

VISA WELLINGTON ON A PLATE

5 - 21 MAY 2023



OFFICIAL FESTIVAL
PROGRAMME GUIDE

VISA | !O!

WELLINGTON ON A PLATE

EAT CURIOUS! AT
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VISA | !O!

WELLINGTON ON A PLATE

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For all Cocktail Wellington and Dine Wellington details head to VisaWOAP.com	



2023 FESTIVAL THEME

BREAKING THE MOULD

Every year Visa Wellington On a Plate serves up a new festival theme to inspire participating venues and event organisers to create one-off menus, dishes, cocktails, burgers, and Festival events. The theme marks a moment in time and inspires an exciting and unique programme each year.

'BREAK THE MOULD' WITH US

This year is about pushing boundaries and looking at things differently. It's about looking to the future, and being at the pointy end of change. We welcome the rule breakers, the risk takers, and those who dare to be different.

KIA ORA KOUTOU,

It's been 15 years since we started Visa Wellington On a Plate as a way to support our local hospitality industry during the quietest time of year. It is now the largest culinary festival in the southern hemisphere – and it's still growing!

This year we will be serving up even more Visa Wellington On a Plate, with editions in both May and August.

It's a milestone year for us, but our eyes are firmly focused on the future. Both The Next Gen Cook Off at Everybody Eats and the Rising Stars Awards presented by Lumina will make a return this year, recognising and nurturing new talent so that Wellington's culinary community can thrive for years to come.

2023 will also see the return of international chefs and collaborators who bring the world to Wellington and connect Wellingtonians with some of the best in the world. As an avid traveller, I believe there is nothing better than cross-cultural exchange to inspire us and keep driving us forward.

Join us as we celebrate the best of the capital's culinary community.

Sarah Meikle
Festival Director,
Visa Wellington On a Plate



Sarah Meikle, Festival Director



Beth Brash, Head of Programming & Events

THIS YEAR WE ARE WELCOMING THE WORLD BACK TO WELLINGTON! IT'S TIME TO SHAKE THINGS OFF AND UP, AS WE EMBRACE OUR FESTIVAL THEME FOR 2023: BREAKING THE MOULD.

Get ready to be turned upside down and inside out. Join us to break out of your comfort zone, and most of all, to have fun!

The May edition sees the return of Dine and Cocktail Wellington, as well as the pop-ups and events that the Festival has become so well-known for – but now with better weather!

We can't ignore the fact that Wellington is also known as the arts and culture capital of New Zealand. This year you can explore delicious crossovers with music, comedy, literature, and the arts, cool pop culture styled events, worldly delicacies and future-focused experiences. Our culinary innovators are pushing the boundaries and encouraging you to taste not only the delicious, but the unexpected. We can't wait to eat curious with you!

Beth Brash
Head of Programming and Events,
Visa Wellington On a Plate

P.S. In case you missed the news, Burger Wellington presented by Garage Project will be back in August!

**CHAMPIONING AWARD-WINNING EATERIES
AND WORLD-CLASS CHEFS, WELLINGTON IS A
SMALL CITY WITH A BIG APPETITE. EACH YEAR
OUR CLOSE-KNIT HOSPITALITY COMMUNITY
HOSTS AOTEAROA'S LARGEST FOOD FESTIVAL:
VISA WELLINGTON ON A PLATE.**

Though this isn't your typical food festival, Visa Wellington On a Plate is a celebration of food and drink in Aotearoa New Zealand's creative and culinary capital.

The Festival offers intriguing and innovative food experiences that go far beyond a quirky table setting. Visa Wellington On a Plate provides a stage for local chefs to share their talents, tell their stories, and experiment with new ideas that help to expand our culinary world.

The first helping of Visa Wellington On a Plate 2023 will take over the Greater Wellington region from 5 to 21 May. With culinary moments on offer across the Kāpiti Coast to Porirua, from the Wairarapa, through the Hutt Valley, into the Wellington suburbs, and the city centre – wherever you go, you'll never be far from delicious.

The Festival is brought to you by the Wellington Culinary Events Trust, a not-for-profit organisation dedicated to supporting our local hospitality industry.

WHAT ELSE IN WELLY?

If you are visiting the capital for Visa Wellington On a Plate and need a break from eating (we get it!) head over to WellingtonNZ.com for everything you need to plan your ultimate stay in Wellington.



FESTIVAL 101

Wellington is an eclectic city with a diverse hospitality community, which means there are many ways to 'do' Visa Wellington On a Plate.

There are four different festival platforms that restaurants and venues can participate in during the May edition, however this printed guide can only cover the tip of that delicious iceberg.

For the full Festival programme, including Dine Wellington and Cocktail Wellington listings, visit [VisaWOAP.com](https://www.visawoap.com)

Looking for info about Burger Wellington presented by Garage Project? We'll have an edition of the Festival dedicated to burgers in August.



KARENA AND KASEY BIRD
WHISKY & WOOD, PG 24

FESTIVAL EVENTS

Be lured into the extraordinary with curated Festival Events. These culinary experiences are set to feed, educate, and challenge your senses. Be sure to plan ahead as tickets to popular events sell like hotcakes! The Visa Pre-sale runs from 12pm on 20 March, followed by General Release at 12pm, 23 March.



PICKLE DINER
GARAGE PROJECT TAPROOM, PG 18

POP UPS

Festival Pop Ups can be anything from festival-long restaurant takeovers to one-night, once-in-a-lifetime experiences. You don't need to buy a ticket, simply head along to any of the Pop Ups and pay for what you eat and drink.

If there's a Pop Up you don't want to miss, be sure to check with the venue if they take reservations.



'ESTE CORDERO ME VUELVE LOCO'
ERNESTO'S COCINO CUBANA

DINE WELLINGTON

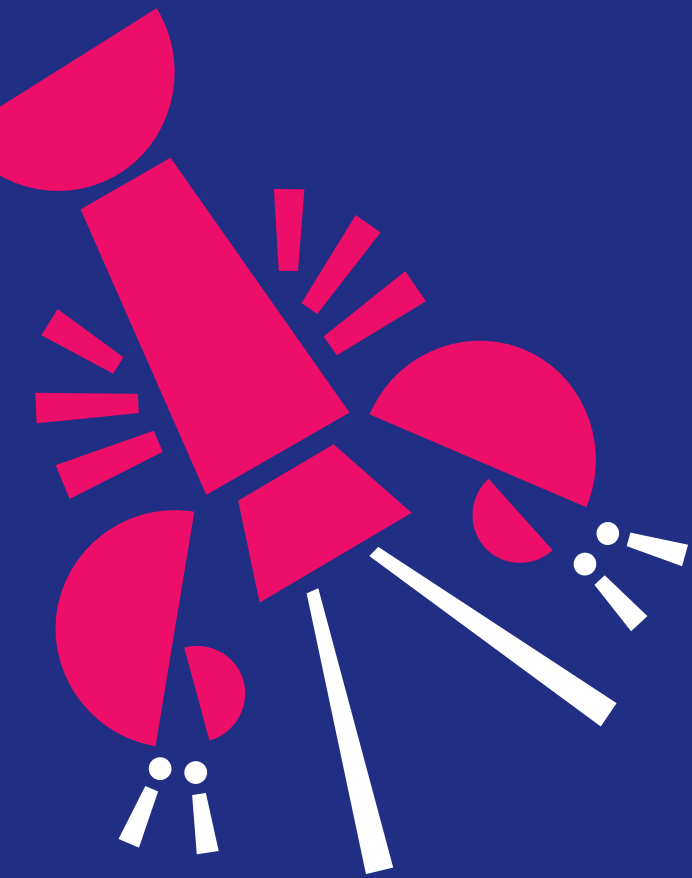
Eat your way around the region with Dine Wellington as local chefs showcase their talent, creating dishes or set menus inspired by the Festival theme. Dine Wellington is usually offered alongside a restaurant's normal menu. Be sure to check with the restaurant if reservations are recommended. You can find all Dine Wellington listings at [VisaWOAP.com](https://www.visawoap.com)



'AVANT NIGHTCAP'
HIPPOPOTAMUS RESTAURANT

COCKTAIL WELLINGTON

Cocktail Wellington offers a twist on your usual cocktail order as the city's bartenders shake up Festival theme-inspired tipplers. Cocktail Wellington is offered alongside the venue's normal drinks list. You can find all Cocktail Wellington listings at [VisaWOAP.com](https://www.visawoap.com)



FOR THE FIRST STOP ON YOUR CULINARY JOURNEY VISIT

VISA WOAP.COM

You'll find all the info and updates you'll need at VisaWOAP.com. Everything that's on offer during the Festival is here.

Event and Pop Up listings can be found in this printed guide but are also listed on the website. Be sure to check the website for updates and to buy your Festival Event tickets.

The website is also where you can find Dine Wellington and Cocktail Wellington listings and where you can rate the ones you try!

There's a range of great tools to help you plan out your Festival including all menu, event, and dietary details. You can use our handy filters to find what you're looking for.

You can create your Festival wishlist and share it with your friends as well as search the map for what's going on in your neighbourhood.

You'll be able to keep up to date with our 'What's Fresh' blog, where we share the latest and greatest foodie news, all the inside details on the Festival and tips from guest bloggers.

RATE & WIN

DINE & COCKTAIL WELLINGTON

Did your food and drink look good and taste incredible? Did you receive great service? Was what you tasted interesting, new, or challenging?

As you eat and drink your way through Festival dishes and cocktails this May, we want to find those that deliver the ultimate Visa Wellington On a Plate experience!

From 5 - 21 May, you can rate each of your Dine Wellington dishes and Cocktail Wellington drinks at **VisaWOAP.com**

Not only will you help determine the 2023 Festival Awards finalists, every dish or cocktail you rate will put you in the draw to win some incredible prizes including a return trip for two to Singapore courtesy of Singapore Airlines*.

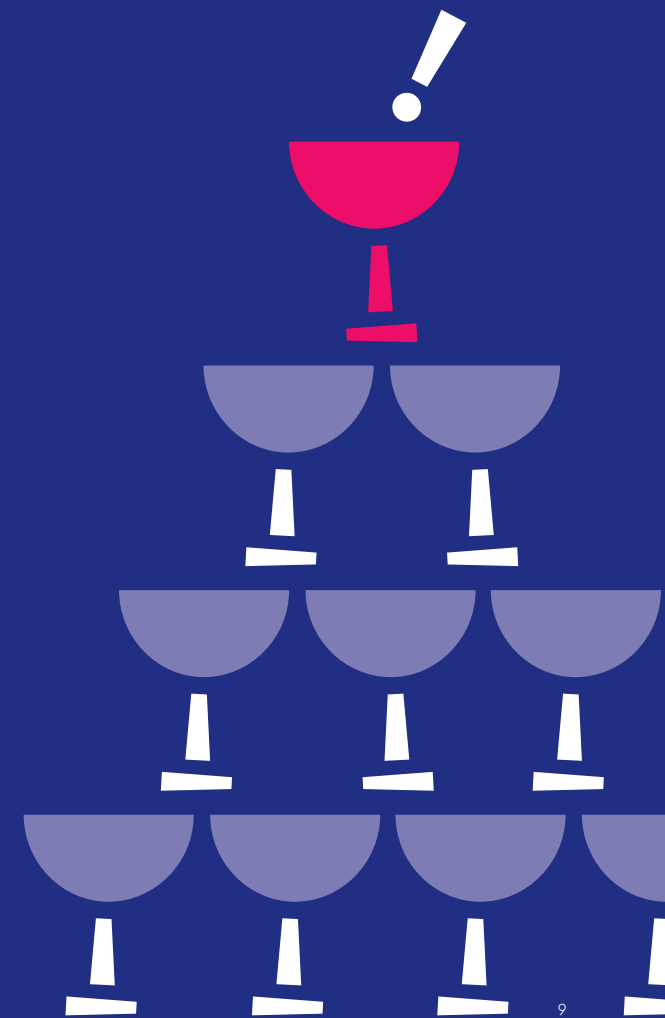
Look out for the Rate & Win QR codes in participating venues or head to **visawoap.com/rateandwin** to find out more.

**T&Cs apply.*



'WHAT ABOUT OUR BURGERS?!' WE HEAR YOU ALL CRY.

Don't worry, you'll get to taste and rate all the burger goods when Burger Wellington presented by Garage Project returns for two weeks from 11 August 2023.



MORE THAN A MEAL.

Visa Wellington On a Plate is proud to support our Charity Partners, Kaibosh Food Rescue and Everybody Eats, by linking the food industry with community groups that support people in need. Every day, food businesses in our city end up with more food than they can sell. By supporting Kaibosh and Everybody Eats, Visa Wellington On a Plate aims to inspire new food rescue enthusiasts to donate food, funds, and time. Where better to connect people who love food and want to see it used well?

GET TOGETHER FOR KAIBOSH IN MAY

2023 marks ten years of Visa Wellington On a Plate's partnership with Kaibosh Food Rescue. Over the past decade, some of New Zealand's best chefs have led their popular 'All Taste, No Waste' Festival Events.

But for Kaibosh the month of May isn't just about Festival Events, it's also the biggest fundraising month of the year as they hold their annual 'Give a Meal in May' appeal. The campaign sees businesses all over Wellington, the Hutt Valley, Kāpiti, and Horowhenua get involved.

Kaibosh General Manager Matt Dagger says the initiative has evolved over the years from missing a meal and donating the cost of the meal, to sharing a meal with others and donating together, or for people to just share their kindness through kai by donating directly to Kaibosh.

"As we worked to improve the initiative we found the key ingredient that was missing was the personal element of enjoying food together. What really makes a meal is that shared experience, preparing the meal, taking the time to sit down and have conversations, it brings people together," he says.

"There's plenty of ways people can participate in Give a Meal in May, whether it's a shared morning tea with workmates, a casual dinner with friends and family or just a generous donation to Kaibosh. It's an initiative that not only does good for the wider community, it's great fun and extremely rewarding on a personal level too," Matt adds.

Over the past year food distributed by Kaibosh has increased by 40%, with a significant rise in demand from the wider community as many households are struggling to provide food for their families. Kaibosh are always on the lookout for both one-off and regular food donations.

