



NEW ZEALAND CULINARY DELIGHTS

From intimate dining cottages and chic, celebrated restaurants to garden brasseries, waterfront bistros, and acclaimed wineries and breweries, New Zealand features exceptional international gastronomy experiences in each region of the country. Indulge your taste buds into savory Pacific Rim seafood, signature lamb dishes and a bevy of cultural feasts. Delighting travelers with gracious Kiwi hospitality, your New Zealand culinary adventure awaits.



Culinary Journey through New Zealand

Below is just a sample of the immersive itineraries our Destination Specialists can create.

Day 1 | USA / AUCKLAND | Arrive at French-inspired *Sofitel Auckland Viaduct Harbour* and settle into your refined guestroom for four nights. Revel in spectacular views of Waitemata Harbour, and relax with an espresso, pastry, croquet-monsieur or sweet and savory crêpes at The French Café.

Day 2 | AUCKLAND | After a day of exploration, visit The Sugar Club, residing 53 floors above Auckland at the top of the Sky Tower, marveling at breathtaking city views. Delight in sustainable sourced produce with bold flavors from around the world. Start your three-course meal with a delectable dry aged beef carpaccio, followed by a black garlic glazed venison loin and meyer lemon and mint sorbet. Or, opt for the plant-based tasting menu offering everything from a confit Jerusalem artichoke and trio of yams to a Cauliflower fritter with miso foam.

Day 3 | AUCKLAND | Climb aboard a luxurious sailing yacht in Auckland's magnificent harbor on the *Harbour Dinner Cruise*. Experience the beautiful shoreline and twinkling lights of the night sky as you delight in a three-course meal and complimentary beverage.

Day 4 | AUCKLAND | Celebrate your final day with an extraordinary *Taste of Auckland Experience*. After a morning city tour, drive to Kumeu Wine Country with a tasting at the acclaimed Soljans Vineyard, followed by a Mediterranean-style lunch in the restaurant. Then, savor the varietal character and unique regional origins of wines at two more vineyards.

Days 5 - 6 | QUEENSTOWN | Fly to the South Island and arrive at *Sofitel Queenstown Hotel and Spa* for three nights in a luxurious suite with marble baths, French amenities and superb hospitality. The following day, embark on a *Private Whiskey & Wine Excursion*. Learn the secrets of distilling from grain to glass with a visit to the family-owned Cardrona Distillery. Sample the subtle layers and textures of their prized whiskey, gin and vodka. Then, explore the world-class Pinot Noir wine region of Gibbston for tastings and a delicious platter lunch.



Day 7 | QUEENSTOWN | Following a day of pure scenic inspiration, unwind with a hearty dinner at acclaimed Jervois Steak House, showcasing carefully selected meats and seafood dishes plus an array of wine varietals. Indulge in grain fed Black Angus cuts, including signature prime rib and Waygu sirloin, lamb rump, red king crab, bluff oysters and their legendary onion rings, and enjoy an after-dinner cognac and mouth-watering desserts.

Day 8 | CHRISTCHURCH | Journey to *The George* for a two-night stay at this exclusive boutique hotel with views of Hagley Park and Avon River. Stroll the many beautiful parks, and discover a range of sports and recreational activities. In the evening, reawaken your palate in the hotel's upscale 50 Bistro. Stylish yet casual, this light-filled conservatory offers a living wall and your choice of indoor or outdoor dining. Relish a hokkaido scallops with apple gel starter, then tempt your pallet with Canterbury fish and cauliflower rice or farmhouse chicken terrine with pickled red radish and smoked bacon.

Day 9 | CHRISTCHURCH | Delight in a full day *Wine Trail & City Excursion*, beginning with a drive through Christchurch, learning of its rebuilding following the 2010/11 earthquakes. Continue on to the Waipara Region, well known for their aromatic whites and Pinot Noirs. Enjoy visits to three vineyards along with lunch at your choice of a local bistro or at one of the wineries.

Day 10 | CHRISTCHURCH / USA | Board your homeward flight and plan your next exquisite vacation – enhanced with more delightful culinary surprises.

continued

INSIDER TIDBITS

- Featuring more than 120 vineyards, stunning scenery and indulgent food experiences, cruise the classic New Zealand Wine Trail from Hawke's Bay on the North Island to Marlborough on the South Island. Sample world-class wine varieties including Sauvignon Blanc, Chardonnay, Pinot Noir and Bordeaux.
- New Zealand's distinctive Pacific Rim cuisine blends European, Asian and Polynesian flavors. Traditional Kiwi cuisine utilizes ingredients from the surrounding waterways, farms and pastures including mussels, bluff oysters, Pāua (abalone), gold kiwifruit and lamb.



