



CULINARY *journeys*

BALLARAT

KEY:



RESORT



CULINARY JOURNEY STOPS



PLACES OF INTEREST

SCALE: 1km

- 1 MEIGAS**
Traditional Spanish tapas bar and eatery
33 Armstrong St N, Ballarat Central
- 2 MR JONES**
Relaxed modern Asian dining
42-44 Main Rd, Bakery Hill
- 3 PANCHO**
Latin American bar and eatery
213 Mair St, Ballarat Central
- 4 1816**
Artisan sourdough bakery
18 Armstrong St N, Ballarat Central
- 5 RAGAZZONE**
Modern Italian and wine
319 Mair St, Ballarat Central
- 6 BALLARAT FARMERS MARKETS**
Local markets open on the second and fourth Saturday each month
Zoo Dr, North Gardens Reserve
- 7 KILDERKIN DISTILLERY**
Artisan gin distillery serving gin and whisky tasting flights and cheese platters
14A Hill St, Mount Pleasant, Ballarat

- 8 ELLINGTON'S WINE BAR & ROOFTOP**
Neighbourhood wine bar and rooftop
405A Sturt St, Ballarat Central
- 9 BABAE**
Intimate fine-dining offering a seven-course degustation for dinner and a four-course spread for lunch
710 Sturt St, Ballarat Central
- 10 PEASANT**
A unique menu of European peasant-style food with a captivating wine list
13 Lydiard St N, Ballarat Central
- 11 THE FORGE PIZZERIA**
Authentic Australian woodfired pizza and pasta
14 Armstrong St N, Ballarat Central
- 12 MICHAEL UNWIN WINES**
Independent family owned winery and cellar door tastings
10 Powells Rd, Windermere





1 MEIGAS
www.opentable.com.au/r/meigas-north-ballarat



2 MR JONES
www.mrjonesdining.com.au



3 PANCHO
www.facebook.com/panchoballarat



4 1816
www.1816.com.au



5 RAGAZZONE
www.ragazzone.com.au



6 BALLARAT FARMERS MARKETS
www.baliaratmarkets.com.au



7 KILDERKIN DISTILLERY
www.kilderkindistillery.com.au



8 ELLINGTON'S WINE BAR & ROOFTOP
www.ellingtonswinebar.com



9 BABAE
www.hotelballarat.com.au/babae



10 PEASANT
www.peasant.net.au



11 THE FORGE PIZZERIA
www.theforgepizzeria.com



12 MICHAEL UNWIN WINES
www.michaelunwinwines.com.au



PETER KURUVITA'S POPCORN PRAWN SKEWERS



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

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**CLUB
WYNDHAM**

clubwyndhamp.com

CULINARY journeys

BALLARAT

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