The charity also relies on volunteers to sort and distribute food to community groups, giving people many opportunities to get involved. Kaibosh Food Rescue has a vision of zero food poverty and zero food waste and is New Zealand's first food rescue organisation. They redistribute quality surplus food seven days a week to charities and community groups that support people in need.

For more information on All Taste, No Waste see page 29. For more information on Kaibosh, visit kaibosh.org.nz

FEEDING BELLIES, NOT BINS

Everybody Eats is on a mission to reduce food waste, food poverty and social isolation in New Zealand. Serving restaurant quality three-course meals made almost entirely from perfectly good food that would otherwise go to waste, Everybody Eats operates on a pay-as-you-feel basis. Customers can pay a koha of whatever they like, from nothing at all to sizeable donations.

The food rescue charity was founded in 2017 by Aucklander Nick Loosley after he was exposed to the enormous amount of food waste while undertaking research for his Master's Degree in Green Economics.

Everybody Eats launched in Wellington in 2020 with a ticketed event at Visa Wellington On a Plate. Now, the charity's volunteer chefs, lead by their Head Chef Ellis Robbins are pumping out three-course meals at LTD. four times a week.

In 2022, The Next Gen Cook Off at Everybody Eats was introduced to the Visa Wellington On a Plate programme. The initiative saw five up-and-coming chefs from Wellington's top establishments create a three-course meal from a 'mystery box' of donated food from Kaibosh Food Rescue, Silver Fern Farms, and others.

The Next Gen Cook Off series saw Visa Wellington On a Plate and 2022 Festival Partner Tommy's Real Estate raise more than \$18,000 for Everybody Eats last year.

Nick Loosely says, "The series was a brilliant way to introduce new people to the Everybody Eats concept, engage with our incredibly generous friends in the hospitality industry, and even more importantly, fulfil our purpose by giving people from all walks of life access to what is, without a doubt, New Zealand's premier food festival."

For more information on The Next Gen Cook Off in 2023, see page 17. For more information on Everybody Eats, including their Goodie Box catered lunch option visit everybodyeats.nz

kaibosh **Everybody Eats**
FOOD RESCUE



DIETARY NOTES

(DF) Dairy free
(NF) Nut free
(Vv) Vegan

(GF) Gluten free
(V) Vegetarian
*Available on request

FESTIVAL POP UPS

Festival Pop Ups are events that are free to attend and don't require a pre-purchased ticket, you can simply head along and pay for whatever you eat and drink.

There's an incredible range of Pop Ups for you to explore, anything from festival-long restaurant takeovers to one-night, once-in-a-lifetime experiences! If there's a Pop Up you don't want to miss, be sure to check with the venue if they take reservations.

A full list of this year's Pop Ups can be found on pages 13-19.



OPENING EVENT: YARDBIRD IZAKAYA

With international Chef Collaborations back from the ashes, Visa Wellington On a Plate is kicking off the festival by bringing mates together to cook over the coals for this laid-back izakaya style feast. Matt Abergel of cult restaurants Yardbird and Rōnin (Hong Kong), festival favourite Morgan

McGlone of Sunday and Bar Copains (Sydney), and Wellington's very own James Pask from Cinderella will be turning up the heat. In true izakaya style, the drinks list will be just as good as the menu. Turn up, park up, drink up.

(DF*, GF*, NF*, V*)

THU 4-FRI 5 MAY
5pm-Late

CINDERELLA
278 Willis St,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION



AKERA – FRYBREAD TACOS

During lockdown 2020, Chef Jonny Taggart decided to explore his ancestral history and uncovered ties to Native Canadian culture. Jonny has continued to learn and develop a better understanding of his Native Canadian heritage through exploring the cuisine of his whakapapa. Over four nights, you can

explore the necessity of innovation in post-colonial Canadian First Nations' cuisine, particularly highlighting the invention of the native frybread taco. Centred around the humble taco, but different to how you may know them, this Pop Up is affordable and approachable, with a side of exploration and history.

(DF*, V*)

**FRI 12, SAT 13,
FRI 19 & SAT 20 MAY**
6pm-10pm

LTD.
Level 1, 60 Dixon St,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION



BACK TO CASTAWAY

Get ready for a trip back in time. We're going back to 232 Oriental Parade circa 1983 when Beach Babylon was the legendary Castaway Restaurant and Coffee House. Grab your leg warmers, loose linen, Bata Bullets, and hair gel – the jukebox and Castaway's 1983 menu

are back with a 2023 makeover. Veganised Wiener schnitzels, revived shrimp cocktails, and remixed blue lagoons, the team are resurrecting Castaway's signature dishes and bringing the 80s back in all the best ways.

(DF, GF, NF*, V, Vv)

FRI 5-SUN 21 MAY
12pm-Late

BEACH BABYLON
232 Oriental Pde,
Oriental Bay

PAY ON CONSUMPTION



CHAKALAKA HOUSE

The Crooked Elm and Scheckter's Deli are bringing an authentic taste of South Africa to Lower Hutt as they team up to bring you a menu filled with South African favourites. There'll be Gatsby sandwiches, chakalaka, the Wimpy breakfast, boerewors rolls, bobotie, and the

famous street dish: bunny chow. You'll also be able to dive into a delicious selection of biltong and drywoers from Scheckter's Deli. Desserts are not forgotten with a classic melkert on offer alongside a selection of South African wine, whisky and beer. **(DF*, GF*, NF*, V*, Vv*)**

EVERY WED-SUN DURING THE FESTIVAL
11am-9pm

THE CROOKED ELM
25 Laings Rd,
Lower Hutt

PAY ON CONSUMPTION



CROSSCHELLA KID'S FESTIVAL

A kid-focused food fest for the whole fam. Head to Southern Cross for a Sunday Sundae or build-your-own tacos. There are lolly scrambles, piñata, and a special kids' brunch menu to dig in to as well. What's a festival without the sideshows? There'll

be plenty to keep the kids busy with a dress up competition, face painting by Making Faces, Sarah the Scientist, Rainbow Circus and a kid's disco with a live DJ. Every zone of Southern Cross will become a kid's paradise. **(DF*, GF*, V*)**

SUN 21 MAY
10am-2pm

SOUTHERN CROSS
39 Abel Smith St,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION

LUMINA™



LAMB OF AOTEAROA
NEW ZEALAND

The pinnacle of taste.

Lumina Lamb was born from one wildly ambitious goal— to breed the world's most succulent lamb.

f @lumina.farms

luminafarms.com



CUCINA POPOLARE

Bottega in Dukes Arcade invites you to two special weeks of re-invented dishes of Cucina Popolare, traditional Italian cuisine. Humble ingredients will be used to create modern versions of iconic Italian dishes. The menu will showcase items where a single ingredient is given its time to shine and features legumes,

grains, underrated vegetables, and offal. Mixing the old and the new, the freedom of breaking every boundary and the respect every tradition deserves. Simple, honest and affordable good food and rustic natural wines in a neo-bistro that celebrates the past and the present. **(DF*, GF*, NF*, V*, Vv*)**

EVERY MON-FRI DURING THE FESTIVAL
11.30am-2.30pm

BOTTEGA
Dukes Arcade,
105 Willis Street,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION



DOUGHNUT WAGON

Pop along to Dough's Doughnut Wagon stationed in Silverstream to see what the daily doughnut is. Every day will bring a new flavour using ingredients from local Wellington

businesses such as Lighthouse Gin, Fix & Fogg, Wellington Chocolate Factory, and Mangaroo Farms. Bringing doughnuts to the people! **(V)**

FRI 5-SUN 21 MAY
6.30am-2pm
(or until sold out)

DOUGHNUT WAGON
242 Fergusson Dr,
Silverstream,
Upper Hutt

PAY ON CONSUMPTION



FORRESTER'S LANE DUMPLING FEST

Dumplings, noodles, bao, salads, and curry - taste the flavours of the neighbourhood and discover a feast for your senses that will transport you across Asia and the Pacific. With food stalls

from local restaurants such as Dragons and Chow, delicious local beers from ParrotDog, and desserts from The Little Cookie Shop and The Little Waffle Shop. **(DF*, GF*, NF*, V, Vv)**

THU 11 MAY
4pm-Late

FORRESTER'S LANE
Forrester's Lane,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION



INTO THE WILD

Little Beer Quarter is going wild this May exploring wild beer, wine, and food. Their Into the Wild menu features wild yeast, game meats, house fermentation, foraged ingredients and adventurous

flavour combinations. Featuring collaborations with innovative craft breweries and vineyards, a stellar line up of wild food, drink, and special events. Take a walk on the wild side. **(DF*, GF*, NF*, V*, Vv*)**

EVERY SUN DURING THE FESTIVAL
3pm-Late
EVERY MON DURING THE FESTIVAL
3.30pm-Late

LITTLE BEER QUARTER
6 Edward St,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION



LA FRANCE ET SES DÉLICES

Be transported to the heart of France with this classic French bistro takeover. Experience food, wine, and entertainment à la Française (the French way). Featuring a wide range of fromage from C'est Cheese and Le Marché Français,

viennoiseries and pâtisseries from French Cancan, saucisson, frites and more. You can indulge in a classic French breakfast or lunch with all the trimmings during this full menu takeover. **(DF*, GF*, NF*, V*, Vv*)**

FRI 5-SUN 21 MAY
11am-5pm

HUXLEY'S
34 Bowen St,
Pipitea

PAY ON CONSUMPTION

MIRAMAR TACO'VER

Join the Mexican Embassy in Aotearoa in commemorating 50 years of diplomatic relations between Mexico and New Zealand. Pop by the laneway and 'taco' walk on the wild side as visiting Chef Lucho Martinez, The Food Lab, Taco Addicts, Charley Noble and Viva Mexico all join in on the fun. They'll be showcasing regional

Mexican food that can be perfectly paired with Double Vision Brewing's tasty brews. Even if you're new to these flavours, they've 'guac' you covered with the Mexican Embassy offering additional information on regional styles and preparations, in the hope of helping you to navigate this multilayered gastronomic landscape. **(DF*, GF*, NF*, V*, Vv*)**

SAT 6 MAY
11am-9pm

THE LANEWAY
128 Park Road,
Miramar

PAY ON CONSUMPTION

MÉXICO
EMBASSADA EN NUEVA ZELANDIA

MOSAIC

Field & Green's Laura Greenfield continues her culinary adventure and explores the food of the Jewish people who lived on the southern shores of the Mediterranean in Morocco, Algeria, Tunisia, and Libya. Predominately settled in coastal cities Tangier, Algiers, Tunis, Tripoli, and the island of Djerba, North African Jewish cooking was

greatly influenced through migration from Andalusian region of Spain and the Italian port city of Livorno. Add a culinary impact from the more recent colonisation of France and Italy, this cuisine is both colourful and aromatic, full of contrasts and surprises with delicate flavouring derived from a long list of spices. **(DF*, GF*, NF*, V*, Vv*)**

EVERY WED-SAT DURING THE FESTIVAL
11am-2pm & 5pm-10pm

EVERY SUN DURING THE FESTIVAL
11am-2pm

FIELD & GREEN
262 Wakefield St,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION

InterContinental Wellington High Tea Experience

An Occasion Of Unparalleled Elegance

2 Grey Street, Wellington, 6011
04 495 7841

lobbylounge.wellington@ihg.com

INTERCONTINENTAL
WELLINGTON

THE LOBBY LOUNGE
AT INTERCONTINENTAL

JACOB SPACKMAN (KISA)



Jacob has recently graduated from Le Cordon Bleu, completing a Diplôme de Cuisine. While studying, he worked as Commis Chef at Ombra before transferring to Kisa as a Chef de Partie. Jacob was a recipient of the 2022 Lumina Rising Star Award.

MON 8 MAY

BRETT BARNES (SHEPHERD)



Liverpool born and raised, Brett has worked in kitchens across London, Sydney, Melbourne, and New Zealand. Landing at Charley Noble, he worked his way up to Senior Sous Chef, before becoming Sous Chef at Shepherd. Brett loves the creative side of being a chef and working with a very talented team.

TUE 9 MAY

LIZZIE ROGERS (KOJI)



No stranger to the hospitality industry, Lizzie, now 22 years old, has been working in kitchens since she was 14. She has spent the past few years deep-diving into different cuisines and techniques from a range of talented chefs which she has found incredibly inspiring.

MON 15 MAY

NEXT GEN COOK OFF

Next Gen Cook Off is back! Everybody Eats is excited to announce the return of their hugely successful event. Enjoy a pay-as-you-feel three-course dinner using perfectly good food that would otherwise have gone to waste. Prepared

by a different up-and-coming Wellington chef each night, diners and a panel of judges will assess the meals and crown one chef as a winner. Next Gen Cook Off is supported by Pure South. **(DF*, GF*, NF*, V*, Vv*)**

**MON 8, TUE 9,
MON 15, TUE 16
& WED 17 MAY**
6pm-8pm

LTD.
Level 1,
60 Dixon St,
Te Aro,
Wellington CBD

PAY ON CONSUMPTION



CELIA DRUMMOND (FLORIDITAS)



Celia is relatively new to the kitchen, but knew she was in the right place from day one. Seasonal ingredients, local produce and expanding her foraging knowledge inspires her to create delicious and exciting plates. For Celia, Kiwi cuisine draws from so many corners of the world. Bringing different ideas together on the plate and people together on the table is a joy.

TUE 16 MAY

COURTENAY CHARLES (50-50)



Courtenay is ready to find her place on the culinary scene after becoming a qualified chef in late 2022. She loves how great food and the right environment can create a positive place to inspire, educate and celebrate everyone in the community.

