

13.6 km from Wyndham Hotel Surfers Paradise



CULINARY

PLACES OF INTEREST

SCALE: 5km -

KIRRA BEACH



Delicious coffee and tasty all-day menu At Club Wyndham Kirra Beach 7 Winston Street (Cnr Coyne Street), Kirra



Beachfront dining serving fresh seafood, Mediterranean flavours and cocktails 15 Marine Pde, Coolangatta

3 EDDIE'S GRUB HOUSE

Rock'n'roll themed divebar, live music and burgers 171 Griffith St, Coolangatta

RAINBOW BAY SURF LIFE SAVING CLUB

Ocean-view bistro and bar 2 Snapper Rocks Rd, Coolangatta

(5) OTTIMO GELATO

Traditional Homemade Gelato Shop 18, 52 Marine Pde, Coolangatta

PASTURE & CO

Family-friendly café serving only fresh, local, organic and sustainably sourced ingredients 6 Village Way, Currumbin Valley

7 TOMMYS ITALIAN

Italian restaurant with views of Currumbin beach 818 Pacific Pde, Currumbin 8) THE COLLECTIVE PALM BEACH

Five restaurants in one venue.
Featuring Latin American, Asian,
American & Italian cuisines
1128 Gold Coast Hwy, Palm Beach

9 LAS PALMAS

Latin American restaurant and bar with sea views 1097 Gold Coast Hwy, Palm Beach,

1D RICK SHORES

World-class waterfront restaurant serving Pan-Asian flavours 3/43 Goodwin Terrace, Burleigh Heads

U CUSTARD CANTEEN

All-day brunch and great coffee 1525 Gold Coast Hwy, Palm Beach

12 TROPIC

TROPICAL FRUIT WORLD

Award-winning exotic fruit farm and tourist attraction 29 Duranbah Rd, Duranbah

13) EARTH BEER COMPANY

Local craft brewery 592 Cudgen Rd, Cudgen

1 FARM 8

Seasonal menu is designed to share and enjoy a refined rustic dining experience 529 Cudgen Rd, Cudgen

B HUSK FARM DISTILLERY

Hand-crafted rum made in small batches from the finest quality 1152 Dulguigan Rd, North Tumbulgum





www.farmandco.com.au



We partnered with renowned chef Peter Kuruvita, to inspire you to search the Gold 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
- · l garlic clove, crushed
- ½ teaspoon chilli flakes
- 1/4 cup flat-leaf parsley, finely chopped
- 1 cup cooked and ground popcorn
- · 1 tablespoon sumac
- · Sea salt to season
- · Rock salt to serve

METHOD

- 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% at on-site restaurant

KAHUNA KIRRA BEACH

CLUB WYNDHAM KIRRA BEACH

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