

# CULINARY journeys

WANAKA

**1** **WHAKATA LOUNGE & BAR**  
On-site lounge bar featuring artisan stonebaked pizzas  
At Club Wyndham Wānaka  
109 Mount Aspiring Rd

**2** **WATER BAR**  
Lakefront bar and restaurant  
145 Ardmore St, Wānaka

**3** **BLACK PEAK GELATO**  
Handcrafted gelato and sorbet using local produce  
5/123 Ardmore St, Wānaka

**4** **BIG FIG**  
Modern Middle Eastern cuisine  
105 Ardmore St, Wānaka

**5** **LALALAND**  
Lakeview cocktail bar  
99 Ardmore St, Wānaka

**6** **ARC**  
Innovative small sharing plates, tapas and bar  
74 Ardmore St, Wānaka

**7** **PALOMA TAQUERIA**  
Casual mexican restaurant and tequila bar  
28 Helwick St, Wānaka

**8** **CURBSIDE COFFEE & BAGELS**  
Freshly made bagels and coffee  
42 Brownston St, Wānaka

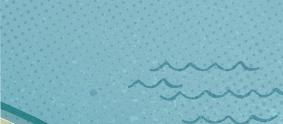
**9** **DRIPPING BOWL**  
100% whole foods menu offering smoothies, acai bowls and raw treats  
82 Anderson Rd, Wānaka

**10** **B.SOCIAL TAPROOM & EATERY + B.EFFECT BREWING CO**  
Full kitchen menu, with craft brew tasting and taproom  
60 Anderson Rd, Wānaka

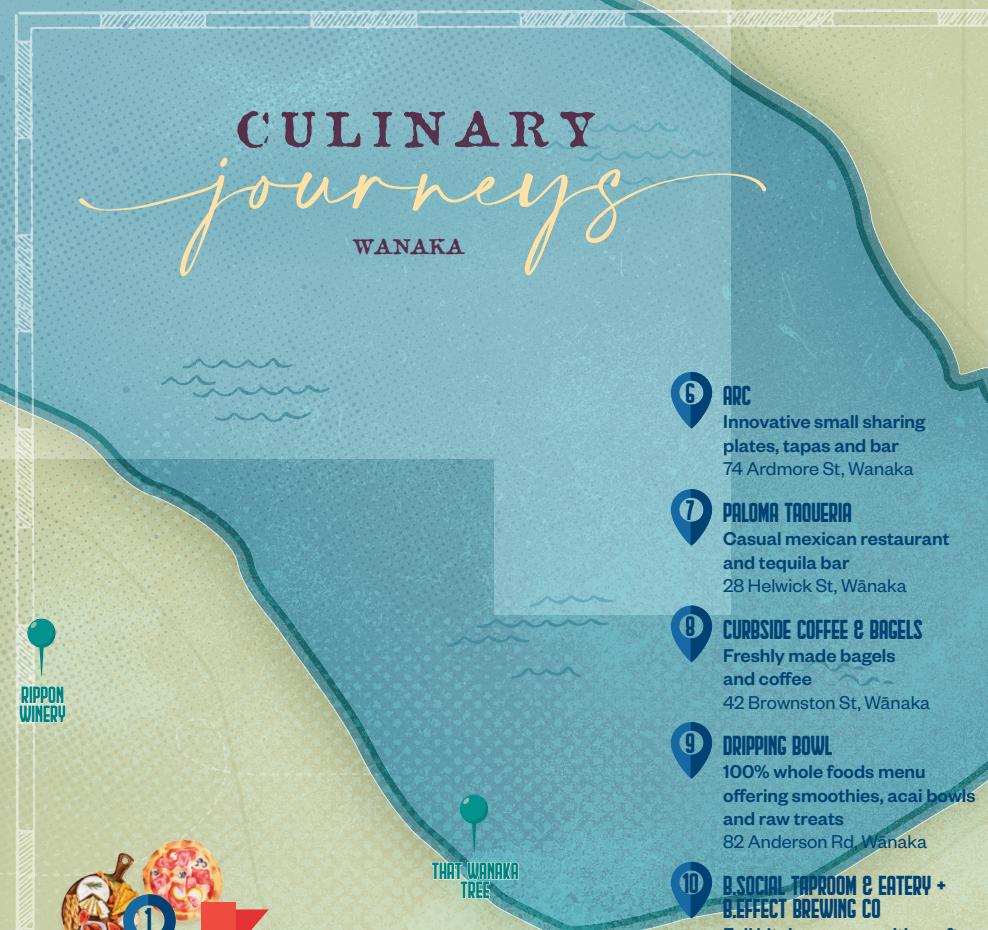


RIPPON WINERY

THAT WANAKA TREE



LISMORE JUMP PARK



## KEY:



RESORT



CULINARY JOURNEY  
STOPS



PLACES OF INTEREST

SCALE: 200m

PUZZLING  
WORLD



1 WHAKATA LOUNGE & BAR  
[www.clubwyndhamsp.com/resorts/wanaka/club-wyndham-wanaka/](http://www.clubwyndhamsp.com/resorts/wanaka/club-wyndham-wanaka/)



3 BLACK PEAK GELATO  
[www.blackpeakgelato.co.nz](http://www.blackpeakgelato.co.nz)



5 LALALAND  
[www.lalas.co.nz](http://www.lalas.co.nz)



7 PALOMA TROUERIA  
[www.palomawanaka.co.nz](http://www.palomawanaka.co.nz)



9 DIPPING BOWL  
[www.drippingbowl.co.nz](http://www.drippingbowl.co.nz)



11 BISTRO GENTIL  
[www.bistrogentil.co.nz](http://www.bistrogentil.co.nz)



13 AITKEN'S FOLLY VINEYARD  
[www.aitkensfolly.com](http://www.aitkensfolly.com)



2 WATER BAR  
[www.waterbarwanaka.co.nz](http://www.waterbarwanaka.co.nz)



4 BIG FIG  
[www.bigfig.co.nz](http://www.bigfig.co.nz)



6 ARC  
[www.arcwanaka.co.nz](http://www.arcwanaka.co.nz)



8 CURBSIDE COFFEE & BAGELS  
[www.curbsidewanaka.com](http://www.curbsidewanaka.com)



10 B.SOCIAL TAPROOM & EATERY  
[www.bsocial.nz](http://www.bsocial.nz) / [www.beffect.nz](http://www.beffect.nz)



12 ADAM & EVE'S  
[www.adamandeves.co.nz](http://www.adamandeves.co.nz)



14 THE STOKER ROOM  
[www.thestokerroom.co.nz](http://www.thestokerroom.co.nz)



## PETER KURUVITA'S POPCORN PRAWN SKEWERS

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



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109 Mount Aspiring Road, Wanaka,  
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