WED 17 MAY

NOT LIKE MAMMA USED TO MAKE

Italians, block your ears because the team from Flint Social are bringing you pizzas that Mamma definitely did not make. Dive deep into the weird and wonderful with this not-so-classic take on your classic wood-

fired pizza. Delight the senses with flavour combinations that will start a conversation, paired with local beer and wine. The whole family is welcome. **(Cannot cater to dietary requirements)**

EVERY THU-SAT DURING THE FESTIVAL
6pm-Late

FLINT SOCIAL
205 Jackson St,
Petone

PAY ON CONSUMPTION





PICKLE DINER

For five days, Garage Project's Aro Taproom is transforming into Pickle Diner alongside Wellington's favourite sandwich spot, Fred's. Featuring a pickle-packed menu from Fred's that stretches beyond just sandwiches, all accompanied by pickle-

quenching beverages from Garage Project. Come get pickled at the Pickle Diner, Tuesday – Friday from 3pm in the taproom and Saturday 12pm – 5pm for a full-scale Pickle Party on the brewery forecourt. **(V*)**

TUE 16-FRI 19 MAY
3pm-8.30pm

GARAGE PROJECT TAPROOM
91 Aro St, Aro Valley

SAT 20 MAY
12pm-5pm

GARAGE PROJECT BREWERY FORECOURT
68-70 Aro St, Aro Valley

PAY ON CONSUMPTION



THE CRUSTACEAN BEER CONGRESS

The 10th International Crustacean Congress is coming to Wellington and it turns out that Crustacean Scientists love beer. To show off Wellington's incredible beer scene to visiting carcinologists, a few of the 'crabital's' best breweries will be competing to create

'cray-zy' crustacean-inspired beers. 'Clam-ber' down to the Malthouse to cast a vote for your favourite. One brewery will win the ultimate bragging rights: an as yet-unnamed crustacean will be named after them! **(Cannot cater to dietary requirements)**

SAT 20 MAY
12pm-Late

THE MALTHOUSE
76 Willis Street, Wellington CBD

PAY ON CONSUMPTION



READY FOR THIS JELLY?

Want to try a 'dirty' jelly for your Gin Martini or a Potted Negroni? Or, perhaps a Breakfast Martini with marmalade is more your jam? Discover The Library's special gin cocktail list as it highlights some of the most iconic cocktails through history. Taste your way through 200 years of gin history with

a twist! All cocktails on the list can be explored as either an unstable jelly version, the classic or as a flight of the complete history of gin through jello shots. The Library's pastry chefs are joining the party with Alexander Panna Cotta, Tom Collins Wobbly Pie and a Gin 'n Tonic x PB&J. **(DF*, GF*, NF*, V*, Vv*)**

EVERY MON-FRI DURING THE FESTIVAL
5pm-Late

EVERY SAT DURING THE FESTIVAL
4pm-Late

EVERY SUN DURING THE FESTIVAL
2pm-Late

THE LIBRARY
Level 1, 53 Courtenay Pl, Te Aro, Wellington CBD

PAY ON CONSUMPTION



THE SAUSAGE PROJECT

Myrtle is bringing you an all out two-day bier and wurst-fest. Delight in house-made sausages, barrel-aged mustards, krauts, and other Euro delights. They'll all be served alongside a special beer menu from Garage Project, inspired by 'flüssiges Brot' (liquid bread) – the malty,

nourishing strong brew that sustained fasting monks. Brought to you by the team behind the Larder, Myrtle and Garage Project. Wurst case scenario, there will be sausages and beer! Prost! Zum Wohl! **(Cannot cater to dietary requirements)**

SAT 13 & SUN 14 MAY
3pm-8pm

MYRTLE
23 Kent Tce, Mount Victoria

PAY ON CONSUMPTION



SOUND BITES

Lovebite will transform into a shrine for Aotearoa Music Month in May! Featuring a full cocktail list inspired by homegrown artists who have broken the mould and given Aotearoa some iconic albums. We will have a Savage selection of cocktails from throughout the

decades. You could try a Gutter Jim Beam Black Cocktail, sip on a Gin and Otara Millionaire's Club Soda, or will the Dane Rumble Apple Crumble Daiquiri be better than any of them? Want to hear your favourite Kiwi song? Pop it on via our paper jukebox. **(DF*, GF*, NF*, V*, Vv*)**

EVERY WED-SAT DURING THE FESTIVAL
5pm-late

LOVEBITE
Level 1, 2 Forresters Ln, Te Aro, Wellington CBD

PAY ON CONSUMPTION



WAZA: A WEDDING FEAST

The Wazwan feast forms an integral part of family gatherings in Kashmir, especially weddings. It is an inextricable part of Kashmiri culture. The dishes' names and their spice- rich sauces also tell the long history of Persian, Arabic, and Central Asian influences. Expect incredible bites served upon rice, garnished with Kashmiri saffron

and pickles. Don't skip the Kahwa, a traditional, aromatic Kashmiri tea flavored with cardamom and topped with almonds. Head to Chaat Street to sample the delicious dishes on offer as the whole space is turned into a wedding dining room with artwork and traditional crockery from Kashmir. **(V*)**

FRI 5-FRI 19 MAY
11am-9pm

CHAAT STREET BY VAIBHAV VISHEN
171 Willis Street, Te Aro, Wellington CBD

PAY ON CONSUMPTION



SWEET SHOP

Calling all 9-15 year old pastry chefs! VIVISTOP wants you to create the most delicious and creative sweet treat you can dream up. In this immersive workshop over two days, participants will design their exquisite desserts and bring them alive at a pop-up sweet

shop full of wonder and awe. You'll learn all about dessert making and how to create one of your own from scratch with the help of professional chefs. This is a free event, register through the Festival website for your spot. **(DF*, GF*, NF*, V*, Vv*)**

SAT 13 & SUN 14 MAY
10am-1pm

VIVISTOP
15 Willeston St, Te Aro, Wellington CBD

FREE, REGISTRATION REQUIRED



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WellingtonNZ.com



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@newsealandfood - The Arborist



@islandgirlblogger - Brew'd Boulcott

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DRINKING. TAG US TO
SHARE THE FOODIE LOVE
AND WIN SPOT PRIZES
DURING THE FESTIVAL.**

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#CocktailWelly
#DineWelly



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@burtonbitesnz - Damascus



@mrytle.bakery - Myrtle



@hiney-lives - The Arborist

T&Cs apply.

FESTIVAL EVENTS

DIETARY NOTES

(DF) Dairy free
(NF) Nut free
(Vv) Vegan

(GF) Gluten free
(V) Vegetarian
*Available on request

Break the mould of your day-to-day and be lured into the extraordinary, with these curated Festival Events. Discover more than 80 culinary experiences that are set to feed and challenge your senses.

Festival Events are the only events in the programme which require a pre-purchased ticket.

A full list of this year's Festival Events can be found on pages 23-52.

VISA PRE-SALE

The Visa Pre-sale opens at 12pm on 20 March and is an early ticket release for Visa cardholders (Debit, Credit and Prezzie Card holders).

Please note, pre-sale allocations can sell out, however for every event session, a portion of tickets are reserved for general ticket release. If you miss out, or don't have a Visa, you can purchase tickets during General Release.*

GENERAL RELEASE

General Release tickets are on sale from 12pm on 23 March.*

VISA iTICKET

*Booking fees only apply when purchasing by phone or from an outlet. Additional credit card and delivery fees may apply.

CHEF COLLABORATION SERIES PRESENTED BY SINGAPORE AIRLINES

After a three year hiatus, we're thrilled to announce the return of the Chef Collaboration Series presented by Singapore Airlines. Offering an exciting lineup of prominent international and Kiwi chefs teaming up with some of

Wellington's best eateries, these are once-in-a-lifetime culinary experiences not to be missed. This series is made possible by the support of Singapore Airlines and QT Wellington.



ANDREA MARSEGLIA (TERESA, HAWKE'S BAY)

Originally from Sperlonga, Andrea Marsegia started his career in hospitality as a pizza maker before making the move to bartending. Andrea has since worked in Milan, London, and Melbourne, picking up accolades along the way, including two nominations for Best Bartender by Australian Bartender. His Neighbourhood Foraging series during the first Covid lockdown piqued the interest of Cuisine, who named Andrea as 'one to watch'. Teresa was in the Top 10 best new openings in Asia Pacific from Tales of the Cocktail and 'one to watch' in Asia Pacific by The Spirit Business.

Joining Graze for an ambitious cocktail matched degustation, they'll draw inspiration from the abstract artists that broke the mould of traditional art and will break the mould of what we know as dinner. Expect deep dives into colours, textures, and shapes reminiscent of Picasso and Pollock. Expect something beautiful and emotive. It may or may not look like dinner, but will be delicious. Ticket includes six courses and matched drinks, non-alcoholic matches available on request.

(DF*, GF*, NF*, V*, Vv*)

SUN 21 MAY
12pm-4pm
& 6pm-Late

GRAZE WINE BAR
95 Upland Rd,
Kelburn

\$200



EAT NZ KAITAKI (NATIONWIDE)

Eat New Zealand are on a mission to connect people to our land and our oceans through food. In 2020 Eat New Zealand launched the 'Kaitaki' - a collective of future food leaders telling the Aotearoa food story. It acknowledges that these young people lead the way forward for the food of Aotearoa. The collective has now grown to around 100 young people. Join this year's Kaitaki for a five-course meal that celebrates connection. Guests will be guided through each

course by the chefs and producers as they weave their personal stories onto plate. There will be dishes that make you rethink where your food comes from and dishes that challenge your thinking around utilising all parts of the ingredient in delicious ways. It will be an evening of surprise and delight that will make you feel more connected to the food on your plate, and the people who prepared it.

(Cannot cater to dietary requirements)

THU 11 MAY
6.30pm-Late

LTD.
Level 1,
50 Dixon St,
Te Aro,
Wellington CBD

\$150



JOSH HUNTER & MITCHELL TEIRNEY (CANTERBURY & AUCKLAND)

Young Māori Chefs Josh Hunter (Ngāti Tūwharetoa) and Mitchell Teirney (Ngāti Awa, Te Arawa) are on a mission to show that there is more to traditional Māori cooking than hāngi. Josh's cooking prowess and Mitchell's knowledge of Māori tikanga (customs and traditional values) led to the creation of 'Know the Whakapapa of your Kai' for Matariki last year. Now they're excited to share their enthusiasm for Māori food practices with Te Whanganui-a-Tara in this deeply personal dining experience.

The duo's collaboration with Havana Bar will celebrate and encourage the wider-use of Māori food practice such as the importance of ahi (fire), and is a celebration of te ao Māori and the kai of our people. Joined by Maty John of Base Food by Fire with his custom made BBQ that allows whole beasts to be cooked over fire, their aim is to create conversation around the kai while also learning a thing or two about te ao Māori, all over a mean feed.

(Cannot cater to dietary requirements)

THU 18-SAT 20 MAY
6.30pm-Late

HAVANA BAR
32 Wigan St,
Te Aro,
Wellington

\$75



DR. JP MCMAHON (ANIAR, IRELAND)

Dr. Jp McMahon is a chef, restaurateur, and author based in Galway, Ireland. He is co-owner and culinary director of Michelin-starred Aniar Restaurant, award-winning Spanish restaurant Cava Bodega, and he also runs the Aniar Boutique Cookery School. An ambassador for Irish food, its produce, and food culture, Jp is the director, founder and current chair of the Galway Food Festival. The author of *The Irish Cookbook* and *An Alphabet of Aniar*, Jp is a regular contributor to the *Irish Times*, Radio One, and RTE TV; he was twice the winning mentor for the RTE series *Taste of Success*. Jp is also the founder and plays host, to one of the biggest and most talked about international food

events in Europe, 'Food on the Edge'. He is committed to the educational and ethical aspects of food, to buying and supporting the best of local and free-range produce, and engaging directly with farmers and producers. After Logan Brown executive chef Shaun Clouston attended Jp's event 'Food on the Edge' and dined at Cava in 2017 he was inspired by Jp's commitment to showcasing the wild ingredients from both land and sea. Drawing inspiration from their respective remote islands at opposite ends of the earth, they will come together for a seven-course collaboration dinner of talent, taste and terroir. (Cannot cater to dietary requirements)

SAT 20 & SUN 21 MAY
6pm-Late
LOGAN BROWN
192 Cuba St,
Te Aro,
Wellington CBD
\$200
Table packages available



KĀRENA & KASEY BIRD (BAY OF PLENTY)

Kārena and Kasey have travelled to over 50 destinations across the globe learning about food and culture and been involved with numerous food events and activations throughout New Zealand. They have hosted two seasons of the award-winning series on TVNZ *Kārena and Kasey's Kitchen Diplomacy*. They have also cooked for a number of New Zealand dignitaries and celebratory events around the world, including the New Zealand Consulate Shanghai, ANZAC celebrations in Los Angeles and New Zealand Embassies in Indonesia, Italy, Korea and Chile. Kārena and Kasey have been the food editors for *Mana* magazine and also food contributors for the *Herald on Sunday*. They have also self-published award-winning cookbooks, *For the Love of...* and *Hungry*.

Fresh off the back of winning New Zealand's Best Arts and Culture Event last year for 'Taiao: Food of the Gods', Kārena and Kasey Bird and Kitchen Takeover have joined forces again to bring this award-winning event to Wellington for the first time. Devour a progressive, five-course kai experience that will take you on a multi-sensory journey of flavours, aromas, sound and more. Through edible storytelling, you'll experience five unique 'worlds', each telling the legend of Māori Atua. In each of the taiao, you will get to enjoy unique ingredients and delicious flavours cooked by the Masterchefs themselves. Welcome cocktail included. Māori Oral (DF*, GF*, NF*, V*, Vv*)

THU 11-SUN 14 & THU 18-SUN 21 MAY
7pm-Late
WHISKY & WOOD
60 Cambridge Tce,
Te Aro,
Wellington CBD
\$199



KRISTEN KISH (ARLO GREY, USA)

Kristen Kish was born in South Korea and adopted into a family in Michigan. She showed an affinity for cooking at a young age. Her mother suggested she go to culinary school and since attending Le Cordon Bleu in Chicago, Kristen has never looked back. After moving to Boston, Kristen worked in many high-profile restaurants including Michelin-star Chef Guy Martin's Sensing and Barbara Lynch's Stir as Chef de Cuisine, overseeing all back of house operations, including the design and execution of nightly menus and demonstration dinners for ten guests. Kristen Kish is a *Top Chef* winner, cookbook author, and host of *Fast Foodies* and the latest *Iron Chef* on Netflix.

