

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.

NELSON, HOKITIKA, CANTERBURY & TIMARU

NELSON

The Honest Lawyer Country Pub & Hotel 1 Point Rd, Monaco, ph: 03-547 8850, honestlawyer.co.nz

Breakfast/lunch/dinner 7 days

Entrée Kapiti Kikorangi salad of manuka honey poached pear, crisp salad greens, baby watercress & Kapiti Kikorangi wafers with hazelnut vinaigrette (dinner only), \$19.50

HOKITIKA

Stations Inn Restaurant & Bar Blue Spur Rd, ph: 03-755 5499, stationsinnhokitika.co.nz

Lunch By appointment

Dinner 7 days from 6pm

Entrée Quince & Kapiti Kahurangi tartlet served with delicate poached pear, walnut & rocket salad with hazelnut oil, \$15.50

CANTERBURY

Nor'Wester Café 95 Main North Rd, Amberley, ph: 03-314 9411, norwestercafe.co.nz

Dinner 7 days from 6pm

Entrée Kapiti Mt Herbert tart with beetroot granita & rocket & pine nut salad, \$16.50

The Lakes Restaurant at Clearwater

FINALIST

Clearwater Ave, Harewood, Christchurch, ph: 03-360 1002, clearwaternz.com

Lunch Fri-Sun

Dinner 7 Days

Main (lunch) or **entrée** (dinner) Kapiti Mt Herbert & beetroot tart with watercress & vincotto, \$18

TIMARU

Steak @ Customs House 2 Strathallan St, ph: 03-684 5528, customshouse.co.nz

Dinner 7 days

Entrée Kapiti Mt Hector pâté, roasted beetroot salad finished with walnut vinaigrette, & Melba toast accompanied by Kapiti Tuteremoana Cheddar filo cigar & plum sauce, \$15

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KAPITI™
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NEW ZEALAND
ORIGINAL