

CULINARY

journeys

SHOAL BAY



- 1 SHOAL BAY COUNTRY CLUB**
Iconic beachside venue offering first-class dining and entertainment
35-45 Shoal Bay Rd, Shoal Bay
- 2 MOD THAI**
Traditional Thai restaurant
3/57 Shoal Bay Rd, Shoal Bay
- 3 THE SHOAL BAY DINER**
50's inspired American diner
1-3 Government Rd, Shoal Bay
- 4 RICK STEIN AT BANNISTERS**
Freshly caught seafood and great wine
147 Soldiers Point Rd, Soldiers Point
- 5 CHEEKY DOG**
Modern Mediterranean laidback bistro and beer garden by the bay
147 Soldiers Point Rd, Soldiers Point

- 6 LITTLE BEACH BORTHOUSE**
Upscale modern Australian seafood with water views
4 Victoria Pde, Nelson Bay
- 7 NELSON BAY FISH MARKET**
Family owned and operated seafood market
12 Teramby Rd, Nelson Bay
- 8 THE LITTLE NEL**
Pablo & Rusty's coffee, breakfast and lunch
3/7 Government Rd, Nelson Bay
- 9 HOMEGROWN MARKETS**
Community market and gourmet treats
56 Victoria Pde, Nelson Bay
- 10 PASTA DI PORTO**
Rustic southern Italian pasta dishes
Shop 4/134 Gan Gan Rd, Anna Bay

- 11 MEDOWIE MACADAMIAS**
Macadamia farm and cafe
672 Medowie Rd, Medowie
- 12 WONGANELLA ESTATE WINERY**
Cellar door and restaurant serving Middle Eastern & Mediterranean flavours
3439a Nelson Bay Rd, Bobs Farm
- 13 MURRAY'S BREWING CO.**
Craft beer brewery and restaurant
3443 Nelson Bay Rd, Bobs Farm
- 14 TYNAN WINES**
Boutique winery, cellar door, cheeses and artisan chocolate
3/141 George Rd, Salamander Bay
- 15 HOLBERT'S OYSTER FARM**
Freshly shucked oysters and other local seafood
52 Diemars Rd, Salamander Bay



KEY:

-  RESORT
-  CULINARY JOURNEY STOPS
-  PLACES OF INTEREST

SCALE: 2km 

1

SHOAL BAY COUNTRY CLUB
www.shoalbaycountryclub.com.au



2

MOD THAI
www.modthai.com.au



3

RICK STEIN AT BANNISTERS
www.bannisters.com.au



6

LITTLE BEACH BOATHOUSE
www.littlebeachboathouse.com.au



8

THE LITTLE NEL
www.littlenel.com.au



10

PASTA DI PORTO
www.pastadiporto.com.au



12

WONCANELLA ESTATE WINERY
www.sunsetvine.com.au



14

TYNAN WINES
www.tynanwines.com.au



3

THE SHOAL BAY DINER
www.facebook.com/theshoalbaydiner



5

CHEEKY DOG
www.cheekydogbar.com



7

NELSON BAY FISH MARKET
www.facebook.com/nelsonbayfishmarket



9

HomeGROWN MARKETS
www.homegrownmarkets.com.au



11

MEDOWIE MACADAMIAS
www.medowiemacadamias.com.au



13

MURRAVS BREWING CO.
www.bfarmbymurrays.com.au



15

HOLBERT'S OYSTER FARM
www.holbertsoysterfarm.com



PETER KURUVITA'S POPCORN PRAWN SKEWERS

We partnered with renowned chef Peter Kuruvita, to inspire you to search the Hunter Region 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.

RAMADA RESORT BY WYNDHAM SHOAL BAY
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**CLUB
WYNDHAM**

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BY WYNDHAM

WYNDHAM

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CULINARY journeys

SHOAL BAY

Check out the foodie adventures
you can enjoy in the Hunter Region
with our
CULINARY JOURNEYS