She'll be partnering with Floridita's to serve up five-courses showcasing her food at Arlo Grey, in Austin, Texas. Kristen's cuisine is playful yet refined, pulling inspiration from a French and Italian cooking background paired with nostalgia of the dishes from her upbringing and her love of travel. She's also inspired by her conversations with Hayden and the team at Floridita's and Aotearoa's bounty. (Cannot cater to dietary requirements)

THU 11 & FRI 12 MAY
Sittings every 15 mins from 5pm. See VisaWOAP.com for details.
FLORIDITAS
161 Cuba St,
Te Aro,
Wellington CBD
\$135 Meal only
\$210 Meal with beverage match



LOUIS TIKARAM (STANLEY, AUSTRALIA)

Growing up Louis Tikaram spent a lot of time in the kitchen with his Fijian-Chinese grandmother. This love of food saw him pursuing it as a career and working in prestigious restaurants such as Tetsuya and Longrain where he eventually became the executive chef and was awarded Young Chef of the Year by the *Sydney Morning Herald*. This led to opportunities in the USA, running the kitchen at E.P & L.P and regular appearances on *The Today Show*, *CBS This Morning* and features in *Food and Wine* magazine, *Vice* and

Emmy award-winning episode of *The Migrant Kitchen*. Louis was drawn home in 2019 to open Stanley Restaurant, which explores his Chinese heritage. Combining Louis' style of bright bold flavours with the beautiful wood-fired finish from the Charley Noble grills expect brilliance at this relaxed long lunch. Wear your stretchy pants or let out a few notches on your belt as this will be a leisurely celebration of top notch grass-fed Lumina Lamb. (Cannot cater to dietary requirements)

SAT 20 MAY
11.30am-3pm
CHARLEY NOBLE
1 Post Office Sq,
Wellington CBD
\$150

LUMINA™



LUCHO MARTÍNEZ (EM, MEXICO)

Originally from Coatzacoalcas, in southern Mexico, Lucho Martínez spent part of his childhood in Nashville, Tennessee. At 17, he moved to Cancún with the sole objective of studying gastronomy. After relocating to Mexico City he found himself working under Jorge Vallejo at Quintonil, a Michelin-starred restaurant that was listed at number 9 in the World Top 50. In 2018 Chef Lucho opened his own restaurant, named after his daughter Emelia or Em. Drawing on his extensive international experience, Em focuses on seasonality

and produce, using familiar ingredients in unconventional ways. With support from the Mexican Embassy, Lucho will be serving up tacos at the Miramar Taco'ver. Check out the Pop Ups listing on page 16 of this guide for more details. (DF*, GF*, NF*, V*, Vv*)

SAT 6 MAY
11am-9pm
DOUBLE VISION BREWING
128 Park Rd,
Miramar
PAY ON CONSUMPTION

MÉXICO
EMBAXADA EN NUEVA ZELANDIA



MATT ABERGEL (YARDBIRD, HONG KONG)

Matt Abergel is the Head Chef of Hong Kong-based restaurants Yardbird and Rōnin. Having worked at Masayoshi Takayama's Masa in New York and at Hong Kong's Zuma, Matt opened Yardbird in 2011. This restaurant has grown to be a global cult classic, with Matt becoming an authority on yakitori chicken, and publishing the bible of yakitori, James Beard Foundation award-winning book, *Chicken and Charcoal*. He opened Rōnin a Japanese izakaya-style dining bar in 2013, here Matt prepares dishes drawing on

Japanese flavours and techniques, with ingredients changing seasonally. You can experience Matt's incredible cooking style at the Visa Wellington On a Plate opening event, 'Yardbird Izakaya'. Check out the Pop Up listing on page 13 of this guide for more details. (DF*, GF*, NF*, V*, Vv*)

THU 4 & FRI 5 MAY
5pm-Late
CINDERELLA
278 Willis St,
Te Aro,
Wellington CBD
PAY ON CONSUMPTION

LISTEN TO

Hayley

TO

WIN

VISA WELLINGTON
ON A PLATE prizes
and experiences

LISTEN ON

iHeart
RADIO

THE

HITS

90.1FM



PRATEEK SADHU (INDIA)

Born in Jammu, Prateek Sadhu grew up around family farms and the cooking of his mother and aunt, which instilled in him the love of food and cooking. Prateek went on to study at the Culinary Institute of America, where he staged at several of the world's finest kitchens including Alinea, The French Laundry, Le Bernardin and Noma. These places helped develop his food philosophy of showcasing local produce and foraging for lost ingredients when he returned to India to open Masque, in the heart of Mumbai in 2016. After a year he was awarded Most Innovative Chef of the Year by the Western Culinary Association of India, Chef of the Year at the Conde Nast Traveller Top Restaurants Awards and ranked in *Food & Wine's* list of World's Best

Restaurants. Prateek recently featured on Discovery Channel's *The Journey of India*, and is working on an exciting new project.

Having both grown up in the Kashmir region, Prateek and Vaibhav will take you on a culinary journey through their birthplace from a Dardic lens and will showcase the cuisines, arts, music and customs of the area from Kashmir to the Chitral district just south of Tajikistan. Interestingly, Wellington flora is very similar to Kashmirs, but many of us would consider these weeds. This six-course dinner, drawing on both Prateek and Vaibhav's love of foraging and Kashmir cuisine will be a mind blowing, educational and deeply personal experience.

(Cannot cater to dietary requirements)

SAT 20 & SUN 21 MAY
12pm-3pm &
6pm-9pm

CHAAT STREET BY VAIBHAV VISHEN

171 Willis Street,
Te Aro,
Wellington CBD

\$220 meal only

\$265 meal with
wine match



SEAN CONNOLLY (ESTHER, AUCKLAND)

Sean Connolly has done it all, his 30+ year career has come with multiple accolades, a cookbook, and signature line of gourmet products. He has also starred in four television series and created multiple restaurants across Australia, New Zealand and the Middle East. Sean currently heads up Esther restaurant at the QT Auckland, as well as Gowings Bar & Dining at QT Sydney. No more airs and graces, Hippopotamus is turning the idea of French cuisine as fine dining fodder on its head as they play host to Chef Sean Connolly for a night of relaxed feasting and a familial

menu to share. Sean's approach to Mediterranean cuisine sees flavours and spices from Sicily to the South of France executed with simplicity. By contrast, Hippopotamus' French fine dining has earned it two Cuisine Hats and a reputation as an iconic Wellington institution for celebrations and silverware. Hippopotamus is breaking bread, Esther-style, for an evening of feasting on Esther favourites, from puff bread taramasalata to saffron linguine and salt-baked fish.

(Cannot cater to dietary requirements)

THU 11 MAY
6pm-Late

HIPPOPOTAMUS

90 Cable Street,
Te Aro,
Wellington CBD

\$220



TOM BROWN (CORNERSTONE, UNITED KINGDOM)

Originally from Cornwall, Michelin-starred chef Tom Brown worked in restaurants around the South West including Rick Stein's before working for two-Michelin-starred Outlaw's. He quickly worked his way up to Head Chef at Nathan Outlaw's eponymous restaurant at The Capital Hotel, retaining their coveted Michelin star. Tom opened his debut restaurant, Cornerstone, in April 2018. Located in East London, Cornerstone showcases Tom's own style of simple, seasonal and produce-driven cooking. In 2018, both Tom and Cornerstone were named as 'One to Watch' at the UK's National Restaurant Awards. That same year, Cornerstone also won 'Best Newcomer' at the *Observer Food Monthly Awards*.

In 2019, Cornerstone was awarded 'Best New Entry' in the *Good Food Guide* and 'Breakthrough Chef of the Year' at the *Food & Travel Reader* awards. Cornerstone was ranked third in the 2019 National Restaurant's Top 100 Awards. In 2019, Tom was a finalist on *Great British Menu*. In 2020, he was GQ Chef of the Year. In 2021, Tom won his first Michelin Star for Cornerstone, retaining it again in 2022.

Tom is teaming up with Highwater who share the same ethos on sustainable seafood. Tom will be serving up some of his signature dishes and collaborating with Highwater to deliver a multi-course stunning showcase of the best kaimoana Aotearoa has to offer.

(Cannot cater to dietary requirements)

WED 10 & THU 11 MAY
6.30pm-Late

HIGHWATER

54 Cuba St,
Te Aro,
Wellington CBD

\$190



VICTOR LIONG (LEE HO FOOK, AUSTRALIA)

Victor Liong arrived in Australia from Brunei at age six and grew up immersed in the multicultural energy of Sydney. He's an alumnus of the kitchens at Galileo and Mr Wong, and his time at the acclaimed Marque restaurant under Mark Best remains a significant influence on his approach to this day. In 2013 Victor opened his first restaurant, Lee Ho Fook, in Melbourne. Originally located in Collingwood, Lee Ho Fook rapidly grew in popularity and in 2015 moved to a larger site on Duckboard Place the city centre.

Victor is taking over the Loretta kitchen to bring four-courses of this unique and creative new-style Chinese dishes in this relaxed and shared experience. Ticket covers the food, but Victor has curated a special New Zealand drinks list to purchase from, as he's dedicated to locality where ever he goes.

(Cannot cater to dietary requirements)

THU 18 & FRI 19 MAY
Sittings every
15 mins from 5pm.
See VisaWOAP.com
for details.

LORETTA

181 Cuba St,
Te Aro,
Wellington CBD

\$85

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IT'S NOT OFTEN YOU GET TO ENJOY A MEAL CREATED BY A CELEBRATED CHEF, LET ALONE SEVEN

Experiences designed to delight your five senses

Seven world-renowned chefs form our International Culinary Panel. Inspired by their culture and experiences, and the places we fly to, our team of celebrated chefs are constantly creating new dishes for you. Delivering world renowned cuisine at 30,000 feet.

Singapore Airlines proudly supports Visa Wellington On a Plate.

ALL TASTE NO WASTE

Join innovative chefs at Kaibosh Food Rescue to create taste out of food that you may previously have viewed as unwanted or unusable. Learn from those leading the charge for a more sustainable local food system and support Kaibosh in their mission to reduce food poverty and food

waste. These workshops are all about taste, no waste! You'll get hands-on in small groups creating dishes guided by the chef, then dine together to share kai and continue the conversation.



CELEBRATING KAI WITH FRIENDS

Join Suzette McArtney for shared plates inspired by global cuisine that use the best of local seasonal ingredients. After working as a personal chef in Los Angeles, Suzette now lives in Kāpiti. Having witnessed food insecurity

in the Philippines, reducing food waste is important to Suzette. You'll cook in small teams, trying new flavour combinations and pickling methods, before feasting together at the end of the night. **(V*)**

WED 17 MAY
6pm-8.30pm
**KAIBOSH KĀPITI-
HOROWHENUA**
4 Sheffield St,
Paraparaumu
\$85



DON'T LOSE IT – USE IT!

Sustainability and low waste is a daily practice at Asher Boote's two Wellington restaurants, Hillside and Daisy's. A committed sustainability champion, Asher will be focusing on changing your perceptions on what food waste really is, and

helping you find new uses for food that may have been needlessly discarded. Asher believes that thinking about food and cooking in this way can be liberating – and delicious! **(Cannot cater to dietary requirements)**

TUE 16 MAY
6pm-8.30pm
**KAIBOSH
HUTT VALLEY**
4 Petone Ave,
Petone
\$85



THE LIFE-CHANGING MAGIC OF USING STUFF UP

Wellington food writer Lucy Corry comes to the rescue as your food fairy godmother! No idea what to make for dinner? Never fear, Lucy will lead you through ways to magic up delicious

dishes from seasonal fruit and vegetables. She is passionate about eating seasonally, sourcing locally, and making good food more accessible for everyone. **(V)**

TUE 9 MAY
6pm-8.30pm
**KAIBOSH
WELLINGTON CITY**
11 Hopper St,
Mt Cook
\$85



ALL YOU CAN EAT CHEESE & CHARCUTERIE

Join Avida for a day of all-you-can-eat cheese and charcuterie paired with the Spanish sparkling wine, Cava. Enjoy Latino music, sample

five different types of Cava, and BBQ from the Josper® oven. Socialise, eat, drink, and dance! **(GF*, V*)**

SAT 6, SAT 13 & SAT 20 MAY
12pm-5pm

AVIDA BAR
132 Featherston St,
Te Aro,
Wellington CBD

\$100



AMAZING GRAZE

The ultimate drinks and nibbles at Graze Wine Bar. Tickets include bottomless sodas and an elaborate grazing board with all the trimmings; cheeses, pickles, crackers, and sweet treats with a tasting flight of wines to match. **(DF*, GF*, NF*, V*, Vv*)**

THU 11 MAY
4pm-6pm, 6pm-8pm
& 8pm-Late

GRAZE WINE BAR
95 Upland Rd,
Kelburn

\$59



ANOTHER BEAST OF A FEAST

Feast like a beast at Wellington Zoo. An unforgettable zookeeper-guided interactive experience and five-course dinner. Chimps, snow leopards, and lemurs are on the agenda - but not on the menu. Eat amongst the rowdy cackles of the lemurs, the roar of the lions, the night-time

hum of the zoo at dusk. Inspired by the wild inhabitants of the zoo, each exotic and tasty course will be paired with a local beverage. Prepare yourself for a night of untamed sensory delights created by Capitol's Tom Hutchison and the Rex Tremendous team. **(DF*, GF*, NF*, V*, Vv*)**

SUN 7 MAY
4.30pm-10pm

REX TREMENDOUS
200 Daniell St,
Newtown

\$240



ASLAN'S TABLE

Homewood invites you to enter through the wardrobe into a night of culinary adventure inspired by British author C.S Lewis' novels. The land of Narnia is being brought to life at Homewood, the British High Commissioner's residence. Be greeted with a themed cocktail before indulging in a five-

course menu created to draw on the iconic moments of Narnia such as Dufflepuds' mushroom soup and rhubarb Turkish delight cheesecake. Created by residence Chef James Perry, this meal will capture the imagination and excite the taste buds. **(GF*, NF*, V*)**

