

# CULINARY

## journeys

GOLDEN BEACH

### KEY:



RESORT



CULINARY JOURNEY STOPS



PLACES OF INTEREST

SCALE: 2km

**SPIRIT HOUSE YANDINA**  
11

**YANDINA GINGER FACTORY**

**RAMADA BY WYNDHAM MARCOOLA BEACH**

**SUNSHINE COAST AIRPORT**

**RED SEA STEAK AND SEAFOOD**  
9

**BUDERIM FOREST PARK**

**HARRY'S ON BUDERIM**  
8

**MOOLOOLABA PAVILION**  
5

**RICE BOI**  
6

**TIDES WATERFRONT DINING**  
2

**COPPER SPOON THAI**  
1

**CHILL CAFE 89**  
3

**DIRTY MOES**  
7

**FISH ON PARKYN**  
4

**FISH ON PARKYN**  
4

**RICE BOI**  
6

**MOFFAT BEACH BREWING CO.**  
10

**RAMADA RESORT BY WYNDHAM GOLDEN BEACH**

**CHILL CAFE 89**  
3

**KONDALILLA NATIONAL PARK**

**FLAME HILL VINEYARD**  
15

**SECRETS ON THE LAKE**  
12

**THE LONG APRON**  
14

**MALENY FOOD CO.**  
13

**GARDNERS FALLS**

**THE BIG PINEAPPLE**

**RUSSIE WORLD**

**1 COPPER SPOON THAI**  
Beachfront Thai restaurant  
At Ramada Resort by Wyndham  
Golden Beach  
75 Esplanade, Golden Beach

**2 TIDES WATERFRONT DINING**  
Upscale dining with 180 degree  
waterfront views  
26 Esplanade, Bulcock Beach  
Caloundra

**3 CHILL CAFE 89**  
Classic waterfront dining  
89 Esplanade, Golden Beach

**4 FISH ON PARKYN**  
Dock-to-table seafood restaurant  
25 Parkyn Parade, Mooloolaba

**5 MOOLOOLABA PAVILION**  
All-day dining and bar with ocean views  
Unit 26/121 Mooloolaba Espl,  
Mooloolaba

**6 RICE BOI**  
Modern Asian street food  
123, The Wharf Mooloolaba,  
Parkyn Parade, Mooloolaba

**7 DIRTY MOES**  
American barbecue cuisine  
8 Esplanade St, Mooloolaba

**8 HARRY'S ON BUDERIM**  
Modern Australian dining  
11 Harrys Ln, Buderim

**9 RED SEA STEAK AND SEAFOOD**  
Fresh seafood and tender steaks  
36-38 Duporth Ave, Maroochydore

**10 MOFFAT BEACH BREWING CO.**  
The Sunshine Coast's most  
awarded craft brewery  
12 Seaview Terrace, Moffat Beach

**11 SPIRIT HOUSE YANDINA**  
Contemporary Thai dining  
20 Ninderry Rd, Yandina

**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

**COPPER SPOON THAI**  
www.copperspoon.com.au



2

**TIDES WATERFRONT DINING**  
www.tideswaterfront.com.au



3

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



6

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



8

**HARRY'S ON BUDERIM**  
www.harrysonbuderim.com.au



10

**MOFFAT BEACH BREWING CO.**  
www.moffatbeachbrewingco.beer



12

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



14

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



3

**CHILL CAFE 89**  
www.chill89cafe.com



5

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



7

**DIRTY MOES**  
www.dirtymoesmooloolaba.com



9

**RED SEA STEAK AND SEAFOOD**  
www.redsearestaurant.com.au



11

**SPIRIT HOUSE VANDINA**  
www.spirithouse.com.au



13

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



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



**RAMADA RESORT BY WYNDHAM GOLDEN BEACH**  
75 Esplanade, Golden Beach, QLD 4551

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**CLUB WYNDHAM**

RAMADA BY WYNDHAM

WYNDHAM

TRYP BY WYNDHAM

24-3634-MKT-F

# CULINARY journeys

GOLDEN BEACH

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

