

# CULINARY

## *journeys*

ADELAIDE

**1 MAMACITA RESTAURANT AND BAR**  
Authentic Mexican restaurant with extensive tequila and mezcal bar  
At TRYP by Wyndham  
266 Pulteney St, Adelaide

**2 CORIOLE VINEYARDS**  
Cellar door, winery and long-lunch dining  
Chaffey's Rd, McLaren Vale

**3 DOWN THE RABBIT HOLE WINES**  
Organic Italian restaurant and cellar door  
233 Binney Rd, McLaren Vale

**4 HEY JUPITER BRASSERIE FRANCAISE**  
Parisian style brasserie  
11 Ebenezer Pl, Adelaide

**5 RESTAURANT BOTANIC**  
Award-winning modern Australian cuisine  
Plane Tree Dr, Adelaide

**6 FINO VINO**  
Locally sourced produce, restaurant and wine bar  
82 Flinders St, Adelaide

**7 LUIGI DELICATESSEN**  
Contemporary Italian restaurant  
43 Franklin St, Adelaide

**8 NATIONAL WINE CENTRE OF AUSTRALIA**  
Experience the best of Australian wine  
Corner of Hackney Rd and Botanic Rd, Adelaide

**9 PART TIME LOVER**  
Seasonal menu open for breakfast, lunch and dinner  
Paul Kelly Ln, Adelaide

**10 LOT.100**  
Home to five of South Australia's best food and craft beverage producers  
68 Chambers Rd, Hay Valley

**11 WOODSIDE CHEESE WRIGHTS**  
Artisan cheese factory  
20 Henry St, Woodside

**12 SHAW AND SMITH**  
Winery and tasting room in Adelaide Hills  
136 Jones Rd, Balhannah

**13 ARTISANS OF BAROSSA**  
World-class wine tasting and fine dining  
24 Vine Vale Rd, Tanunda

**14 HENTLEY FARM RESTAURANT**  
Boutique winery, cellar door and seasonal driven food menu  
Gerald Roberts Rd, Jenke Rd, Seppeltsfield

**15 FERMENT ASIAN**  
Southeast Asian food using homegrown produce  
90 Murray St, Tanunda



**CORIOLE VINEYARDS**



**2**

**MCLAREN VALE**



**3 DOWN THE RABBIT HOLE WINES**



**TRYP PULTENEY STREET ADELAIDE**



**MAWSON LAKES**

**SALISBURY**



**HENTLEY FARM RESTAURANT**



**BAROSSA VALLEY**



**ARTISANS OF BAROSSA**



**FERMENT ASIAN**



### KEY:



**RESORT**



**CULINARY JOURNEY STOPS**



**PLACES OF INTEREST**

**SCALE:** 10km

1

**MAMACITA RESTAURANT AND BAR**  
[www.tryphoteladelaide.com/mamacita](http://www.tryphoteladelaide.com/mamacita)



2

**CORIOLE VINEYARDS**  
[www.coriole.com](http://www.coriole.com)



3

**DOWN THE RABBIT HOLE WINES**  
<https://downtherabbitholewines.com.au/>



5

**RESTAURANT BOTANIC**  
[www.restaurantbotanic.com.au](http://www.restaurantbotanic.com.au)

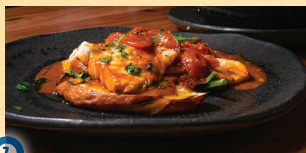
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**HEY JUPITER BRASSERIE FRANCAISE**  
<https://heyjupiter.com.au/>



6

**FINO VINO**  
[www.finovino.net.au](http://www.finovino.net.au)



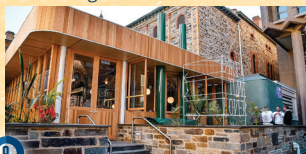
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**LUIGI DELICATESSEN**  
[www.luigideli.com](http://www.luigideli.com)



8

**NATIONAL WINE CENTRE OF AUSTRALIA**  
[www.nationalwinecentre.com.au](http://www.nationalwinecentre.com.au)



9

**PART TIME LOVER**  
[www.parttimelover.com.au](http://www.parttimelover.com.au)



10

**LOT.100**  
[www.lot100.com.au](http://www.lot100.com.au)



11

**WOODSIDE CHEESE WRIGHTS**  
[www.woodsidecheesewrights.com](http://www.woodsidecheesewrights.com)



12

**SHAW AND SMITH**  
[www.shawandsmith.com](http://www.shawandsmith.com)



13

**ARTISANS OF BAROSSA**  
[www.artisansofbarossa.com](http://www.artisansofbarossa.com)



14

**HENTLEY FARM RESTAURANT**  
[www.hentleyfarm.com.au](http://www.hentleyfarm.com.au)



15

**FERMENT ASIAN**  
[www.fermentasian.com.au](http://www.fermentasian.com.au)



## PETER KURUVITA'S POPCORN PRAWN SKEWERS

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



**TRYP BY WYNDHAM PULTENEY STREET ADELAIDE**  
266 Pulteney Street, Adelaide, South Australia 5000

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**CLUB WYNDHAM**

RAMADA  
BY WYNDHAM

WYNDHAM

TRYP  
BY WYNDHAM

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# CULINARY journeys

ADELAIDE

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