WED 17-FRI 19 MAY
6.30pm-9pm

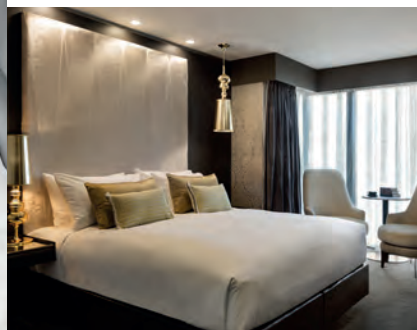
HOMEWOOD
50 Homewood Ave,
Karori

\$205



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S O F I T E L
HOTELS & RESORTS



AUTOUR DU MONDE

Inspired by the culinary talents of Sofitel Chefs across the continents of the world, Sofitel Wellington presents a seven-course degustation menu. Your palate will travel from the varietal infusions of North America, ground spices of South America,

seafood of the Pacific, flavoured spices of Asia, to the earthy textures of Africa. Taste a gin inspired by the icy waters of Antarctica, before finishing with sweet cravings from Europe. Each course is beverage matched. **(GF*, DF*, NF*, V*)**

SAT 13 MAY
6pm-10pm

JARDIN GRILL
11 Bolton St,
Wellington CBD

\$265



BOUJ-23 BRUNCH

Boujee Brunch - the 2023 Edition. Following up from last year's sell-out event, Hillside are flipping brunch on its head once again. When toast just doesn't cut it, start the day in style with

a multi-course brunch tasting menu. In classic Hillside fashion, expect reinventions of late-morning brunch classics and all the extra bits and pieces. **(DF*, GF*, NF* V*, Vv*)**

EVERY FRI-SUN DURING THE FESTIVAL
11.30am-1.30pm

HILLSIDE KITCHEN
241 Tinakori Rd,
Thorndon

\$85



CHAMPAGNE DRAG BINGO

The Champagneria is Wellington's only bar dedicated to Champagnes and sparkling wines from around the world. You'll find an extensive range of Champagnes available by the glass and in an unpretentious and fun environment. The Champagneria rooftop will be transformed into a Moulin Rouge inspired bingo hall with some top-notch drag performances from our queen, Hatsu Chai. Your ticket includes five rounds of bingo, four Champagne-themed drinks paired with Moulin Rouge canapés. Prizes for the best dressed guests will be presented by the queen Hatsu Chai herself. **(DF, NF*, V, Vv)**

THU 18 MAY
6.30pm-Late
THE CHAMPAGNERIA
8 Courtenay Pl,
Te Aro,
Wellington CBD
\$85



CHEESY CHILDREN

Here's one for all the cheesy children out there! Join in on this hands-on and educational cheesemaking workshop from the cheese masters at Le Marché Français. The class will take kids through how to make cheese, the art of cutting cheese, and the process of tasting. Don't worry, there's plenty of chances for you to help out too! Each child will head home with the two fresh cheeses they helped make and a sweet French treat. Each ticket includes entry for one adult and one child. Tea and juice provided. **(GF*, NF*, V*)**

EVERY FRI OF THE FESTIVAL
3.30pm-5pm
EVERY SAT OF THE FESTIVAL
10.30am-12pm & 3.30pm-5pm
LE MARCHÉ FRANÇAIS
262 Thorndon Qy,
Pipitea
\$50



CHOCOLATE TRUFFLE KERFUFFLE

Join the master chocolatiers at the Wellington Chocolate Factory to explore the world of possibilities with chocolate truffle making. Have fun crafting your own truffle masterpieces from a range of wonderful and wacky flavours from the sublime to the surprising. Enjoy your time over specially created mock-choctails. **(Cannot cater to dietary requirements)**

EVERY WED, THU & FRI OF THE FESTIVAL
5.30pm-7.30pm
WELLINGTON CHOCOLATE FACTORY
5 Eva St,
Te Aro,
Wellington CBD
\$95



COCKTAILS & DREAMS COLLAB

CGR Merchant & Co. and Beach Babylon are heading back to 1988 to create a dining and drinking experience inspired by Roger Donaldson's iconic film, *Cocktail*. Immersed in 80s nostalgia, you'll be treated to three retrospective food courses, and reinvented cocktails yanked into the modern day. Come dressed to impress and watch CGR Merchant & Co. bartenders getting their shake on. When we pour, we reign! **(DF*, GF*, NF*, V*, Vv*)**

SAT 6 MAY
7pm-10pm
BEACH BABYLON
232 Oriental Pde,
Oriental Bay
\$96



COFFEE OLYMPICS

A challenging but slightly silly event where you're competing against your fellow coffee enthusiasts to see who the true coffee-Olympian is. Contestants will make coffee five different ways while judges watch your every move and score you based on efficiency, consistency, and overall pizzazz! Try your hand at espresso, soft brew, AeroPress, latte art, and Neanderthal coffee. Just don't take it too seriously. Tickets include coffee, booze, canapés and platters, coffee, prizes, and even more coffee. **(DF*, GF*, NF*, V*, Vv*)**

TUE 9 & TUE 16 MAY
5.30pm-8pm
L'AFFARE
27 College St,
Te Aro,
Wellington CBD
\$45



CREATE YOUR OWN COFFEE BLEND

An immersive experience with some of New Zealand's most talented coffee roasters. Learn about the origins of coffee, the taster's flavour wheel, and the science of roasting and blending. There will be drinks and nibbles provided by Mojo's head chef. Take home a wealth of knowledge about the art of blending coffee, your own special blend, and a generous goodie bag. **(DF, GF, NF, V, Vv)**

SAT 6 & SAT 20 MAY
10am-2pm & 2.15pm-4.15pm
MOJO COFFEE ROASTERY
37 Customehouse Qy,
Te Aro, Wellington CBD
\$95



CRUMBED TONGUES AND TALL TALES

Comedian Te Radar and The Salty Pidgin come together to create a feast for the senses, celebrating New Zealand's home cooking heritage. Alison Holst, David Burton, Aunt Daisy, NZ Kiwifruit Cookbook: Kiwi classics will be reimagined in a deliciously sentimental journey of local delights. Te Radar's comedic celebration of food will be alongside a degustation menu selected from beloved cookbooks, with a side of sumptuous vintage food photography. **(GF*, DF*)**

WED 17-SAT 20 MAY
6.30pm-Late
SALTY PIDGIN
5 Todman Street,
Brooklyn
\$170



DINING IN THE DARK

Tantalise your taste buds with a WOLF dining experience like no other. For one night, WOLF by Foxglove will be turning the lights off for an immersive and sensory experience that you won't easily forget. Guests will be greeted with a drink and canapé on arrival, before being led into the barely-lit dining room by a guide who'll be on hand throughout the night. Blindfolds will be provided to help heighten your senses. There will be the choice of a meat, seafood, or vegan three-course menu... but leave the rest up to our chef! **(DF*, GF*, NF*, V*, Vv*)**

MON 8 MAY
7pm-9pm
WOLF BY FOXGLOVE
33 Queens Wharf,
Te Aro,
Wellington CBD
\$129



DOUGHNUT CROSS ME

The classic afternoon tea has been flipped on its head with a feast comprising entirely of doughnuts! Indulge in tier upon tier of the mouth-watering fried treats that will challenge and tantalise your tastebuds. The team have crafted

a variety of sweet and savoury flavours that will satisfy even the most indecisive amongst us – all accompanied by T.W.G. tea and a glass of New Zealand bubbles or a non-alcoholic cocktail. **(Cannot cater to dietary requirements)**

SAT 6 MAY
1pm–3pm & 3pm–5pm

ARTISAN AT BOLTON HOTEL
Level 1, 12 Bolton St, Te Aro, Wellington CBD

\$50



DUMPLINGS & DIVAS

Pop culture-inspired yum cha featuring all of your favourite dishes inspired by and named after our favourite divas' favourite foods. Tickets include all-you-can-eat dumplings, with the option of also including two drinks per

person. Set to music from divas we all love from the last few decades – from Tay Tay to Bey, Aretha to Adele. A DJ will be on the decks all four sessions over two days. **(GF*, V*)**

SAT 6 & SUN 7 MAY
10.30am–12.30pm & 1.30pm–3.30pm

MASTER KONG
33 Customhouse Qy, Te Aro, Wellington CBD

\$50 meal only

\$70 meal and beverages



DUMPLINGS FOUR WAYS

Indulge in dumplings four ways with dumpling queen, Vicky Ha. Roll up your sleeves and get your hands dirty as you make dumplings from scratch, exploring different pastries and cooking methods. You'll fry, boil, and steam your way through delicious dumplings that feature

foraged ingredients from around Wellington, while Vicky shares her personal journey of how culture and heritage has shaped her food as an immigrant. Bottomless non-alcoholic house-made drinks are included. There'll also be a choice of goodies to take home. **(DF, NF)**

SAT 13 MAY
11am–3pm & 5pm–9pm

HOUSE OF DUMPLINGS
117 Taranaki St, Te Aro, Wellington CBD

\$140



EAT LIKE A KING

Knights and Maidens of the Realm, you are invited to The Grand Hall of New Zealand Parliament for a sumptuous dining experience which will celebrate the coronation of King Charles III, with all the special pomp and ceremony that it deserves. A five-course

degustation journey highlighting British formalities through to Kiwi casual, innovatively prepared with interesting wine matches and set to the music of The New Zealand Symphony Orchestra. **(Cannot cater to dietary requirements)**

FRI 5 MAY
5.30pm

NEW ZEALAND PARLIAMENT
Grand Hall, 1 Museum St, Pipitea

\$225

EAT YOUR WORDS

Eat Your Words: The New Zealand Symposium of Food Writing and Content is a festival within the festival, dedicated to cookbook authors, food writers, food commentators, and food content creators who have something to say about food.

Eat Your Words hosts a series of author and writer interviews and lively panel discussions. You'll hear from well-known New Zealand authors, some new emerging talent as well as a few of our mates from over the ditch. Attend a single session, multiple sessions, or enjoy a whole day of foodie immersion. After hearing from your favourites, Moore Wilson's will be on-hand selling cookbooks, and the authors will be available for signings. Door sales will be available if the session is not sold out prior. Eat Your Words is supported by Official Media Partner, *Cuisine*.

SAT 13 MAY
Varying sessions all day

RUTHERFORD HOUSE
Lecture Theatre 1, Victoria University of Wellington, Ground Floor, 33 Bunny Street, Pipitea

MOTHER'S DAY WEEKEND

Single Session
\$28

Student Single Session
\$20 Student ID required

Concession passes:
Day Pass
\$165

Three Session Pass
\$70



SESSION ONE: ON EATING MEAT

Matthew Evans is a Tasmanian food writer, television broadcaster and chef who lives and works on Fat Pig Farm, a soil-to-stomach regenerative farm and restaurant. He's been the host of six series of *Gourmet Farmer* and two documentaries on SBS TV. Matthew is the author of over a dozen books on food, including *On Eating Meat*, and his latest cookbook, the updated and revised *The Real Food Companion*. His book *SOIL* is a hymn to the remarkable, and underappreciated bit of Earth that gifts us life. Join Matthew as he discusses his advocacy for open, fair, and accountable food and farming systems.

SESSION TIME
9am–9.50am

MODERATOR
Cuisine Editor, Kelli Brett



SESSION TWO: PANEL – MODERN AOTEAROA KAI

Kārena and Kasey were the winners of *Masterchef™* in 2014, and have since travelled to over 50 destinations across the globe learning about food and culture. They have hosted two seasons of the award-winning series on TVNZ, *Kārena and Kasey's Kitchen Diplomacy*, and have cooked for a number of New Zealand dignitaries and celebratory events around the world. They have also self-published two award-winning cookbooks *For the Love of...* and *Hungry*.

Naomi Toilalo is known on Instagram as baker extraordinaire @whanaukai. In 2017, Naomi was runner-up in TVNZ's *Great Kiwi Bake Off™* and, since 2020, has hosted *The Giving Series* on social media, where fans nominate deserving recipients

of her delectable baking. Naomi also works for Māori Television as a presenter, actor and director, where she is able to channel her love for te reo Māori. She lives in Avondale, Tāmaki Makaurau, with her husband, Paul, and their four daughters. To showcase her stunning baked creations, Naomi works in close collaboration with stylist and photographer Sarah Henderson.

SESSION TIME
10.10am–11am

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need it most

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FOOD RESCUE

Wellington
Hutt Valley
Kāpiti-Horowhenua

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SESSION THREE: PANEL – HOW THE PAST IS INFLUENCING OUR EMERGING KIWI KAI

Lois Daish is recognised for her work as the New Zealand Listener food columnist for over 20 years as well as well-known Wellington restaurateur and the author of four recipe books. Her career as a restaurateur started in 1967 when a local theatre called her in last minute to cover for their absent cook. This brief experience lead to later training and qualifications and she went on to own several well-known Wellington restaurants. Lois' work in the culinary arts has influenced generations of amateur and professional cooks.

David Veart is a freelance writer, trained archeologist and historian whose first book *First Catch Your Weka: a story of New Zealand cooking* tells the story of the elements that made New Zealand cooking distinctive and reveals how our cuisine and culture have changed. Analysing over 150 years of recipes, his

study chronicles the culinary history of New Zealand, looking at curious dishes such as boiled calf's head, to more traditional homemade jams. David is a trustee of the Frank Sargeson Trust and the Rangitoto Island Historic Conservation Trust, and is a committee member of the Devonport Museum.

Joe McLeod is an experienced Executive Chef with over 50 years in the hospitality services industry. He maintains a strong connection to traditional Māori culinary arts, and is passionate about sharing his skills, experiences and knowledge in all facets of Māori and mainstream contemporary culinary arts.

SESSION TIME
11.20am–12.10pm

MODERATOR
Lauraine Jacobs



SESSION FOUR: PANEL – TELLING STORIES OF CULTURE & HERITAGE THROUGH FOOD & TRAVEL WRITING

Ben Groundwater is a Sydney-based writer, columnist, author, blogger and broadcaster who specialises in food and travel. He writes weekly for the *Sydney Morning Herald* and *The Age*, contributes to a range of international food and travel media, hosts Australia's most popular travel podcast, *Flight of Fancy*, and is the author of five books. Ben's most recent book is *Ultimate Food and Drink: Australia*, a guide the best restaurants, cellar doors, breweries and distilleries in Australia's premier wine regions. He's also just released *Neon Lights in Tokyo*, a guide to eating and travelling in Japan's capital. Ben has twice been named the Australian Society of Travel Writers' Travel Writer of the Year. He has visited more than 100 countries, and still occasionally gets lost.

