro Crisp

Compressed Watermelon

Feta | Dehydrated Olives | Mixed Sprouts

To Share...

Seasonal Greens

Crushed Potatoes

To Follow...

Daintree Barramundi

Roasted Tomatoes | Swiss Chard | Mussels

Beef Cheek

Chickpea | Eggplant | Black Garlic

Charred Cauliflower

Butternut | Macadamia | Pearl Onions

Duck Breast

Davidson Plum | Glazed Root Vegetables

To Finish...

Seasonal Sorbet

Crumble | Seasonal Berries

Dark Chocolate Brownie

Davidson Plum

Whipped Mascarpone

Hazelnut | Mixed Berries

Local Cheese Board

Dried Fruits | Nuts