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

FACH



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
- ¹/₄ cup flat-leaf parsley, finely chopped • 1 cup cooked and ground
- popcorn • 1 tablespoon sumac
- Sea salt to season
- Rock salt to serve

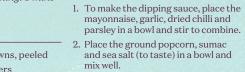
CLUB WYNDHAM PERTH 32 Outram Street, West Perth, WA

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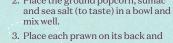
CLUB WYNDHAM



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.