

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.

PALMERSTON NORTH & WELLINGTON

PALMERSTON NORTH Nero Café & Restaurant

36 Amesbury St,
ph: 06-354 0312, cafenero.co.nz

Lunch Mon-Fri

Dinner Mon-Sat

Entrée Kapiti Bocconcini thyme & lemon tortellini with caramelised shallots, currants, pine nuts & a balsamic reduction topped with fresh Kapiti Grana Padano (dinner only), \$14.50

The Gallery 416 Church St,
ph: 06-357 3944,
vanuffelen.co.nz

Lunch 7 days from 9.30 am

Dinner Tues-Sat

Main Kapiti Tuteremoana Cheddar twice-baked soufflé with flaked roasted salmon & herb salad, \$26

WELLINGTON Hippopotamus Restaurant & Bar

SUPREME WINNER

Level 3, Museum Hotel,
90 Cable St, ph: 04-802 8935,
hippopotamus.co.nz

Lunch Mon-Fri

Breakfast/dinner 7 days

Entrée Kapiti Kikorangi tortellini on creamed leek with micro salad & Parma ham shavings (lunch/dinner only), \$20

Logan Brown cnr Cuba &
Vivian Sts, ph: 04-801 5114,
loganbrown.co.nz

Lunch Mon-Fri

Dinner 7 days

Dessert Sugar pear & frangipane tart with Kapiti Kahurangi & pear gumdrop ice-cream, \$19

Matterhorn 106 Cuba St,
ph: 04-384 8918,
matterhorn.co.nz

Lunch 7 days from 10am

Dinner 7 days from 5.30pm

Dessert Kapiti Mt Hector with strawberries, black pepper & croustillants, \$15

One80° Restaurant & Lounge Bar Copthorne Hotel,
100 Oriental Parade,
ph: 04-385 0279,
millenniumhotels.co.nz

Breakfast 7 days from 6.30am

Dinner 7 days from 6pm

Main Kapiti Kikorangi grilled beef tenderloin with red onion tarte Tatin, Kapiti Kikorangi parfait, pear paste & broccoli with walnut butter (dinner only), \$36

The General Practitioner **FINALIST**

Cnr Willis & Boulcott Sts,
ph: 04-499 6001, thegp.co.nz

Lunch/dinner 7 days

Entrée/light main Venison carpaccio with Kapiti Sainte-Maure, beetroot gâteau & watercress pesto, \$24

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