

new zealand flavours.



Clockwise from left: Trade Kitchen; Gusto Bistro; Ernesto; the bar at Matterhorn; Gusto's Duncan McKenna; his snapper with ricotta and saffron dumplings.



wellington update

It's been a while since our last guide to the New Zealand capital, so we went in search of the food scene's latest and greatest.

Wellington is a town that loves to go out. And it's no wonder, with the city's compact layout meaning you can hop from acclaimed restaurants such as Logan Brown and Martin Bosley's Yacht Club and serious wine rooms such as Arbitrageur, to Cuba Street cafes and funky bars in a matter of minutes. Here are a few spots to whip round on your next visit.

WHERE TO EAT

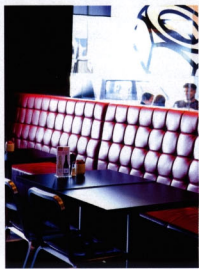
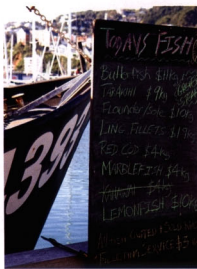
Locals know that **Matterhorn** (106 Cuba St, +64 4 384 3359) is the city's best spot for cocktails, and now it's also holder of the Supreme Winner gong in the recent *Cuisine Restaurant of the Year 2008* awards, thanks to chef Sean Marshall's creations such as pheasant and chestnut ballotine with Brussels sprout rosti.

Owners Olly and Annie Edwards and chef Ady Verberne (ex-Pravda) are keeping the business end of town happy at **Trade Kitchen** (Maritime Tower, 10 Customhouse Quay, +64 4 499 1639). Open for a year, the striking space features black rubber floors, Norman Foster chairs, and a menu of mod world fare that runs from cafe-style salads to salmon with spiced Tunisian vegetables.

Late last year in the up-and-coming suburb of Petone, Duncan McKenna opened **Gusto Bistro** (282 Jackson St, +64 4 920 1774) in a grand Art Deco room. Start on tapas, then try Euro fare like



Clockwise from below: Trade Kitchen; the Waitangi Park market; the new boutique hotel Ohtel has a retro-designer fitout.



smoked eel with celeriac remoulade or rib-eye with manchego butter.

The site of the former Roxburgh Bistro now holds **The Ambeli** (18 Majoribanks St, +64 4 385 7577), a series of jewel-coloured rooms run by the energetic Shaebodine Moleta and his wife Elizavet. Chef Sam Pope's food reflects the pair's Mediterranean roots, with tastes like a potato, anchovy and caper pancake, or crispy duck with cavolo nero.

If you tire of Cuba Street faves such as **Ernesto** (at 132, +64 4 801 6878), the CBD's new **Gotham** (4 Chews Ln, +64 4 910 6009) is a cafe with a Batman theme

more stylish than it sounds, good for lunch or wine and tapas from the skyscraper-shaped blackboard menu.

WHERE TO DRINK

A cafe by day and bar by night, tiny **Superfino** (76 Ghuznee St, +64 4 382 8606) is known for cocktails such as the grapefruity Pamplemousse Pucker. And hidden behind club Boogie Wonderland is the quirky **Alice** (Forresters Ln, off Tory St), where a young, artsy crowd goes for the Mad Hatter's Tea Party – vanilla vodka and iced peppermint tea served in a vintage pot.

WHERE TO SHOP

On the waterfront, local producers sell their goods at **Waitangi Park Market** (Sun 7am-12.30pm), and you can buy seafood fresh off the fishing boat that pulls in at the pier. For imported pastas, cheeses, smallgoods and coffee paraphernalia, visit **Caffe Italia** (229 Cuba St, +64 4 385 2703).

WHERE TO STAY

In a prime spot on Oriental Bay, the new 10-room boutique **Ohtel** (ohtel.com) teams classic 20th-century pieces with fun modern design elements, and has a cute foyer cafe bar that's also open to the public. **d.**