NORTH ISLAND CULINARY TIPS

- Prepared for special occasions, the Māori hāngi uses a wrapped wire basket containing chicken or seafood and vegetables placed in an underground pit with hot stones. One of the best place to delight in this cultural feast is in Rotorua.
- With several world-class cheese companies offering cow's milk, sheep milk and goat milk artisan cheeses, be sure to try the sharp and zesty varieties from Kapiti Cheeses in Auckland or a delectable, organic cheese board at The Cheese Barn in Matatoki.
- Eat and drink your way around Wellington during the four-week August Wellington on a Plate event. Attend a cooking class, try locally produced craft beers at Beervana, or feast on wild and wacky burgers, quirky cocktail creations and degustation menus.

NORTH ISLAND CULINARY RECOMMENDATIONS

AUCKLAND

Atelier | Head to Karangahape Road for incredible French tapas at this classy bistro. Built to share, be tempted by the kumara crisps with creamy hazelnut hummus, wild pork croquettes with black garlic miso and the herb-seared tuna. Then split a divine mille-feuille, a golden pastry with vanilla custard and salted caramel.

Bunga Raya | Touted as “the” place to go for authentic Malaysian food, diners rave about the generous portions and great value. Visit the New Lynn neighborhood to try their fish curry, XO chicken, house spicy noodle, egg tofu and oatmeal prawns.



CHARLOTTE'S KITCHEN



HOMELAND



Great Tastes of Matakana | Sample regional art, food and wine, including honey bee displays with local honey mead, plus wineries and vineyards for wine and cheese tastings. Savor a delectable lunch, then visit sculpture exhibits and a chocolate factory, sampling fine, hand-made chocolates.

Homeland | With more than 30 years of putting New Zealand ingredients on the world stage, Chef Peter Gordon created a Food Embassy for Aotearoa and the Pacific, including a dining room, cooking school and retail store. Showcasing a weekly changing menu with seasonal sustainable products, flavors shine at this innovative space.

Khu Khu Eatery | Catering to plant-based diners with Thai-inspired dishes, fresh flavors and fun beats, each dish is perfect for sharing. Taste everything from the 100% vegan duck curry or saucy, crispy ‘chicken’ stir-fry packed with heat to the tempah pad Thai or Kūmara spring roll with glass noodles and addictive sauce.

The Grove | Intimate and inviting, this renowned fine dining oasis prepares its plates with organic, sustainable meats and seasonal fruits and vegetables. Sip a premium wine with exquisite entrées featuring modern New Zealand cuisine with a French twist.

BAY OF ISLANDS

Charlotte's Kitchen | Set at the end of the wharf in Paihia with a breathtaking view, sample the famous pork knuckle or a wood-fired pizza with funghi, prosciutto or smoked salmon. Or, sip a craft cocktail as you feast on chili jackfruit tacos, pork belly bao buns and the extremely fresh seafood platter with tuna tataki, Ora salmon, Waikare oysters, snapper wings, slipper lobster and more.



COROMANDEL

Pepper Tree Restaurant and Bar | In the heart of the township, relax in the sun-soaked courtyard or open-fire in the winter for fresh local seafood. Begin with the acclaimed seafood chowder a half-dozen oysters or mussels, then enjoy the fish of the day, smoked beef brisket with mushroom sauce or a mint lamb loin.

NAPIER

pacifica restaurant | Housed in a weathered beach bungalow with a welcoming spirit, the chef believes in bringing old flavors forward and keeps his ingredients as natural as possible. Offering a degustation menu that changes daily with the perfect wine pairing.

ROTORUA

Abracadabra Café & Bar | Focusing on good food and good vibes, set within a rustic building with a bohemian interior, enjoy a hot coffee flight, Mount Benedict or Moroccan scramble for brunch or feast on delectable Mexican and Middle Eastern-style dishes for dinner paired with a crowd-pleasing cocktail.

Eat Street | Be sure to visit this bustling hub with more than a dozen restaurants to choose from. Be tempted by fresh New Zealand lamb and beef at Mac's Steakhouse, enjoy live music at Ambrosia or sample a Croucher Brewing craft beer at BREW, then complete the evening at iconic Lady Janes Ice Cream Parlour.

Te Po - Evening Experience | Be welcomed to this geothermal wonderland with a traditional Māori greeting, then explore its dramatic geysers, bubbling mud pools, carving and weaving schools and lovable kiwis. Then, watch the natives lift the hāngī feast from the ground for lamb, chicken, seafood and veggie delights followed by a cultural performance including the haka.

