

# CULINARY

## *journeys*

MELBOURNE

### KEY:



RESORT



CULINARY JOURNEY STOPS



PLACES OF INTEREST

SCALE: 1km

**1 I LOVE DUMPLINGS**  
Traditional Chinese recipe dumplings  
297 Racecourse Rd, Flemington

**2 DOC ESPRESSO**  
Classic Italian cuisine  
with a contemporary flair  
326 Lygon St, Carlton

**3 BORSCH VODKA & TEARS**  
Krakow-style cellar bar  
specialising in Polish vodka and cuisine  
173 Chapel St, Windsor

**4 SUPERNORMAL**  
Innovative blend of Tokyo,  
Shanghai, Seoul, and Hong Kong cuisine  
180 Flinders Ln, Melbourne

**5 AXIL COFFEE ROASTERS**  
Farm to cup coffee + full brunch menu  
565 Bourke St, Melbourne

**6 C9 CHOCOLATE & GELATO SWANSTON**  
Premium quality house-made  
gelato, chocolate desserts and  
sweet treats  
397 Swanston St, Melbourne

**7 PATIENT WOLF DISTILLING CO.**  
Urban gin distillery  
34-36 Market St, Southbank

**8 PRAHRAN MARKET**  
Fresh produce market and  
hip global eateries  
163 Commercial Rd, South Yarra

**9 PIDAPIPÓ WINDSOR**  
Italian gelateria + signature  
hot chocolate  
85 Chapel St, Windsor

**10 ARCHIE'S ALL DAY**  
All-day breakfast and brunch  
189 Gertrude St, Fitzroy, Melbourne

**11 FLOWER DRUM RESTAURANT**  
Fine dining Cantonese cuisine  
17 Market Ln, Melbourne

**12 QUEEN VICTORIA MARKET**  
Iconic marketplace open  
Tuesday to Sunday  
Queen St, Melbourne

**13 SUSURO URBAN WINERY & BAR**  
Cosy urban winery, bar and cellar door  
134/15 Hall St, Port Melbourne

**14 YARRA VALLEY WINE TASTING TOURS**  
Small group personal wine tours  
7 Hall St, Yarraville



**1 I LOVE DUMPLINGS**  
MELBOURNE ZOO

**2 DOC ESPRESSO**

**10 ARCHIE'S ALL DAY**

**6 C9 CHOCOLATE & GELATO SWANSTON**

**4 SUPERNORMAL**

**11 FLOWER DRUM RESTAURANT**

YARRA BEND PARK

**14 YARRA VALLEY WINE TASTING TOURS**

YARRA RIVER

**13 SUSURO URBAN WINERY & BAR**

MARVEL STADIUM

AXIL COFFEE ROASTERS

**5**

WYNDHAM HOTEL MELBOURNE

**12**

QUEEN VICTORIA MARKET

**11**

ROYAL BOTANICAL GARDENS

DOCKLANDS

**7**

PATIENT WOLF DISTILLING CO.

**4**

MELBOURNE CRICKET GROUND

PORT MELBOURNE

PORT MELBOURNE BEACH

ST KILDA ACLAND STREET

HOBSONS BAY

WILLIAMSTOWN

**8 PRAHRAN MARKET**

**3 BORSCH VODKA & TEARS**

**9 PIDAPIPÓ WINDSOR**



**1 I LOVE DUMPLINGS**  
www.ilovedumplings.net.au



**2 DOC ESPRESSO**  
www.docgroup.net



**3 BORSCH VODKA & TEARS**  
www.borschvodkaandtears.com



**4 SUPERNORMAL**  
www.supernormal.net.au



**5 AXIL COFFEE ROASTERS**  
www.axilcoffee.com.au



**6 C9 CHOCOLATE & GELATO SWANSTON**  
www.c9gelato.com.au



**7 PATIENT WOLF DISTILLING CO.**  
www.patientwolfgin.com



**8 PRAHRAN MARKET**  
www.prahranmarket.com.au



**9 PIDAPIPO WINDSOR**  
www.pidapipo.com



**10 ARCHIE'S ALL DAY**  
www.instagram.com/archiesallday



**11 FLOWER DRUM RESTAURANT**  
www.flowerdrum.melbourne



**12 QUEEN VICTORIA MARKET**  
www.qvm.com.au



**13 SUSURO URBAN WINERY & BAR**  
www.susuro.com.au



**14 YARRA VALLEY WINE TASTING TOURS**  
www.yarravalleywinetastingtours.com.au



## PETER KURUVITA'S POPCORN PRAWN SKEWERS

We partnered with renowned chef Peter Kuruvita, to inspire you to search Melbourne for local produce, and create your own delicious meal within your self-contained apartment.

Serves: 10 canapés  
Prep: 10mins | Cooking: 5 mins  
Skill: Easy

### 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.

### 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

**WYNDHAM HOTEL MELBOURNE**  
199 William St, Melbourne VIC 3000

www.wyndhammelbourne.com.au  
reservations.melbourne@wyn.com | +61 3 8692 8900

**CLUB  
WYNDHAM**

RAMADA  
BY WYNDHAM

WYNDHAM

TRYP  
BY WYNDHAM

24-8694-NIGHT N



# CULINARY journeys

MELBOURNE

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