

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.

HAMILTON, COROMANDEL, WAIKATO/BAY OF PLENTY, HAWKE'S BAY & NEW PLYMOUTH

HAMILTON

Canvas Restaurant & Bar

1 Grantham St,

ph: 07-839 2535, canvas.net.nz

Lunch Tues-Fri 11.30am-2pm

Dinner Tues-Sat from 6pm

Entrée "Assiette of Kapiti cheese" - Kapiti Awa Blue foam, Kapiti Aged Gouda soufflé & grilled haloumi with peach summer salad, \$18

COROMANDEL

Legends Restaurant & Bar

100 Augusta Drive, Pauanui,

ph: 07-864 5110, lakesresort.com

Lunch/dinner 7 days

Dessert Kapiti Kikorangi beignets on beetroot carpaccio with Merlot jelly & honey foam, \$14

WAIKATO/BAY OF PLENTY

Bistro1284 1284 Eruera St,

Rotorua, ph: 07-346 1284,

bistro1284.co.nz

Dinner 7 days from 6pm

Entrée Kapiti Tuteremoana Cheddar sorbet with Parma ham, smoked vine-ripened tomatoes, basil oil & balsamic reduction, \$14.50

Mount Bistro Restaurant

FINALIST

6 Adams Ave, Mt Maunganui,

ph: 07-575 3872, mountbistro.co.nz

Dinner Tues-Sun from 5.30pm

Entrée Savoury Kapiti

Kikorangi & walnut cheesecake with poached pear, spiced walnuts & red onion marmalade, \$20

Plateau Restaurant & Bar

FINALIST

64 Tuwharetoa St, Taupo, ph:

07-377 2425, plateautauupo.co.nz

Lunch/bar meals/dinner 7 days

Entrée/dessert Kapiti

Kikorangi tart with candy pecan nuts, witloof & citrus emulsion, \$16.50

Roquette Restaurant & Bar

23 Quay St, Whakatane,

ph: 07-307 0722, roquette-restaurant.co.nz

Lunch/dinner Mon-Sat from 10am

Main Marinated lamb loin, caramelised onion & Kapiti Kahurangi rösti, with steamed greens & port wine jus (dinner only), \$33.90

HAWKE'S BAY

Te Awa Winery Restaurant

2375 SH50, Hastings, ph:

06-879 7602, teawa.com

Lunch 7 days from 12pm

Cheese selection Soft

herb-crumbed Kapiti Mt Hector with marinated fig terrine, home-made quince paste, wafers, pine nuts & olive oil, \$17

NEW PLYMOUTH

Okurukuru Restaurant

738 Surf Highway 45, ph:

06-751 0787, okurukuru.co.nz

Brunch/lunch/dinner Tues-Sun

10am-7pm

Pre-dessert dish Warm Kapiti

Kikorangi & kiwifruit brûlée with a crisp Kapiti Pamaro & walnut tuile, finished with parmesan air (lunch/dinner only), \$16.50

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