# CULINARY ourner PERTH

## *IILDFLOWER*

Award-winning fine-dining rooftop restaurant serving lunch and dinner COMO The Treasury Level 4,1 Cathedral Ave, Perth

#### 2 C RESTAURANT IN THE SKY

Western Australia's only revolving restaurant Level 33/44 St Georges Tce, Perth

A IL LIDO Beachside Italian food and coffee 88 Marine Pde, Cottesloe

THE MEAT & WINE CO Top-graded steak, seasonal dishes and boutique wines Ground Floor/108 St Georges

6 PETITION

Tce, Perth

Bustling eatery offering all-day dining with sharing plates, a beer corner and wine bar State Buildings, St Georges Tce and Barrack St, Perth

#### 6 FRASER'S KINGS PARK

**Refined contemporary** cuisine with great views 60 Fraser Ave, Kings Park

TEETER BAKERY Freshly baked pastries and cakes 145a Claisebrook Rd, Perth

RIGHT TANK BREWING CO Industrial-style brewhouse serving craft beers and relaxed dining 100 Brown St, East Perth

## LONG CHIM

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Thai dishes & tasting menus Corner of Barrack St and St Georges Tce, Perth

## LONG NECK BREWERY

Family-friendly waterfront brewery serving craft beer and fresh local produce T3 and T2A, 306 Riverside Dr, East Perth

## HARRIS ORGANIC WINES Perth's premier organic

winery 179 Memorial Ave, Baskerville

#### 12 SANDALFORD WINES Award-winning winery,

restaurant and cellar door 3210 W Swan Rd, Caversham

#### R KUMO DESSERTS

Dessert cafe featuring their famous fluffy souffle pancakes 39 Washing Ln, Perth

## MY BAYON

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Cambodian restaurant and Asian fusion 313 William St, Northbridge

#### uma perth Premium Peruvian restaurant 207 Adelaide Terrace, Perth

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# KEY: RESORT **CULINARY JOURNEY** PLACES OF INTEREST

SCALE: 1km







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ASER'S KINGS PARK www.frasersrestaurant.com.au





NG NECK BREWERY www.longneckbrewerv.com.au



SANDALFORD WINES www.sandalford.com



www.mybayon.com.au





PETITION



TEETER BAKERY www.teeterbakerv.com



LONG CHIM



**DRGANIC WINES** www.harrisorganicwine.com.au



**KUMO DESSERTS** www.kumoperth.com.au



uma perth www.umaperth.com.au

## PETER KURUVITA'S **POPCORN PRAWN SKEWERS**

We partnered with renowned chef Peter Kuruvita, to inspire you to search Perth 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
- 1/2 teaspoon chilli flakes
- <sup>1</sup>/<sub>4</sub> cup flat-leaf parsley, finely chopped • 1 cup cooked and ground
- popcorn • 1 tablespoon sumac
- Sea salt to season
- Rock salt to serve

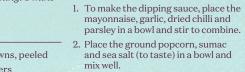
### **CLUB WYNDHAM PERTH** 32 Outram Street, West Perth, WA

www.clubwyndhamsp.com/resorts/perth/club-wyndham-perth reception.perth@wyn.com | +61893224888

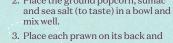
**CLUB WYNDHAM** 



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



METHOD



- 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.