

CULINARY *journeys*

PHILLIP ISLAND

KEY:



RESORT



CULINARY JOURNEY STOPS



PLACES OF INTEREST

SCALE: 1km



1 **FLAMETREES RESTAURANT & BAR**
Lunch and dinner classics
At Ramada Resort Phillip Island
2128 Phillip Island Rd

2 **BEACH HQ RESTAURANT & BAR**
Waterfront modern Australian
5/17 The Esplanade, Cowes

3 **YOUKI'S**
Fresh sushi + Japanese tapas
68 Thompson Ave, Cowes

4 **PINO'S TRATTORIA**
Home-style Italian + pizza
29-31 Thompson Ave, Cowes

5 **OMARU FARM STORE & CAFE**
Organic home-grown food + produce
776 Ventnor Road, Ventnor

6 **PHILLIP ISLAND WINERY**
Grazing platters + main meals
414 Berrys Beach Road, Ventnor

7 **PHILLIP ISLAND BREWING CO.**
Unique small-batch handcrafted beer
1821 Phillip Island Road, Cowes

8 **PURPLE HEN WINERY**
Cellar door + meals with a view
96 Mofees Road, Rhyll

9 **CHURCHILL ISLAND FARMER'S MARKET**
1st Saturday of each month
246 Samuel Amess Drive,
Churchill Island

10 **PANNY'S PHILLIP ISLAND CHOCOLATE FACTORY**
Over 190 varieties of chocolate
930 Phillip Island Road, Newhaven

11 **SALTWATER**
Relaxed dining with 270° views
2 Beach Crescent, Newhaven

12 **BANG BANG**
Coastal bar with Asian inspired menu
13/18 Vista Place, Cape Woolamai

13 **SAN REMO FISHERMAN'S CO-OP**
Fresh seafood since 1948
170 Marine Parade, San Remo



1 FLAMETREES RESTAURANT & BAR
www.ramadaphillipisland.com.au/dining



2 BEACH HQ RESTAURANT & BAR
www.beachhq.com.au



3 YOUKI'S
www.youkis.com.au



4 PINO'S TRATTORIA
www.pinostrattoria.com.au



5 OMARU FARM STAY, STORE & CAFE
www.omarufarms.com.au



6 PHILLIP ISLAND WINERY
www.phillipislandwinery.com.au



7 PHILLIP ISLAND BREWING CO
www.phillipislandbrewingco.com.au



8 PURPLE HEN WINERY
www.purplehenwines.com.au



9 CHURCHILL ISLAND FARMERS MARKET
www.visitbasscoast.com.au/churchill-island-farmers-market



10 PANNY'S PHILLIP ISLAND CHOCOLATE FACTORY
www.phillipislandchocolatefactory.com.au



11 SALTWATER
www.saltwaterphillipisland.com.au



12 BANG BANG BAR AND FOOD
www.bangbangphillipisland.com.au



13 SAN REMO FISHERMAN'S CO OP
www.srfco.com.au



PETER KURUVITA'S POPCORN PRAWN SKEWERS



We partnered with renowned chef Peter Kuruvita, to inspire you to search Phillip Island for local produce, and create your own delicious meal within your self-contained cottage.

Serves: 10 canapés
Prep: 10mins | Cooking: 5 mins
Skill: Easy

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.

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



Lifestyle by Wyndham members receive
15% OFF at on-site restaurant



RAMADA RESORT BY WYNDHAM PHILLIP ISLAND
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CULINARY journeys

PHILLIP ISLAND

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

