

# CULINARY journeys

## PORT DOUGLAS

- 1** **3SIXTEEN BAR & BISTRO**  
On-site restaurant encircled by ancient rainforest serving Australian classics + international favourites  
316 Port Douglas Rd, Port Douglas
- 2** **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)
- 3** **FLAMES OF THE FOREST**  
Fine dining banquet dinner experience served under a towering rainforest canopy  
2 Hope St, Port Douglas
- 4** **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
- 5** **SHAOLIN SEAFOOD SAIL**  
Lunchtime sail on an authentic Chinese Junk boat, includes seafood meal + beverage  
Berth C23, Superyacht Marina, 44 Wharf St, Port Douglas
- 6** **BARBADOS**  
Beach club style restaurant overlooking the marina  
44 Wharf St, Port Douglas
- 7** **HEMINGWAYS BREWERY**  
Pub-style dining at a modern brewery overlooking the water  
44 Wharf St, Port Douglas

- 8** **CHOO CHOOS AT THE MARINA**  
Family-friendly breakfast + lunch menu overlooking the marina, complete with steam train and carriage dining  
46 Wharf St, Port Douglas
- 9** **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.
- 10** **GRANT STREET KITCHEN**  
Artisan baker serving sweet and savoury breakfast + lunch  
Corner Grants + Macrossan Sts  
Port Douglas
- 11** **NAUTILUS**  
A local icon serving Asian influenced a-la carte + degustation menus for over 70 years.  
17 Murphy St, Port Douglas
- 12** **EPICUREAN PORT DOUGLAS**  
Bespoke French cellar door, restaurant + wine bar  
61 Macrossan St, Port Douglas
- 13** **WRASSE & ROE**  
Modern seafood specialists in the heart of town  
56 Macrossan St, Port Douglas



**KEY:**

- RESORT
- CULINARY JOURNEY STOPS
- PLACES OF INTEREST

**SCALE:** 500m



**1 3SIXTEEN BAR & BISTRO**  
www.ramadaportdouglas.com.au/drink-dine



**2 BRETT'S OUTBACK TASTING ADVENTURES**  
www.outbacktastingtours.com.au



**3 FLAMES OF THE FOREST**  
www.flamesoftheforest.com.au



**4 SAN-TI PORT DOUGLAS**  
www.santiportdouglas.com.au



**5 SHAOLIN SEAFOOD SAIL**  
www.shaolinportdouglas.com.au



**6 BARBADOS**  
www.barbadosportdouglas.com.au



**7 HEMINGWAYS BREWERY**  
www.hemingwaysbrewery.com/port-douglas



**8 CHOO CHOOS AT THE MARINA**  
www.facebook.com/choochoosatthemarina/



**9 PORT DOUGLAS MARKETS**  
www.douglas.qld.gov.au/port-douglas-markets/



**10 GRANT STREET KITCHEN**  
www.grantstreetkitchen.com.au



**11 NAUTILUS**  
www.nautilus-restaurant.com.au



**12 EPICUREAN PORT DOUGLAS**  
www.epicureanportdouglas.com.au



**13 WRASSE & ROE**  
www.wrasseandroe.com.au



## PETER KURUVITA'S POPCORN PRAWN SKEWERS

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

### 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 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



Lifestyle by Wyndham members receive

**15% OFF** at on-site restaurant

**3SIXTEEN**  
BAR & BISTRO

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

ramadaportdouglas.com.au  
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**CLUB WYNDHAM**

RAMADA  
BY WYNDHAM

WYNDHAM

TRYP  
BY WYNDHAM

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# CULINARY journeys

PORT DOUGLAS

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

