

THE 2009 KAPITI CHEF COLLECTION

TASTE THE DISHES

As part of the 2009 Kapiti Chef Collection, 35 restaurant menus are offering until 30 March the cheese-inspired dishes entered in this nationwide competition. Bookings are advised.

The Supreme Winner was Wellington's **Hippopotamus Restaurant & Bar**. Seven finalists also reached the final judging round.

CENTRAL OTAGO, DUNEDIN & INVERCARGILL

CENTRAL OTAGO

Lombardi Restaurant Hotel
St Moritz, 10-18 Brunswick St,
Queenstown, ph: 03-442 4990,
stmoritz.co.nz

Breakfast/lunch/dinner 7 days

Entrée "Awa Awa Awa" -

Kapiti Awa Blue filled slow-poached pears, Awa Blue & port mousse, Awa Blue crème & Awa Blue walnut & blueberry salad (dinner only), \$19

The Millhouse Millbrook,
Malaghans Rd, Arrowtown, ph:
03-441 7000, millbrook.co.nz

Lunch 7 days from 12pm

Dinner 7 days from 6pm

Entrée "Fiordland wild hare"

- horopito-rubbed loin confit hare terrine, Kapiti Kotuku soufflé with Kapiti Kotuku & ginger beer sherbet & roasted beetroot purée (dinner only), \$23

Sargoods Restaurant

Edgewater Resort Sargood Drive, Wanaka, ph: 03-443 8311, edgewater.co.nz

Breakfast/lunch/dinner 7 days

Entrée Kapiti Chèvre de Bellay with rosemary wafers & smoked capsicum relish (lunch/dinner only), \$16

Shaky Bridge Vineyard

Café Graveyard Gully Rd, Alexandra, ph: 03-448 8511, williamhill.co.nz

Breakfast/lunch/dinner 7 days

Entrée Kapiti Raclette & caramelised red onion tart with Cardrona Valley merino lamb, Panko-crumbed sweetbreads, quince & walnut vinaigrette (dinner only), \$18

DUNEDIN

Plato 2 Birch St, ph: 03-477 4235, platocafe.co.nz

Brunch Sunday

Dinner 7 nights

Entrée/cheese course

Cheese fondue of Kapiti Te Horo Swiss & a special reserve gruyère with Emerson's Weizenbock beer, served with a selection of pickled walnuts, dried cherries, cauliflower & broccoli florets, apple crisps, quince paste, Jersey Benne potatoes & homemade breads & crackers, \$22.50

Two Chefs Bistro

FINALIST

121 Stuart St, ph: 03-477 7293

Lunch/dinner 7 days

Entrée Pithiviers of Kapiti Chèvre de Bellay with walnut & apple Pinot Noir paste, & roasted eggplant salad (dinner only), \$17

INVERCARGILL

Eat on Windsor

38 Windsor St, ph: 03-217 7722, eatonwindsor.com

Lunch/dinner 7 days

All-day dish Parmesan pine nut & Kapiti Kikorangi tart with quince & rocket, \$18.50

Emberz at Ascot Restaurant

Ascot Park Hotel, cnr Tay St & Racecourse Rd, ph: 03-217 6195, ascotparkhotel.co.nz

Breakfast/dinner 7 days

Dessert Pâté of Kapiti Kikorangi, Madeira poached pear, fresh local walnuts & spiced biscuits (dinner only), \$15.50

Paddington Arms (formerly

Flannagans Seafood Restaurant), 220 Bainfield Rd, ph: 03-215 8156, paddingtonarms.co.nz

Lunch 7 days from 11am

Dinner 7 nights

Cheese course Warm gingerbread with Kapiti Kahurangi, poached pear & spiced figs in rosemary syrup, \$11.50

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