









www.mvrainbowbakerv.com.au





GELATIAMO DOLCE PATISSERIE & GELATO



www.facebook.com/mikaairlie



www.rameninmay.com.au



www.instagram.com/fatfrogbeachcafe



THE GARDEN BAR BISTRO www.gardenbarbistro.com.au



CORAL SEA PAULION (FORMERLY THE ROCKS)

www.coralsearesort.com/ coral-sea-pavilion



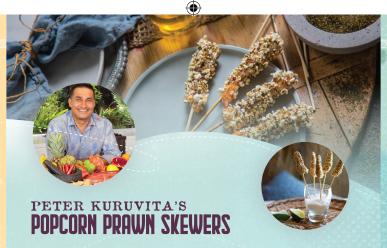
www.paradisoairliebeach.com.au



www.fishdvine.com.au



www.anchorbar.com.au



We partnered with renowned chef Peter Kuruvita, to inspire you to search the Whitsundays 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 of 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 of 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
- 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

Club Wyndham Airlie Beach Whitsundays 9A Hermitage Dr, Airlie Beach QLD 4802

clubwyndhamairliebeach.com.au reception.airliebeach@wyn.com | (07) 4962 5100

CLUB WYNDHAM

clubwyndhamsp.com



