

CULINARY

journeys

MARCOOLA BEACH

KEY:



RESORT



CULINARY JOURNEY STOPS



PLACES OF INTEREST

SCALE: 2km

- 1 SURFAIR BEACH HOTEL**
Classic bistro dining
At Ramada by Wyndham Marcoola Beach
923 David Low Way, Marcoola
- 2 NOOSA BORTHOUSE**
Absolute waterfront bistro and bar
194 Gympie Terrace,
Noosaville
- 3 SAILS**
Luxurious beachside dining
75 Hastings St, Noosa Heads
- 4 LIGHT YEARS**
Modern Asian cuisine & cocktails
1 Sunshine Beach Rd,
Noosa Heads
- 5 THE DOONAN**
Garden-themed alfresco dining,
beer garden + cellar door
6 Beddington Rd, Doonan
- 6 EUMUNDI MARKETS**
Biggest artisan market in Australia.
Open Wednesdays and Saturdays.
80 Memorial Dr, Eumundi
- 7 ORLEANS RESTAURANT**
Modern French restaurant
24 Duporth Ave, Maroochydore
- 8 FISH ON PARKYN**
Dock-to-table seafood restaurant
25 Parkyn Parade, Mooloolaba
- 9 MOOLOOLABA PAVILION**
All-day dining and bar with ocean views
Unit 26/121 Mooloolaba Espl,
Mooloolaba

- 10 RICE BOI**
Modern Asian street food
123, The Wharf Mooloolaba,
Parkyn Parade, Mooloolaba
- 11 DIRTY MOES**
American barbecue
8 Esplanade St, Mooloolaba
- 12 SECRETS ON THE LAKE**
Local cuisine with panoramic rainforest views
207 Narrows Rd, Montville
- 13 MALENY FOOD CO.**
Award-winning gelato + cafe
29 Maple St, Maleny
- 14 THE LONG APRON**
Award-winning modern French dining
68 Balmoral Rd, Montville
- 15 FLAME HILL VINEYARD**
Cellar door + local cheese boards
249 Western Ave, Montville



1 **SURFAIR BEACH HOTEL**
www.surfairbeachhotel.com.au/eat-drink



2 **NOOSA BATHHOUSE**
www.noosabathhouse.com.au



3 **SAILS**
www.sailsnoosa.com.au



4 **LIGHT YEARS**
www.lightyearsasiandiner.com.au/noosa



5 **THE DOONAN**
www.thedoonan.com.au



6 **EUMUNDI MARKETS**
www.eumundimarkets.com.au



7 **ORLEANS RESTAURANT**
www.orleansrb.com



8 **FISH ON PARKYN**
www.fishonparkyn.com.au



9 **MOOLOOLABA PAVILION**
www.pavilionmooloolaba.com.au



10 **RICE BOI**
www.riceboi.com.au



11 **DIRTY MOES**
www.dirtymoesmooloolaba.com



12 **SECRETS ON THE LAKE**
www.diningonthedeck.com.au



13 **MALENY FOOD CO.**
www.malenyfoodco.com



14 **THE LONG APRON**
www.thelongapron.com.au

15 **FLAME HILL VINEYARD**
www.flamehill.com.au



PETER KURUVITA'S POPCORN PRAWN SKEWERS

We partnered with renowned chef Peter Kuruvita, to inspire you to search the Sunshine Coast for local produce, and create your own delicious meal within your self-contained apartment.

Serves: 10 canapés
Prep: 10mins | Cooking: 5 mins
Skill: Easy

INGREDIENTS

- 10 U8 (King) prawns, peeled
- 10 bamboo skewers
- 2 tablespoons Japanese mayonnaise
- 1 garlic clove, crushed
- ½ teaspoon chilli flakes
- ¼ cup flat-leaf parsley, finely chopped
- 1 cup cooked and ground popcorn
- 1 tablespoon sumac
- Sea salt to season
- Rock salt to serve

METHOD

1. To make the dipping sauce, place the mayonnaise, garlic, dried chilli and parsley in a bowl and stir to combine.
2. Place the ground popcorn, sumac and sea salt (to taste) in a bowl and mix well.
3. Place each prawn on its back and lightly score the belly two or three times so they lay flat.
4. Thread each prawn onto a skewer, starting at the head end and through the tail.
5. Preheat a barbecue hotplate to high.
6. Lightly brush with oil and cook the prawns until just translucent.
7. Coat each prawn in the dipping sauce, and then roll in the popcorn mix.
8. Serve in a glass full of rock salt.



Lifestyle by Wyndham members receive

15% OFF at on-site restaurant

SURF AIR
MARCOOLA BEACH

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CLUB WYNDHAM

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CULINARY *journeys*

MARCOOLA BEACH

Check out the foodie adventures you can enjoy in the Sunshine Coast region with our **CULINARY JOURNEYS**