Sofia Levin is a journalist and presenter who celebrates cultural diversity through food. Driven

by insatiable curiosity, you're more likely to find her munching insects on the side of the road than following in the footsteps of Nigella. Sofia has spent more than a decade writing and reviewing for publications such as *Lonely Planet*, *Good Food*, *SBS Food*, *Domain Review*, *National Geographic Traveller*, *The Guardian*, *delicious.*, *Get Lost*, *Broadsheet*, in-flight magazines and more. You might have also spotted her sharing her expertise on television, or heard her on radio. In 2020 she launched *Seasoned Traveller*, a website and newsletter dedicated to sharing lesser-known food stories from around the world.

SESSION TIME
12.30pm–1.20pm



SESSION FIVE: PANEL – TOWN & COUNTRY – LIVING THE DREAM THROUGH FOOD

Philippa Cameron is the station cook at her husband's family farm in the Waitaki Valley, Ōtemātātā Station. Philippa's first book, *A High Country Life* captures a glimpse of each season on the 40,000 hectare property along with simple recipes that she uses regularly to fuel staff. Her second book, *Winter Warmers*, which has more recipes, alongside tales from past employees is due out April 2023.

Nici Wickes' approach to cooking is simple – source the very best ingredients you can afford, focus on flavour over technique and definitely don't stress! Trained as a chef, Nici is now a successful freelance food writer and food stylist her creative food content has graced many of New Zealand's magazines over the last decade. It is Nici's belief that anyone can make a truly heroic dish and that the health of Aotearoa rests on our ability to be

able to cook, eat and enjoy good, honest, real food and to teach our children to do the same.

Polly Markus launched her Instagram account Miss Polly's Kitchen in March of 2020 as a place to share recipes with those closest to her. Following al fresco lunches with friends on the weekend and Sunday dinners with family, she wanted a place to document some of the personal recipes developed over a lifetime of loving good food. Away from life's normal routine during Covid-19, she had more time to start creating and sharing recipes. It just so happened that everyone else had turned to cooking too, leading to incredible channel growth and the release of her first book.

SESSION TIME
1.40pm–2.30pm



SESSION SIX: THE MAKING OF NADIA'S FARM

Renowned celebrity chef, entrepreneur and author, **Nadia Lim** is a strong advocate for creating healthy and nutritious recipes using unprocessed and natural ingredients. A passion which ultimately led her and her husband, **Carlos Bagrie**, to become two of the co-founders of My Food Bag, using Nadia's background as a clinical dietitian and Carlos' success in branding and marketing. My Food Bag has helped to solve the "what's for dinner?" dilemma for thousands of kiwi families every night. Being a farm-boy from Southland, Carlos was keen to demonstrate how food can be grown at scale ethically, sustainably and profitably drawing Nadia and Carlos to the South and becoming the owners (and Carlos as farmer) of the Royalburn Station in

Arrowtown. All of which you can watch unfold on the hit TV series *Nadia's Farm*, where Carlos dives deep into what it takes to run two large Central Otago stations, whilst expanding his and Nadia's latest genuine farm-to-plate venture.

SESSION TIME
2.50pm–3.40pm

MODERATOR
Cuisine Editor, Kelli Brett



SESSION SEVEN: PANEL – FOR THE LOVE OF VEGE

Rosa and Margo Flanagan, A.K.A. the Two Raw Sisters, are four-time best-selling authors on a mission to inspire, motivate and educate people on the benefits of everyday whole, unprocessed and raw ingredients. The passionate cooks share their love for healthy eating and how it has helped them to overcome serious health challenges along the way such as chronic fatigue, endometriosis, gut issues and battles with being an under-weight elite athlete. Neither Rosa or Margo are vegan or vegetarian but focus on making plants the centrepiece on every plate. All eaters are welcome in their kitchen. While the duo takes healthy living seriously, they love having a good laugh, entertaining and sharing their inspirational story.

Emma Galloway is the bestselling author of three cookbooks. A former chef, photographer and creator of the award-winning food blog My Darling Lemon Thyme, her work has appeared on Oprah.com and Food52 and in *The Guardian*, among others. She was the recipient of the Tui Flower Award for Best Recipe Writing at the 2019 NZ Food Media Awards. She lives in Raglan, New Zealand, with her husband and two children. Her latest cookbook *My Darling Lemon Thyme, Every Day* was released in April 2021.

SESSION TIME
4pm–4.50pm



SESSION EIGHT: PANEL – IS THE COOKBOOK DEAD?

Sam Low is a hospitality professional, content creator and brand ambassador. Fijian-born Chinese, raised in New Zealand, and a member of the LGBTQ+ community, he works with brands and projects that are willing to champion diversity and that connect with his contemporary audience. Sam is a Chinese gastronomy enthusiast, a global competing barista champion and coffee educator, gaining the title of the 2016 NZ Barista Champion and is a two-time NZ latte art champion ranking 6th in the world at one point. Sam was crowned Winner of *MasterChef New Zealand 2022* and is currently working on his first cookbook.

Erin Clarkson is a baking blogger and recipe developer, who trained as a geologist but later found herself in the world of food. She currently lives in Wellington after having spent the last seven years in New York. Her website *cloudykitchen.com* is dedicated to highly accurate and repeatable recipes, baking by weight, and breaking down complicated recipes into detailed steps that

everyone can achieve. Erin's recipes focus on her years living in the US, re-works of classic New Zealand recipes, and often a mixture of both. **Matthew Reynecke** is an online content creator under the alias @kitchen_by_matt. Matt brings his culinary experience to fruition through his social media accounts, where families across New Zealand can take inspiration to be creative with their meals while maintaining a healthy diet and making cost-effective choices in their food planning. Starting his journey from humble beginnings, he grew up in a household fuelled by its strong connections to culture and food, encouraging him further into learning about the culinary world.

SESSION TIME
5.10pm–6pm

MODERATOR
Author and Visa Wellington On a Plate Head of Programming and Events, Beth Brash

Eat Your Words is proudly supported by

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Cuisine
FROM NEW ZEALAND TO THE WORLD



EMBRACING THE FUNK

Escape the city to explore the weird and wonderful. Join Boomrock's Head Chef Warren Maddox for a culinary exploration into the funky side of cuisine during an evening that celebrates 'weird' ingredients. Expect delicious fungus, fermentations, and more. The evening will

start with a selection of canapés followed by a five-course degustation. In keeping with the funk, we encourage all attendees to arrive in their best disco attire, with prizes for best dressed! Welcome drink and return transport from Wellington included. **(GF*, NF*)**

SAT 6 & SAT 20 MAY
4.15pm-10pm

BOOMROCK LODGE
292 Boom Rock Rd,
Ohariu Valley

\$195



FANCY PANTS: A BARBECUE DEGUSTATION

Wilson Barbecue will take you on an unusual five-course journey where American style barbecue is combined with techniques usually found in a fine dining restaurant. You'll start with a custom brew from Double Vision that pairs with the entrée, followed

by four more courses each with their own beer, wine, or cocktail pairing. Richie, the Bar Manager, will be providing you with never-seen-before cocktails and creations that will set your palate alight. **(Cannot cater to dietary requirements)**

TUE 9 MAY
6.30pm-10pm

WILSON BARBECUE
17 Johnsonville Road,
Johnsonville

\$179



FALL FAIR

Celebrate the changing of the leaves with a Fall Fair in Tawa's backyard. Book the babysitter and wrap up warm for a fun night out filled with delicious treats, live music, fire performers, and a hint of pumpkin spice! There'll be plenty of nourishment to keep you

warm, with fair favourites like popcorn, candy floss, hotdogs, and an outdoor bar on offer. Tickets include a welcome cocktail paired with a mini apple pie. The event is adult only. Additional food and drink are pay-on-consumption. **(GF*, V*)**

SAT 6 MAY
6pm-10pm

THE BOROUGH
162 Main Rd,
Tawa

\$30



FOOD+DRINK+ART

For one night only, experience perfect pairings with a twist as Porirua's most creative chefs delight you with dishes inspired by stunning artwork and cultural taonga on display at Pātaka Art + Museum. Local legends Get Fixed Bicycle Cafe, Topor Bistro, t bay Cafe, Cafe Kaizen, Little Keto Bakery and The

Kūmara Pie will present their culinary creations inspired by ceramic art, sculptural glass, exquisite watercolours and pounamu. All accompanied by drinks from Abandoned Brewery, Ōhau Wines, The Beer Engine, Topors Own and Little City Kombucha. **(Cannot cater to dietary requirements)**

THU 11 MAY
5pm-7pm &
7.30pm-9.30pm

PĀTAKA ART + MUSEUM
17 Parumoana St,
Porirua

\$50

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conditions apply



FORKS & KNIVES OUT

The doors open to a swinging 1920s scene. A three-piece band strums a smooth jazz melody, bartenders are pouring freshly shaken cocktails and popping Champagne. Dead ahead sits the city's most notorious mobsters and ruffians. It's opening night at Dillinger's speakeasy and a three-course dinner isn't all that's in store! One of these

devious figures won't make it out alive. Everyone is a suspect until the killer is found. An immersive night of drinks and drama, delivered to you by award-winning troupe, Those Lights Theatre. Delicious meals, music, and murder are on the menu. Drink on arrival with additional to purchase. **(Cannot cater to dietary requirements)**

SAT 6, SAT 13 & SAT 20 MAY
7pm-10pm

DILLINGER'S
155 Lambton Quay,
Te Aro,
Wellington CBD

\$99



FROM DRINKING CRATES TO FINE DINING PLATES

The Thistle Inn has a history that oozes through the walls, if only they could talk. Teaming up with [Suite] Gallery, you can experience the stories of Wellington's yesteryear through Ans Westra's photography as you settle in for an indulgent

four-course, long lunch. With a menu crafted from local produce, you can expect iconic Kiwi dishes with a modern Thistle twist. Courses are perfectly paired with a range of boutique wines. **(Cannot cater to dietary requirements)**

SAT 20 MAY
1pm-4.30pm

THISTLE INN
3 Mulgrave St,
Thorndon

\$185

HOT Sauce

Woks on the wild side, we're breaking all the rules of fusion fare. With a big 'ol "no thank you" to authenticity, Hot Sauce is accepting of all flavours that just taste good.

Buzzing with electric eclectic, here, anything goes.



90 Cable Street, Te Aro, Wellington 6011
www.hotsaucewellington.co.nz



HAND-PICKED: PORTERS ESTATE DEGUSTATION DINNER

Join local wine-maker John Porter for a night of fine wine, food, and entertaining stories at Union Square in the Martinborough Hotel. Each of the five courses will showcase a hand-crafted Porters wine, including some exceptional reserve vintages, and

be matched with the best locally grown and produced foods including Wairarapa Perigord truffles, artisan cheeses, local olive oils, and Wairarapa's best meats. Come hungry for a night of exceptional flavours. **(NF*)**

FRI 19 MAY
6.30pm-Late

UNION SQUARE
10 Memorial Square,
Martinborough,
Wairarapa

\$250



HILLSIDE AUTUMNAL FORAGE

The famous Hillside Forage is now during the peak of Autumn, so there's a whole new range of nature's bounty to be found. On the Sunday prior to your selected date you'll spend an hour out foraging with the Hillside crew at a secret outdoor

Wellington foraging location. On your selected dining date, you will reunite with the Hillside crew at the restaurant for a four-course dinner (plus a few extra treats) where your foraged food is put to good use. **(DF*, GF*, V, Vv*)**

TUE 9-THU 11 MAY
TUE 16-THU 18 MAY
6pm-Late

HILLSIDE KITCHEN
241 Tinakori Rd,
Thorndon

\$120



IT'LL BE SWEET

Carrello Gelato and Bohemein Fresh Chocolates have joined forces on an event celebrating their two favourite things - chocolate and gelato! This behind-the-scenes tour at Carrello del Gelato will teach children and their

adults how to make authentic chocolate gelato and strawberry stracciatella sorbetto. Kids will get to take home a tub too, which hopefully, they'll share! Children must be accompanied by an adult. **(GF, NF, V)**

SAT 6 MAY
10am-11am,
11.15am-12.15pm,
12.45pm-1.45pm,
2pm-3pm,
3.15pm-4.15pm &
4.30pm-5.30pm

CARRELLO DEL GELATO PRODUCTION KITCHEN
Unit T&U, 177 Rongotai Rd,
Rongotai

\$70



JUNK FOOD JAPAN

Experience the tastes of Tokyo as the Dragonfly team dish up both classic and innovative Japanese street food. Enjoy delicious Japadogs, yakatori, mochi and more Japanese treats. Guests will take home their own piece of Japan with a goodie bag. **(Cannot cater to dietary requirements)**

**WED 10, THU 11,
WED 17 & THU 18 MAY**
6pm-8pm

ORIENT
29b College St,
Te Aro,
Wellington CBD

\$70



JUNKTION DEGUSTATION

A six-course degustation of classic American junk food served with craft beer and cocktails. Think decadent versions of American street food; hotdogs, fried chicken, tacos and so much more! Bring your appetite, this is gonna burst your seams. Non-alcoholic ticket option available. **(Cannot cater to dietary requirements)**

MON 15 MAY
6pm-8.30pm

GEAR STREET UNION
18 Gear St,
Petone

**\$75 meal & non-alc,
\$90 meal & alc match**



KĀPITI COAST TASTING SAFARI

Escape the city for an afternoon and join the finest flavour safari the Kāpiti Coast has to offer. This adventure will see explorers visiting: Sunday Cantina, The Waterfront, Hola and Hey Coastie. Each safari stop will give

you the chance to try a delicious small plate or canapés, and beverage showcasing Kāpiti's unique foodie offering. The bus departs from The Arborist at 12pm sharp. **(Cannot cater to dietary requirements)**

SUN 21 MAY
12pm-6pm
ARBORIST ROOFTOP BAR,
166 Willis St,
Te Aro,
Wellington CBD

\$125

KāpitiCoastNZ



KNEAD, ROLL AND BAKE

Join our bakers in the kitchen at Dough Bakery to learn the art of bread making. You will learn how to make two different loaves and a sweet treat while sipping and snacking on refreshments. BYO apron and be prepared to get dusty!
(DF, V, Vv)

FRI 5, WED 17, THU 18 & FRI 19 MAY
4pm-6pm
DOUGH HQ
10 Railway Ave, Upper Hutt
\$105



KRAKEN COENE'S

Get ready to snap and slurp your way through a 'kraken' good time at Coene's with their take on a classic Cajun seafood boil. You'll enjoy a range of fresh seafood such as prawns, crab, mussels, and lobster served alongside a selection of sides like sweet corn, potatoes, and chorizo.