The Regent Room - Restaurant, Wine & Cocktail Bar | Glamorous and elegant, dine like royalty, on tasty entrées and perfect wine varietals. Enjoy a selection of Pacific fusion delights, including award-winning beef, lamb and fish selections.



TAUPŌ

Two Mile Bay Sailing Club | Set directly on the shores of Lake Taupō, this family-friendly serves up the best wood-fired pizzas and grazing platters. Sip a glass of wine as the kids play in the lake, or join them in a range of watersports including sailing, paddleboarding and kayaking, or enjoy an evening of live music on the beach.

WELLINGTON

El Matador | This Cuba Street favorite offers up an Argentinian meat feast from a wood-fired asadores and parrilla. Relax in the sunny courtyard and enjoy superb service as you feast on sharable tapas and platters including fine sirloin steaks, seafood paellas, succulent rib eye and a parrillada of beef, chicken, chorizo, morcilla and mollejas.

Floriditas Café & Restaurant | A favorite of the locals and visitors alike, this chic café offers delicious seasonal food, a diverse wine list and bakery. Embrace the flavors of freshly made soups, salads, risotto and hearty entrées. Relish Shelly Bay Baker sourdough with an Awatoru wapiti venison carpaccio, braised duck or beetroot risotto.

Havana | Step inside the colorful historic cottages for an adventure of global flavors, exotic cocktails and world beats. Offering internationally inspired tapas and seasonal plates with live music and DJs, share the warm marinated olives and tempura popcorn chicken, followed by scotch fillet with jerusalem artichoke and the fish of the day.

Logan Brown Restaurant | Contemporary food style yet classically prepared with the finest local ingredients, savor masterful seasonal cuisine and daily specials. Tasty menu items include pork and game terrine, mushroom lasagna and a cedar roasted market fish with prawn risotto and brownie with raspberry marshmallow finale.

Taste Buds for Foodies Experience | A full-day of foodie fun along the laneways and outskirts of Wellington. Stop at hole-in-the-wall favorites selling local peanut butters and learn about speciality coffees with tastings. Visit La Marche Francais, specializing in french cheeses before lunch at La Bella Italia including charcuterie, pizza and wines. Then meet a residence chocolatier for a chocolate-making lesson and sample acclaimed beers, gin and whisky in the Upper Hutt area.



SOUTH ISLAND CULINARY TIPS

- Hosted each May, the Christchurch Food Festival shouldn't be missed. Enjoy more than 120 artisan produce and street food vendors, celebrity chef demonstrations, popular sheep show and a variety of entertainers.
- For a sweet treat, visit Balls and Bangles in Queenstown. Take a bite out of a giant donut placed on top of an extravagant milkshake with every possible topping you can think of and a syringe full of sauce. The Reese's peanut butter doughnut is a popular favorite.
- Home to some of the best and freshest seafood due to more than 14,000 kilometers of coast, be sure to sample the specialties. Kaikōura boasts seafood caravans serving up amazing crayfish, the creamy green-lipped mussel is popular in Marlborough, Mount Cook is known for its delicious king salmon and Bluff oysters are shipped from the cool, clean waters to what seems like every restaurant in the country.

SOUTH ISLAND RECOMMENDATIONS

BLENHEIM

Harvest | Celebrating authentic Kiwi hospitality, dine in the elegant indoor area or al fresco on the garden deck. Enjoy charcoal cooking, a versatile, hands-on cooking approach which engages all the senses. Be tempted by the grilled lamb ribs with romesco, roasted green shell mussels or venison striploin with spiced prune jus.

Marlborough Wine Experience | Offering a diverse range of varieties from elegant Pinot Noir to intense Chardonnay, and vivid Aromatics, indulge in a full day of tastings at up to six wineries with cellar door access, vineyard tours and lunch with incredible views.

CHRISTCHURCH

Bakermans | This family-owned bakery boasts some of the best sweet and savory pies in town. Indulge in a piping hot steak and mushroom pie; chicken, brie and cranberry pie; classic lamb and mint pie; or unique satay chicken pie, then satisfy your sweet tooth with an apple and rhubarb crumble, apricot streusel or fresh pastry.

Barefoot | Dishing out incredible raw goodies, plant-based delights cold-pressed juices and organic bites, the food here is dairy-free, gluten-free, refined sugar-free and free of additives. Savor everything from toasted sandwiches, house-made waffles and nourishing bowls and salads to veggie patties, turmeric teas and indulgent smoothies.

Costas Taverna | With a relaxed and comfortable setting that transports you to the Mediterranean, delight in the family's Greek recipes made from local ingredients. Start with Dreaming of Dolmades platter, then enjoy Canterbury lamb, spanakopita with house-made tzatziki and Mamma's Moussada ... made with love.

