

CULINARY

journeys

TORQUAY

1 WINKIPOPS CAFE AND BAR
Relaxed poolside dining and family-friendly menu. 24-hr pizza for on-site guests
At Wyndham Resort Torquay
Wyndham Resort, 100 The Esplanade, Torquay

2 TORQUAY FARMERS MARKET
Supplying local fresh produce.
Open every Saturday 8.30am to 1.00pm
1 Merrijig Dr, Torquay

3 GREAT OCEAN ROAD CHOCOLATERIE & ICE CREAMERY
All day cafe selling divine desserts and pastries
1200 Great Ocean Rd, Bellbrae

4 SURF COAST COFFEE ROASTERS
Boutique family-owned and operated coffee company selling bags of coffee beans
Unit 21/10 Cylinders Dr, Torquay

5 BELLS BEACH LAMB
Offers a full range of fresh and frozen lamb, either as full carcass or half, with the ability to tailor products to individual customers
615 Great Ocean Rd, Bellbrae

6 BELLS BEACH BREWING
Local brewery and tap room
Shed 2/22 Baines Cres, Torquay

7 SURFCOAST WHOLEFOODS
Family run organic wholefoods store & cafe
104/41 Bristol Rd, Torquay

8 PEACHS TORQUAY
Fruit and vegetable shop selling the finest selection of seasonal produce and speciality items from local growers, farmers and suppliers
132 Surf Coast Hwy, Torquay

9 MORTADELI
Authentic Mediterranean restaurant focusing on local seasonal produce
Shop 8/4-6 Gilbert St, Torquay

10 GREAT OCEAN ROAD DISTILLERY
Sample handcrafted, exotic gins using local botanicals. Serving tasting trays and snack menu
Unit 1/8 Sawmills Way, Torquay

11 BELLBRAE ESTATE
Premium cool climate vineyard
520 Great Ocean Rd, Bellbrae

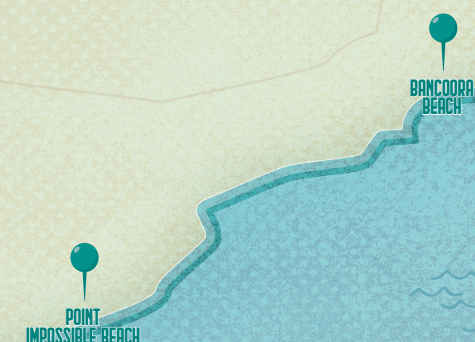
12 KISAAN ESTATE WINERY
Family run vineyard and cellar door
1452-1500 Barwon Heads Rd, Connewarre

13 MR ARCHER WINE BAR
Offering a wide selection of quality local and Australian wines
T11/222 Fischer St, Torquay

14 BOB SUGAR TORQUAY
Asian fusion cuisine and cocktails
17 The Esplanade, Torquay

15 BLACKMAN'S BREWERY
Independent and family-owned restaurant and beer garden
26 Bell St, Torquay

16 THE CAVE WOOD FIRED PIZZA
Relaxed dining experience serving gourmet pizzas
18/20 Princes Terrace, Jan Juc



KEY:



RESORT



CULINARY JOURNEY STOPS



PLACES OF INTEREST

SCALE: 1km



GREAT OCEAN ROAD CHOCOLATERIE & ICE CREAMERY



1 WINKIPOPS CAFE AND BAR
www.wyndhamtorquay.com.au/dining



2 TORQUAY FARMERS MARKET
www.fb.com/TorquayFarmersMarket



3 GREAT OCEAN ROAD CHOCOLATERIE & ICE CREAMERY
www.gorci.com.au



4 SURF COAST COFFEE ROASTERS
www.surfcoastcoffee.roasters.com.au



5 BELLS BEACH LAMB
www.bellsbeachlamb.com.au



6 BELLS BEACH BREWING
www.bellsbeachbrewing.com



7 SURFCOAST WHOLEFOODS
www.surfcoastwholefoods.com.au



8 PEACHS TORQUAY
www.peachstorquay.com.au



9 MORTADELI
www.mortadeli.com.au



10 GREAT OCEAN ROAD DISTILLERY
www.greatoceanroadgin.com.au/gin-distillery



11 BELLBRAE ESTATE
www.bellbraestate.com.au



12 KISAAN ESTATE WINERY
www.kisaanestate.com.au



13 MR ARCHER WINE BAR
www.mrarcherwinebar.com.au



14 BOB SUGAR TORQUAY
www.bobsugar.com.au



15 BLACKMAN'S BREWERY
www.blackmansbrewery.com.au



16 THE CAVE WOOD FIRED PIZZA
www.thecavepizza.com.au



PETER KURUVITA'S POPCORN PRAWN SKEWERS

We partnered with renowned chef Peter Kuruvita, to inspire you to search Torquay 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% OFF at on-site restaurant



WYNDHAM RESORT TORQUAY
100 The Esplanade Torquay VIC 3228

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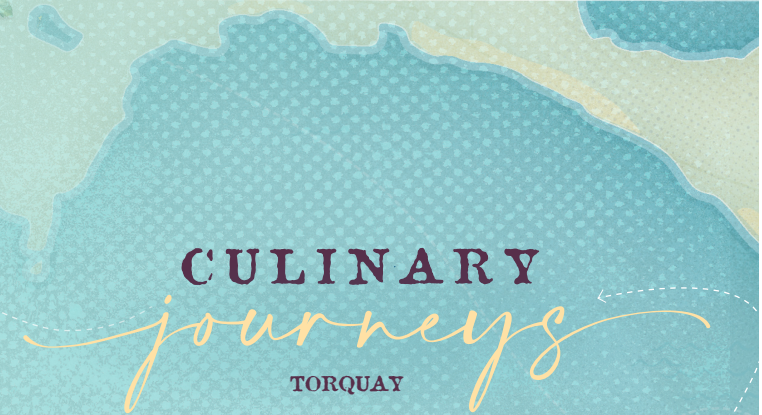
CLUB
WYNDHAM

RAMADA
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TRYP
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CULINARY journeys

TORQUAY

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