A shared pile of delicious seafood - you'll need to dive in with enthusiasm. Yes, this is gonna get messy, but don't worry the team will have you covered with bibs and gloves. No plates, no forks, no problem. Welcome beverage included.
(DF*, GF*, NF*)

THU 18 & FRI 19 MAY
6pm-10pm
COENE'S BAR & EATERY
103 Oriental Pde, Oriental Bay
\$65



L'ARTE DI MANGIAR BENE

Are eating, drinking and cooking only a need, or are they an art form we need to learn and master? Taking inspiration from the most famous Italian cookbook of the 19th century by Artusi Pellegrino, Giulio Ricatti will take you on an on a journey to the real

meaning of eating and cooking today. The multi-course event will feature the most homely and humble Italian dishes matched with rustic natural Italian wines. Tickets include six courses, with six wines to match.
(Cannot cater to dietary requirements)

SUN 7 & SUN 14 MAY
12pm-4pm
MON 8 & MON 15 MAY
5.30pm-9.30pm
CICIO CACIO OSTERIA
167 Riddiford St, Newtown
\$190



LET'S BRING BACK THE BUTTER

There is a reason why the French use butter as the champion ingredient to elevate their gastronomy. Join Boulcott St Bistro for a celebration that will reinforce the sublime influence butter can have on almost every dish.

This multi-course lunch will also be matched with some classic buttery chardonnays and a couple of interesting beverage surprises. Butter bing, butter boom.
(Cannot cater to dietary requirements)

SUN 7 MAY
12.30pm-4.30pm
BOULCOTT ST BISTRO
99 Boulcott Street, Wellington CBD
\$249



MOIRA ROSE: MOTHER!

To celebrate Mother's Day 2023, The Library has been inspired by inarguably the greatest mother of the 21st century; Moira Rose. As an advocate for The Herb Ertlinger Winery, a small local winery in Schitt's Creek® that specialises in fruit wines, they'll be serving a selection of seasonal fruit wine cocktails

either alcoholic or non-alcoholic. Also being served is a selection of American classics and 'modern' takes on classic diner fare. Think mini club sandwiches, ranch dressed crudites and pumpkin pie. Ticket includes four glasses of 'fruit wine' and nine canapés per person. "Bébé."
(DF*, NF*, V*, Vv*)

SAT 13 MAY
2.30pm-4.30pm
SUN 14 MAY
12pm-2pm & 3pm-5pm
THE LIBRARY
Level 1, 53 Courtenay Pl, Te Aro, Wellington CBD
\$70



NOBODY EVER ROBS RESTAURANTS

Join Head Chef Jonny Taggart as he explores the food of the beloved cult classic film *Pulp Fiction* over six courses. From 'Douglas Sirk' steak - bloody as hell, to the 'Big Kahuna' burger and 'Royale with Cheese'.

Food from pivotal moments of the film have been chosen and wrapped together in one easy to digest, fun night of entertainment. Tickets include a welcome drink.
(GF*)

SAT 6 MAY
6pm-9.30pm
LTD.
Level 1, 50 Dixon St, Te Aro, Wellington CBD
\$125



NON-STOP NACHOS!

Bringing you another party to remember, Rosie's Red-Hot Cantina and Taco Joint presents Non-Stop Nachos! Test your limits with bottomless nachos in all their glory - loaded up with birria beef, the Red-Hot cheese sauce of your dreams and everything in

between. These tabletop nachos will break the perimeters of your plates and the capacities of your stomach so, grab your mates, build a nacho mountain and tear it down together. Tickets include two beverages to wash it all down!
(GF)

TUE 9 MAY
5.30pm-7pm & 7.30pm-9pm
ROSIE'S RED-HOT CANTINA & TACO JOINT
6 Queens Wharf, Te Aro, Wellington CBD
\$49



NOT ONLY MURDERS IN THIS BUILDING

The Library becomes the Arconia Building, so dress up in your finest furs or tie-dye hoodie and be ready for an immersive experience. Attendees will be given a case file to help solve the mystery and identify a murderer. Look out for secret notes, clues,

and oboe solos galore. Enjoy a welcome cocktail and four half-cocktails paired with food tied to the show. As you finish up your cocotini, hopefully you will have solved the clues and discovered the murderer - before it's too late.
(DF*, GF*, NF*, V*, Vv*)

SAT 6 MAY
12pm-2pm & 3pm-5pm
SUN 7 MAY
1pm-3pm
THE LIBRARY
Level 1, 53 Courtenay Pl, Te Aro, Wellington CBD
\$70



OFFAL CLUB: THE DEGUSTATION

With their nose to the grindstone, the team at Daisy's have really put their hearts into it and present to you the Offal Club. This is no tripe, it will be a multi-course offering of offal delights featuring ingredients that are often misunderstood. It may seem a bit tongue-in-

cheek to be offering offal with sister restaurant, Hillside being meatless, but the team at Daisy's shares the same commitment to sustainability and a philosophy of celebrating ingredients that are often forgotten.

(Cannot cater to dietary requirements)

FRI 12 & SAT 13 MAY
6pm-Late

DAISY'S
328 Tinakori Rd,
Thorndon
\$99



OLA STA KARVOUNA

When it comes to cooking over wood and charcoal nothing has really changed in Greece except the technology. Basic, ancient methods of grilling are still a massive part of the Greek diet. It seems as though this cooking method can be traced all the way back to Greece's Mycenaean civilization during 1600-1100 B.C.

Enjoy an Ouzo on arrival and a full spread completely cooked over wood and charcoal; smoked eggplant Melinzanosalata, halloumi, ground lamb kebab, chicken on a spit and more. There will be an abundance of food and, as always, warm Greek hospitality.

(GF*)

SUN 7 & SUN 14 MAY
1pm-3.30pm

OIKOS HELLENIC CUISINE
382 Broadway St,
Miramar
\$100



ONE NEGRONI AT A TIME

Hawthorn Lounge, the capital's most awarded bar, invites you to spend the afternoon enjoying a very special lunch with the team at Ortega Fish Shack and Bar. Enjoy a seasonal lunch with a selection of modern and classic Negronis created by the team from Hawthorn Lounge. Chef Teresa Pert of Ortega Fish Shack will be in the

kitchen, bringing you gin-cured Marlborough King salmon, followed by a north Italian inspired main of shellfish, spaghetti, chilli, and garlic. Dessert will finish the feast with a rich dark chocolate and orange mousse. A three-course lunch and four expertly crafted cocktails are included.

(Cannot cater to dietary requirements)

SAT 13 MAY
12.30pm-3.30pm

ORTEGA FISH SHACK & BAR
16 Majoribanks St,
Mt Victoria

\$159

ORIEN-TABLE

To celebrate their 20th birthdays, two iconic Wellington eateries come together for an auspicious night of good fortune. Join takeout joint KC Café and fine-dining restaurant Capitol as they prepare a five-star dinner with special takes on classic items from both menus.

Expect to be delighted and challenged over five courses prepared by Tom Hutchison and Michael Chan. Tickets include five courses with matched wine and fortune cookies the chefs are given an opportunity to really play with their dishes.

(Cannot cater to dietary requirements)

MON 15 & TUE 16 MAY
6.30pm-Late

CAPITOL RESTAURANT
10 Kent Tce,
Mt Victoria

\$250



OSTERIA LIBERTÀ: A SICILIAN ADVENTURE

Liberty's own Pietro Boscia shares the flavours of his childhood in Sicily. Pietro has worked all over the world and is loved by diners for his hospitality and knowledge. Liberty's Sicilian Adventure is a gastro-portal to the

shores of Sicily on Cuba Street. A special menu featuring traditional Sicilian cooking. Rare Italian wines can be matched to the dishes at an additional cost.

(Cannot cater to dietary requirements)

THU 11-SAT 13 MAY
6pm-Late

LIBERTY
227 Cuba Street,
Te Aro,
Wellington CBD

\$95



PICKLE & PIE SCHOOL

Get back to school with Chef Tim Tracey to learn the art of making pickles, pies, and cocktails. Enjoy an educational and hands-on evening in the Pickle & Pie kitchen. You'll learn how to make pickles, a pie, and a cocktail.

You'll take home a jar of pickles and a freshly baked pie. BYO apron and prepare to get stuck-in! Snacks will be provided to keep the energy levels high.

(DF*, GF*, V*, Vv*)

THU 11 & FRI 12 MAY
6pm-8pm

PICKLE & PIE
6 Lombard St,
Te Aro,
Wellington CBD

\$195



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BEERVANA



beervana.co.nz

Proudly presented by



your luck at one of our blackjack tables, and concludes with an auction consisting of fantastic prizes. A portion of proceeds will be donated to local food rescue charity Kaibosh. Suit and boot up for an unforgettable experience!

(Cannot cater to dietary requirements)

\$150

SENSORY BOTANICS



\$130

SEOUL → PARIS



\$350 2 person package

\$700 4 person package

SEX & FAST FOOD



DAISY'S
328 Tinakori Road,
Thorndon

\$105



SIGNING & DINING

Experience food differently during New Zealand Sign Language Week. You're invited to stop listening and start feeling the world around you. After learning some basic signs, you'll be presented with noise cancelling headphones. Without your sense of sound you'll enjoy three courses of immersive aromas, mouth-watering

flavour, and delectable textures. A sign language interpreter will be on hand to guide you through your night, but you can use your newfound signs to communicate. Drink on arrival included, with additional available to purchase. All proceeds will be donated to Deaf Aotearoa. **(GF*, V*)**

THU 11 MAY
6.30pm-9pm
MAC'S BREWBAR
4 Taranaki St,
Te Aro,
Wellington CBD
\$85



SPICY VS SWEET VS SOUR

A battle of the flavours presented by Whistling Sisters' head brewer Bede Roe and local winemaker Matahiwi. Tuck into four tasty morsels from the Fermentery, each paired with a spicy, sweet or sour beer and a wine. Audience participation is encouraged! There might be bribes, there

will be banter, and there will be prizes. Plus, a share of the ticket price will be donated to the Karen Louisa Foundation supporting advanced breast cancer research and treatment. Ticket includes four tasters with beer and wine. **(DF*, GF*, NF*, V*, Vv*)**

SAT 6, SAT 13 & SAT 20 MAY
3pm-5pm
WHISTLING SISTERS
100 Taranaki St,
Te Aro,
Wellington CBD
\$99



SUSHI DEGUSTATION

Japan's most famous culinary export was originally created as a preserved food at a time when refrigeration facilities were not available. Sushi continues to evolve around the world according to local characteristics, culture, and people's tastes. This year Kazaguruma is producing a multi-course meal consisting entirely

of sushi. This will be a new sushi experience; from the authentic to the trendy, Kazaguruma presents sushi in their own original style. Expect the best bites prepared with carefully selected ingredients. Don't miss this ultimate celebration of sushi. **(Cannot cater to dietary requirements)**

SUN 21 MAY
12.45pm-3pm &
5.45pm-8pm
KAZAGURUMA
272 Cuba St,
Te Aro,
Wellington CBD
\$170



TAKE ME AWAY

Wellington's hand-crafted cocktail sensations JMR Cocktail & Co. have teamed up with Smashed to 'break the mould' on classic takeaways. Come along for three courses of

delicious morsels offered up in new ways and paired with cocktails by JMR Cocktail & Co. It's a match made in heaven. **(Cannot cater to dietary requirements)**

SAT 13 MAY
12pm-2pm & 6pm-8pm
SMASHED
25 College St,
Te Aro,
Wellington CBD
\$99



TASTE PERU

Escape the city and take a delicious journey through Peruvian cuisine in the Wairarapa with Chef Paddy Tatham and his brother Johny Tatham of Lucid Chocolatier, New Zealand's chocolatier of the year. A four-course dinner at Homewood Storeroom's eatery will be followed by an interactive chocolate tasting, with drinks

paired to each course by Cicerone-trained Brendan Jones, formerly of Sawmill Brewery. All of the beans for the bean-to-bar chocolate are sourced organically from Peru, and diners will enjoy locally grown produce from the farm. Matched drinks included in ticket price. Beer or wine available. **(NF*, V*)**

SAT 6, SAT 13 & SAT 20 MAY
6pm-Late
HOMWOOD STOREROOM
2768B Homewood Rd,
RD12,
Masterton
\$220



TEA & CHEESE HARMONY

Though the combination may sound surprising at first, most of us are familiar with how satisfying a humble cuppa is with cheese on toast. Tea and Cheese Harmony will take this experience to the next level. Fine tea can dignify

cheese in a way that no other beverage can. Seneka Sudusinghe, the in-house tea sommelier, will guide you through the experience as you enjoy the finer intricacies of tea and cheese pairings. **(GF*, NF*, V*)**

FRI 19 MAY
5pm-7pm &
7.30pm-9.30pm
SAT 20 MAY
6.30pm-8.30pm
T LOUNGE BY DILMAH
22-24 Willeston St,
Te Aro,
Wellington CBD
\$99



THE CRAY-CRAY FRIDAY LUNCH

A fanatical long lunch that is entirely dedicated to one of New Zealand's finest seafoods. You'll be dining on cray in all styles - from pure hands-on picking, to fancy five-star presentations, and cool kitsch dishes

that all pay homage to New Zealand's most beloved crustacean. Ticket includes five courses plus canapés with matched beverages for each course. **(Cannot cater to dietary requirements)**

FRI 12 & FRI 19 MAY
12pm-3.30pm
INTERCONTINENTAL HOTEL
2 Grey St,
Te Aro,
Wellington CBD
\$250