CHRISTCHURCH *CONTINUED*

Super | Bold Asian flavors are shared in this restored heritage building which is popular with families and groups of friends. Pan-Asian favorites including spicy miso chicken ramen, fuikake fries, mango mung bean salad and sang choi bao are served with the house sake or a whisky-infused cocktail, for an unforgettable meal.

DUNEDIN

Scotia Bar & Bistro | Enjoy a little bit of Scotland in the heart of Dunedin with flavorful, aromatic entrées, including duck liver pate, smoked fish and lamb. They offer gluten- and dairy-free options plus 250 single malt whiskeys and decadent desserts.

The Speight's Ale House | Situated within the historic Speight's Brewery, this iconic venue brews its own ale and ciders and offers hearty southern fare and brewery tours. The menu features Ale House classics like seafood chowder, lamb shanks, and venison, as well as vegetarian options.

FOX GLACIER

Cook Saddle Cafe & Saloon | Relax in the cozy atmosphere with indoor and outdoor dining and a large fireplace for the cooler months, soak in the local memorabilia as you feast on burgers with loaded chunky fries, seafood chowder and beer battered fish.

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HOKITIKA

Pioneer Hotel | Enjoy casual dining and the authentic historic ambience of an original goldmining hotel as you savor simple, wholesome food done well. With old fashioned West Coast hospitality, sample the fried camembert with plum sauce, cider braised pork belly or prime ribeye steak with peppercorn or garlic butter.

LAKE TEKAPO

T.L.V. Restaurant & Bar | Relish elevated dishes in a stylish dining room or on the patio with lake and mountain vistas. Sip on a world-class espresso martini while tasting gnocchi with creamy pesto or hazelnut crusted-salmon with an orange cardamom panna cotta finish.

MARLBOROUGH SOUNDS

Mills Bay Mussels | Spreading happiness through delicious, healthy food the Greenshell™ Mussels are hand graded, packed and prepared to ensure quality and freshness. The tasting room is located on Havelock Marina, savor a tasting platter with grilled, crumbled and beer battered mussels or creamy mussel chowder and Dutch mussel croquettes.

MOUNT COOK

Alpine Restaurant at Hermitage Aoraki Mount Cook | Marvel at impressive views of Aoraki from every seat, relish a full breakfast or dinner buffet prepared with seasonal ingredients rich in flavor. Taste a selection of plant derived soups, salads, breads and pastas or enjoy the fresh seafood served on ice and meats directly from the flame.

NELSON

The Indian Café | Set in a yellow bungalow with lots of character, this local favorite serves tandoor oven delights, excellent fish curries and tikka masala and traditional kababs with the freshest meats, seafoods and vegetables.

OAMARU

Cucina | Reflecting the owners South American heritage with Italian and Spanish roots, retreat to an enjoyable environment to feast on Oamaru's finest fare. Begin with the empanadas made with 55-day aged beef and a spiced tomato salsa, then sample the smoked blue cod pasta, Central Otago lamb with black garlic or venison with braised beetroot.

QUEENSTOWN

BLUEKANU | Blending Pacifica and Asian cultures in what they call "Polynasia", enjoy healthy, fresh and exotic dishes, a tapas selection at their Hula Hut bar, quirky cocktails and live entertainment in a vibrant atmosphere. Indulge in the pulled duck nachos, salmon poke or Hulu Hulu chicken with a sweet Koko Samoa cheesecake finale.

Fergburger | An exceedingly popular burger-lover's oasis, "Fergs" serves up to 20 varieties of the ultimate handmade burgers including Little Lamby with mint jelly, The Bulls Eye, a half-pound of grilled prime ribeye steak, Bombay Chicken marinated in chili, ginger and coriander yogurt or The Godfather with tempura batter and dill tartare.

Private Brewmasters Craft Experience | Discover Queenstown's emerging craft beer scene with an enthusiastic and passionate guide. Learn firsthand about the brewing process, tour the factories and enjoy paddle tastings of local crafts with a deluxe a la carte dinner at a working micro-brewery overlooking picturesque Shotover River.

Public Kitchen & Bar | With a waterfront location on Steamer Wharf, discover local produce caught in the hills, farmed down the road or caught off the coast. Dine outdoors with spectacular views and choices such as smoked cod croquettes, lamb t-bone with garlic tapenade or cider roasted pork belly with caramelized pears.

WANAKA

Tititea Steak House | Boasting a prime location right on the lake with endless water and mountain views, enjoy the popular Stonegrill option where your choice of meats are cooked right at your table. Relish the succulent melt-in-your-mount lamb shoulder or tender juicy steaks while the cauliflower steak with chimmichurri is a veggie lover's favorite.

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