

CULINARY ourner PORT DOUGLAS

3SIXTEEN BAR & BISTRO

On-site restaurant encircled by ancient rainforest serving Australian classics + international favourites 316 Port Douglas Rd, Port Douglas

BRETT'S OUTBACK TASTING ADVENTURES Hosted culinary tours showcasing the greater region. Departing Port Douglas Wednesday to Saturday, with 7 stops

(Pickup available at the resort)

FLAMES OF THE FOREST Fine dining banquet dinner experience served under a towering

rainforest canopy 2 Hope St, Port Douglas

SAN-TI PORT DOUGLAS

(

Indonesian fare poolside within Niramaya Resort. Also offer delivered ready-to-eat and ready-to-cook hampers 1 Bale Dr Port Douglas

SHAOLIN SEAFOOD SAIL Lunchtime sail on an authentic Chinese

Junk boat, includes seafood meal + beverage Berth C23, Superyacht Marina, 44 Wharf St, Port Douglas

Beach club style restaurant overlooking the marina 44 Wharf St, Port Douglas

HEMINGWAYS BREWERY Pub-style dining at a modern brewery overlooking the water 44 Wharf St, Port Douglas

Family-friendly breakfast + lunch menu overlooking the marina, complete with steam train and carriage dining 46 Wharf St, Port Douglas

PORT DOUGLAS MARKETS

Over 150 artisan stalls including hand-crafted goods and seasonal fresh produce on Sundays 8am - 1:30pm (Mossman markets are on Saturdays) Anzac Park, Port Douglas.

GRANT STREET KITCHEN Artisan baker serving sweet and

savoury breakfast + lunch Corner Grants + Macrossan Sts Port Douglas

NAUTILUS

A local icon serving Asian influenced a-la carte + degustation menus for over 70 years. 17 Murphy St, Port Douglas

EPICUREAN PORT DOUGLAS Bespoke French cellar door, restaurant + wine bar

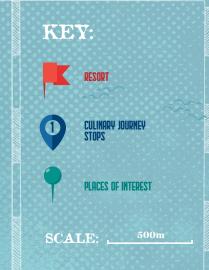
61 Macrossan St, Port Douglas

WRASSE & ROE Modern seafood specialists in the heart of town 56 Macrossan St, Port Douglas

















www.ramadaportdouglas.com.au/drink-dine





www.santiportdouglas.com.au



www.barbadosportdouglas.com.au







www.epicureanportdouglas.com.au



www.shaolinportdouglas.com.au



www.hemingwaysbrewery.com/



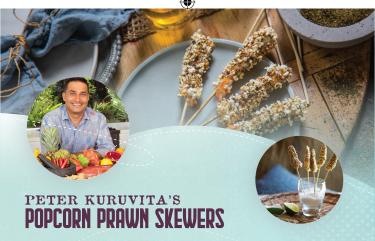
PORT DOUGLAS MARKETS

www.douglas.qld.gov.au/ port-douglas-markets/





www.wrasseandroe.com.au



We partnered with renowned chef Peter Kuruvita, to inspire you to search the Port Douglas region for local produce, and create your own delicious meal within your self-contained apartment.

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

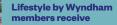
INGREDIENTS

- 10 U8 (King) prawns, peeled
- · 10 bamboo skewers
- · 2 tablespoons of Japanese mayonnaise
- · 1 garlic clove, crushed
- 1/2 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.





O at on-site



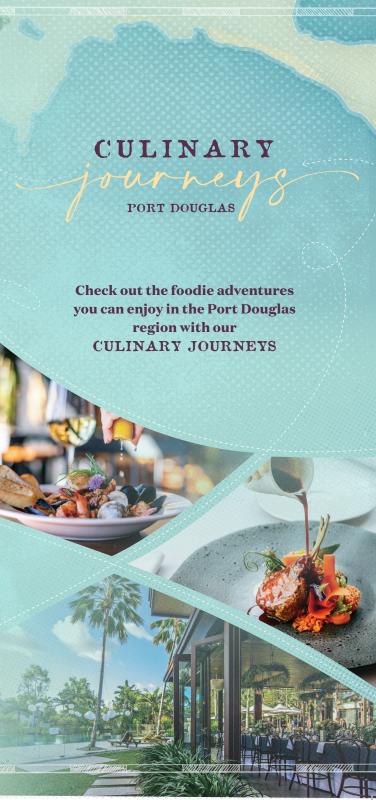
RAMADA RESORT BY WYNDHAM PORT DOUGLAS 316 Port Douglas Road, Port Douglas, QLD 4877

ramadaportdouglas.com.au reservations.portdouglas@wyn.com | (07) 4030 4307



WYNDHAM





RAMADA