

CULINARY *journeys*

FLYNNS BEACH



TIMBERTOWN



- 1 **HENRY'S RESTAURANT AND BAR**
Authentic Australian dining serving fulfilling classics onsite at Club Wyndham Flynns Beach
14-20 Flynn St, Port Macquarie
- 2 **LITTLE SHACK**
All-day waterfront dining and live music
1a Munster St, Port Macquarie
- 3 **BAR FLORIAN**
Retro Italian themed bar including cheeses, antipasto, authentic Italian pizzas and more
6-14 Clarence St, Port Macquarie
- 4 **THE BURGER REBELLION**
Gourmet burger restaurant
Shop 9, 6/14 Clarence St, Port Macquarie
- 5 **RICARDOES TOMATOES & STRAWBERRIES FARM**
Cafe and 'pick your own' strawberries experience
221 Blackmans Point Rd, Blackmans Point
- 6 **WHALEBONE WHARF SEAFOOD RESTAURANT**
Waterfront multi award-winning seafood restaurant
269 Hastings River Dr, Port Macquarie
- 7 **DOUGLAS VALE HISTORIC HOMESTEAD & VINEYARD**
Historic homestead & vineyard with tours, wine tasting & cheese platters
235 Oxley Hwy, Port Macquarie
- 8 **BLACK DUCK BREWERY**
Premium independent brewer of craft beer
6b Acacia Ave, Port Macquarie

- 9 **HOLY GOAT COFFEE**
Espresso bar serving great coffee
5/8 Merrigal Rd, Port Macquarie
- 10 **PORT MACQUARIE DISTILLERY**
Locally crafted small-batch gins and vodka
24/35 Merrigal Rd, Port Macquarie
- 11 **THE OTHER CHEF MAKERS & PROVIDORES**
Producing award winning jams, relishes, sauces, & other condiments
22 Merrigal Rd, Port Macquarie
- 12 **LITTLE FISH CAFE RESTAURANT VINEYARD**
Mediterranean dining with a French twist overlooking a vineyard
147 The Ruins Way Innes Lake Vineyard, Port Macquarie
- 13 **WAUCHOPE FARMERS' MARKET**
Local farmers' market held on the fourth Saturday of every month
Wauchope Showground, High St, Wauchope
- 14 **BAGO MAZE & WINE**
Award-winning family-friendly hedge maze and winery
197 Lambs Rd, Herons Creek
- 15 **BABA LILA CHOCOLATE SHOP**
Handmade chocolates uniquely infused with native Australian flavours
197 Milligans Rd, Herons Creek

BILLABONG ZOO
KOALA & WILDLIFE
PARK



DOUGLAS VALE HISTORIC
HOMESTEAD & VINEYARD



PORT MACQUARIE
DISTILLERY

HOLY GOAT
COFFEE

THE OTHER CHEF
MAKERS & PROVIDORES



LITTLE FISH CAFE
RESTAURANT VINEYARD



LITTLE
SHACK

THE BURGER
REBELLION



TOWN BEACH

FLAGSTAFF LOOKOUT

BAR FLORIAN

HENRY'S
RESTAURANT
AND BAR



CLUB WYNDHAM
FLYNNS BEACH

SHELLY BEACH

SEA ACRES
RAINFOREST CENTRE

LIGHTHOUSE
BEACH

TACKLING POINT
LIGHTHOUSE

KEY:



RESORT



CULINARY JOURNEY
STOPS



PLACES OF INTEREST

SCALE: 1km

1

HENRY'S RESTAURANT AND BAR
onsite at Club Wyndham Flynns Beach



2

LITTLE SHACK
www.littleshack.com.au



4

THE BURGER REBELLION
www.theburgerrebellion.com.au



6

WHALEBONE WHARF SEAFOOD RESTAURANT
www.whalebonewharf.com.au



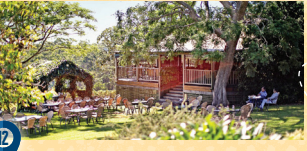
8

BLACK DUCK BREWERY
www.blackduckbrewery.com.au



10

PORT MACQUARIE DISTILLERY
www.portmacquariedistillery.com



12

LITTLE FISH CAFE RESTAURANT VINEYARD
www.littlefishcafe.com.au



14

BAGO MAZE AND WINE
www.bago.com.au



3

BAR FLORIAN
www.barflorian.com.au



5

RICARDO'S TOMATOES & STRAWBERRIES FARM
www.ricardoes.com



7

DOUGLAS VALE HISTORIC HOMESTEAD & VINEYARD
www.douglasvale.com.au



9

HOLY GOAT COFFEE
www.holygoatcoffee.com.au



11

THE OTHER CHEF MAKERS & PROVIDORES
www.theotherchef.com.au



13

WAUCHOPE FARMERS' MARKETS
www.fb.com/WauchopeFarmersMarket



15

BABA LILA CHOCOLATE SHOP
www.babalila.com.au



PETER KURUVITA'S POPCORN PRAWN SKEWERS

We partnered with renowned chef Peter Kuruvita, to inspire you to search the New South Wales 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.



Lifestyle by Wyndham
members receive

15% at on-site
OFF restaurant

1

HENRY'S
RESTAURANT AND BAR

CLUB WYNDHAM FLYNN'S BEACH
14-20 Flynn St, Port Macquarie NSW 2444

clubwyndhamsp.com/resorts/port-macquarie/
club-wyndham-flynn-s-beach
reservations.flynnsbeach@wyn.com | (02) 6589 9688

**CLUB
WYNDHAM**

clubwyndhamsp.com

24-3634-MKT-K

CULINARY

journeys

FLYNN'S BEACH

Check out the foodie adventures
you can enjoy in the
New South Wales region with our
CULINARY JOURNEYS

