

# CULINARY *journeys*

SYDNEY

**1 GATEWAY SYDNEY**

Landmark dining precinct with over 30 restaurants, cafes, bars and food court  
Alfred St, Sydney

**2 LEIBLE COFFEE**

Specialty coffee from all over the world  
Ground Floor Cafe, 89 York St, Sydney

**3 ICE KIRIN BAR**

Asian-inspired tea-infused gelato  
486/488 Kent St, Sydney

**4 ARCHIE ROSE DISTILLING CO.**

Awarded Australia's best distillery bar  
85 Dunning Ave, Rosebery

**5 BRIX DISTILLERS**

Home of rum distillery bar, distillery tour and cocktail making classes  
350 Bourke St, Surry Hills

**6 OGNI RESTAURANT**

Modern Australian cuisine with South and Southeast Asian soul  
204 Devonshire St, Surry Hills

**7 SINGLE O**

Iconic café serving expertly crafted coffee and seasonal bites  
60/64 Reservoir St, Surry Hills

**8 BOURKE STREET BAKERY**

Neighbourhood bakery offering artisanal bread, pastries, and savoury treats  
633 Bourke St, Surry Hills

**9 MODE KITCHEN & BAR**

Modern Australian dining and bar  
Ground Floor, 199 George St, The Rocks

**10 PADDY'S MARKETS HAYMARKET**

Vibrant marketplace offering diverse food, fashion, and fresh produce  
9/13 Hay St, Haymarket

**11 HO JIAK**

Malaysian homestyle and street food  
92 Hay St, Haymarket

**12 SYDNEY FISH MARKET**

Premier seafood destination offering fresh catches, gourmet delights, and behind-the-scenes experiences  
Corner Pyrmont Bridge Rd & Bank St, Pyrmont

**13 KINGSLEYS WOOLLOOMOOLOO**

Premium steak and seafood restaurant with waterfront views  
10/6 Cowper Wharf Rdwy, Woolloomooloo

**14 HARRY'S CAFE DE WHEELS**

Famous pies and hot dogs  
Cowper Wharf Rdwy, Woolloomooloo

LUNA PARK SYDNEY

SYDNEY HARBOUR BRIDGE

TARONGA ZOO SYDNEY

SYDNEY OPERA HOUSE

BALMAIN

MODE KITCHEN & BAR

1 GATEWAY SYDNEY

HARRY'S CAFE DE WHEELS

DARLING HARBOUR

2 LEIBLE COFFEE

13 KINGSLEYS WOOLLOOMOOLOO

14



12 SYDNEY FISH MARKET



11 HO JIAK

10 PADDY'S MARKETS HAYMARKET

7 CLUB WYNDHAM SYDNEY

5 SINGLE O

5 BRIX DISTILLERS

DARLING POINT

DOUBLE BAY

6 OGNI RESTAURANT

8 BOURKE STREET BAKERY

CENTENNIAL PARK

SYDNEY PARK



4 ARCHIE ROSE DISTILLING CO.

**KEY:**



RESORT



CULINARY JOURNEY STOPS



PLACES OF INTEREST

SCALE: 500m





**1 GATEWAY SYDNEY**  
www.gatewayssydney.com.au



**2 LEIBLE COFFEE**  
www.leiblecoffee.com.au



**3 ICE KIRIN BAR**  
www.icekirinbar.co



**4 ARCHIE ROSE DISTILLING CO.**  
www.archierose.com.au



**5 BRIX DISTILLERS**  
www.brixdistillers.com



**6 OGN RESTAURANT**  
www.ogn.com.au



**7 SINGLE O**  
www.singleo.com.au



**8 BOURKE STREET BAKERY**  
www.bourkestreetbakery.com.au



**9 MODE KITCHEN & BAR**  
www.modekitchenandbar.com.au



**10 PADDY'S MARKETS HAYMARKET**  
www.paddysmarkets.com.au



**11 HO JIAQ**  
www.hojiaq.com.au



**12 SYDNEY FISH MARKET**  
www.sydneyfishmarket.com.au



**13 KINGSLEY'S WOOLLOOMOOLOO**  
www.kingsleysydney.com.au



**14 HARRY'S CAFE DE WHEELS**  
www.harryscafedewheels.com.au



## PETER KURUVITA'S POPCORN PRAWN SKEWERS

We partnered with renowned chef Peter Kuruvita, to inspire you to search Sydney 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.

### CLUB WYNDHAM SYDNEY

35-45 Wentworth Avenue (Corner of Wentworth Avenue and Goulburn Street) Sydney, New South Wales, 2000

clubwyndhamsp.com/resorts/sydney/club-wyndham-sydney  
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**CLUB  
WYNDHAM**

clubwyndhamsp.com

# CULINARY journeys

SYDNEY

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