THE HATMAN'S WORLD TOUR

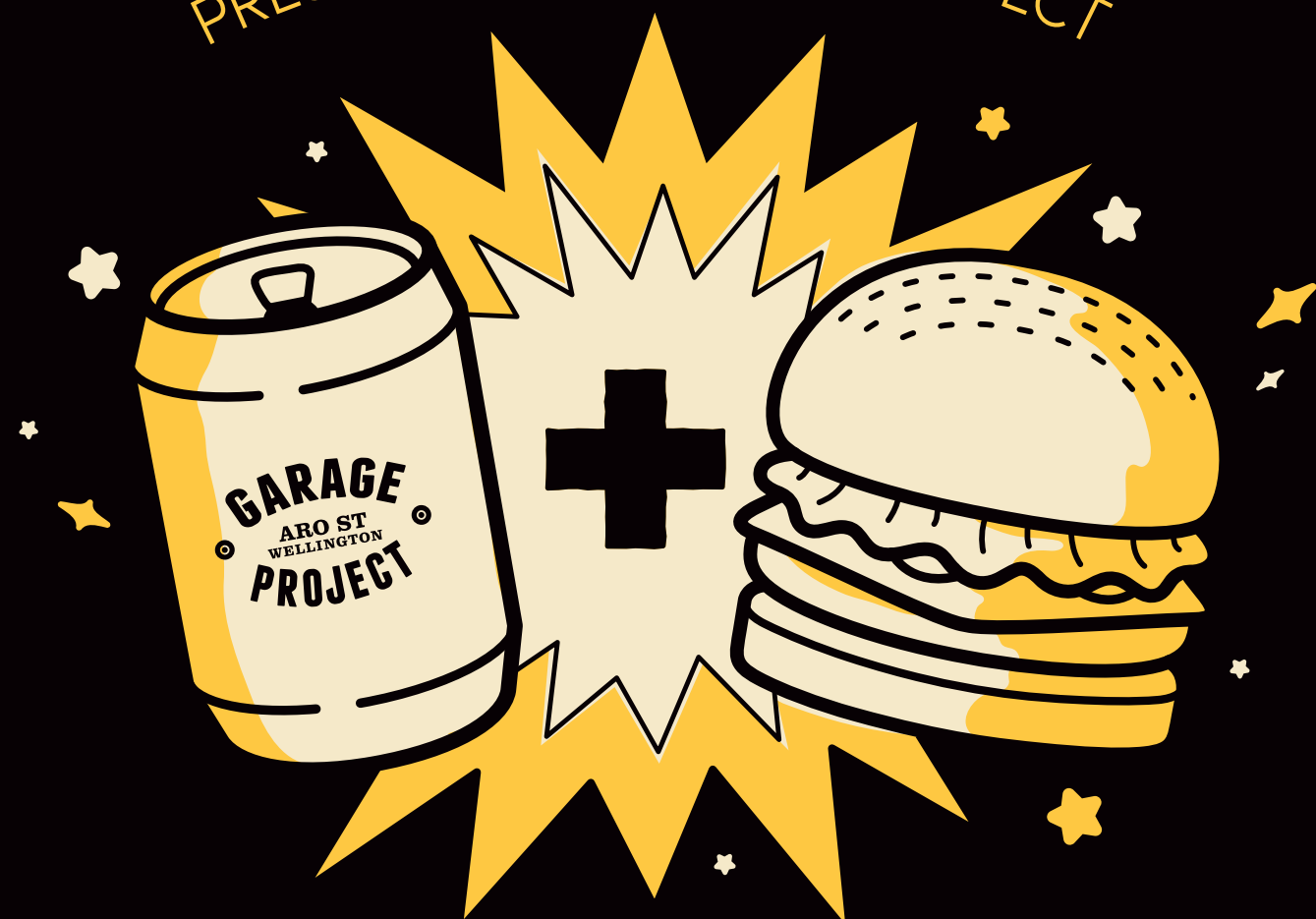
In partnership with Hills Hats, join the team at Fortune Favours for an informal long lunch with three courses of matched food, beer, entertainment, and hats inspired by different cultures of the world. Each course will be

inspired by an iconic style of hat from a different country and all attendees will get to take home a worldly hat hand-crafted by Hills Hats. **(Cannot cater to dietary requirements)**

THU 18 MAY
12.30pm-2.30pm
FORTUNE FAVOURS
7 Leeds St,
Te Aro,
Wellington CBD
\$115

BURGER WELLINGTON

PRESENTED BY GARAGE PROJECT



SAVE THE DATE
11 - 27 AUGUST 2023

VISA | !O!
WELLINGTON ON A PLATE

GARAGE
ARO ST
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BURGER
WELLINGTON



THE KNOWN UNKNOWN WILD FEAST

Join winemaker Jules van Costello and Chef Asher Boote for an exploration of wild wine and food featuring foraged local ingredients, game, and kaimoana from Awatoru Wild Food. In each room within Daisy's there will be a different environment

to explore. You are encouraged to enjoy the evening in any order you like while completing a mini degustation of five unique wine and food combinations. Please note, this is not a seated event. **(Cannot cater to dietary requirements)**

THU 11 MAY
7pm-Late

DAISY'S
328 Tinakori Rd,
Thorndon
\$99



THE SUNDAY ROAST

The festival mash up we all needed. NZ International Comedy Festival, Visa Wellington On a Plate and ParrotDog bring you the beloved Sunday roast with a side of tasty comedy. Tom Sainsbury hosts a night of stand-up and silliness with mates

Hayley Sproull, James Nokise and Brynley Stent, nestled amongst a two-course roast dinner. A great excuse to get your mates together and enjoy scrumptious food, delicious beer, and more laughs than your typical family dinner.

(DF*, GF*, V*, Vv*)

SUN 7 MAY
5pm-8pm

PARROTDog BAR
66 Kingsford Smith St,
Rongotai
\$115



THE WHEY TO BEER

Cheese, crackers, and beer - but not as you know them. Indulge in four different cheeses, each dipped in honey and coated in cracker crumbs to create an entirely new tasting experience. To match these cheesy morsels, you'll be treated to four mind-blowing, small batch one-off beers

brewed specifically to enhance your tasting experience. Discover the wonderfully strange Black Garlic IPA, Mushroom Saison, Horopito Pilsner, and Spirulina Sour. Tickets include four half-pints and four servings of cheese and crackers.

(V)

WED 10 MAY
5pm-7pm

FORTUNE FAVOURS
7 Leeds St,
Te Aro,
Wellington CBD
\$45



TWO RAW SISTERS' WORKSHOP

Join Rosa and Margo Flanagan as they cook three of their favourite recipes, and sample everything they make. They'll reignite your inspiration and motivation in the kitchen with recipes that are extremely versatile. They'll show you the

art of substituting and how to make something delicious no matter what you have lying around. It's time to stop cooking three times a day, seven days a week, as all of these recipes they'll share can be made in advance to enjoy later.

(DF*, GF*, NF*, V*, Vv*)

FRI 12 MAY
5.30pm-7pm

CAFFE L'AFFARE
27 College Street,
Te Aro,
Wellington CBD
\$109



¡VIVA LA REVOLUCION!

Ernesto's is a-buzz with character and delivers food with homage and respect, bringing a little slice of Cuba to Wellington. Award winning Chef Kit Foe leads a super talented kitchen team to bring you a banquet dinner of roasted hog leg, fish, peri chicken, chargrilled

corn on the cob, black bean stew, chilli and parmesan cheese salad and more. Tickets include Champagne on arrival and drink matches throughout - non-alcoholic beverages available - as well as Latin dancing and entertainment all night. **(DF*, GF*)**

SAT 20 MAY
6pm-Late

ERNESTO'S CUCINA CUBANA
1 Grey St,
Te Aro,
Wellington CBD

\$159 alcoholic match
\$119 non-alc match



"WELLINGTON FAMOUS" CHEESE SCONE CLASSES

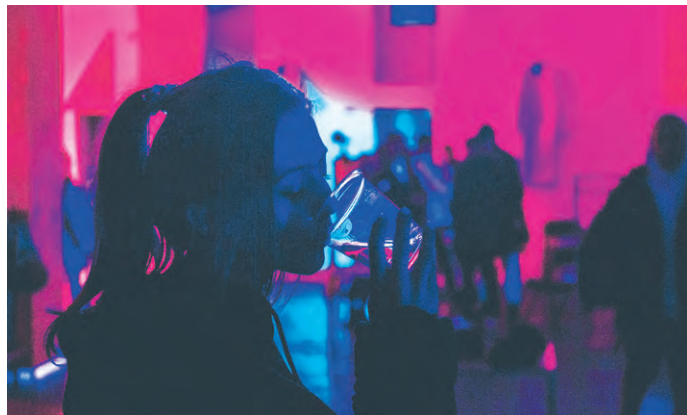
Ask almost any Wellingtonian where to get the best cheese scones and they are sure to have a strong opinion. Many will point to Pravda Cafe, who famously sell out of scones 'before you can snap your fingers'. Learn how to mix and prepare

your own Pravda scones, then hand them off to be baked before enjoying the fruits of your labour with tea and coffee. Best of all, take the much sought-after recipe home to use time and time again! **(Cannot cater to dietary requirements)**

EVERY MON-FRI DURING THE FESTIVAL
8.30am-10am

PRAVDA CAFÉ & GRILL
107 Customhouse Qy,
Te Aro,
Wellington CBD

\$50



WINE! RAVE!

The biggest and best late night wine party is coming back for the first time since 2019. Hosted by Known Unknown and Cogno Wine, WINE! RAVE! is going to take over two/fiftyseven for an evening of amazing wine, glowsticks, lightshows, music and food. Dust off your dancing shoes and

taste buds. Wines will be matched to delicious dishes and our house DJ will be spinning tunes all night. Tickets include a glass of Pét-Nat, nibbles, and a glass of matched wine. Additional food and wine is available for purchase. **(DF*, GF*, NF*, V*, Vv*)**

SAT 6 MAY
9pm-Late

TWO/FIFTYSEVEN
Level 2, 57 Willis St,
Te Aro,
Wellington CBD

\$59



WITHOUT WASTE

A special collaborative event utilising With Wild premium Wapiti, championed by food waste reduction heavyweights Everybody Eats and LTD. Using byproducts from sister kitchens, Ombra and Kisa, and rescued food

from Kaibosh, a fun, playful menu has been created using a myriad of preserves and techniques over five courses while focusing on the use of multiple cuts of culled Fiordland Wapiti. **(Cannot cater to dietary requirements)**

THU 18 MAY
6pm-9.30pm

LTD.
Level 1, 50 Dixon St,
Te Aro,
Wellington CBD

\$120

BURGER WELLINGTON

PRESENTED BY GARAGE PROJECT

Burger Wellington presented by Garage Project is set to heat up your winter when it returns from 11-27 August 2023.

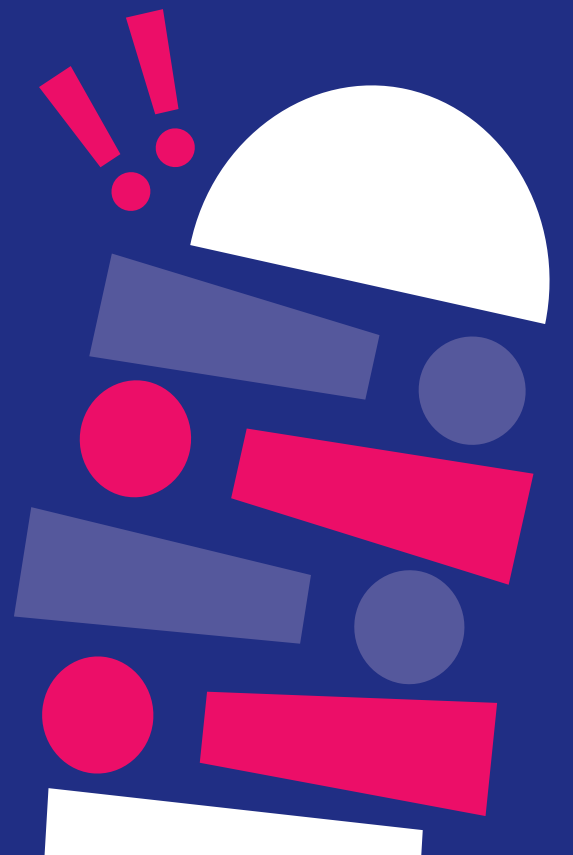
Prepare yourself as the region's chefs get down to business creating the ultimate burger, exploring everything weird and wonderful that fits between two buns.

The team at Garage Project are at it again too, as they'll be brewing up a special range of festival beers to wash them all down.

You'll get to taste and rate all the burger goods across two delicious weeks this August. The only question that remains: who will be crowned with burger glory?

GARAGE
ARO ST
WELLINGTON
PROJECT

BURGER
WELLINGTON



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WELLINGTON CULINARY EVENTS TRUST

The Wellington Culinary Events Trust (WCET) is the independent, not-for-profit organisation that brings you iconic events Visa Wellington On a Plate, Beervana and Highball. Established in 2014, Wellington is the only city in New Zealand to have an organisation dedicated to promoting food and beverage tourism within its region. Visa Wellington On a Plate is made possible through the support of many committed sponsors and partners, and is brought to you by a team dedicated to both telling the Wellington food story, and developing and growing the hospitality industry in our region.

WELLINGTON CULINARY EVENTS TRUST BOARD

Mike Egan, Grant Maxwell (Chair), Sarah Meikle, David Perks (WellingtonNZ observer), Terry Shubkin, Paul Sinclair, Marty Kerr and Sarah Wickens.

FESTIVAL TEAM

Left to right; Jade Lucas (PR and Communications Manager), Penny de Borst (Head of Business Development), Brandie Stephens (Office Support Coordinator), Ruby Meikle (Chief Emotional Support Officer - CEO) Sarah Meikle (Festival Director and CEO), Ryan McArthur (Beervana Manager), Rose Cunningham (Programme and Events Coordinator), Gillian Monahan (Head of Marketing and Communications), Beth Brash (Head of Programming and Events), Angela Fisher (Finance Manager), Clément Rebouillat (Digital and Content Coordinator) and Kelly Fleming (Marketing Manager).

MEDIA ENQUIRIES

media@wellingtononaplate.com

DISCLAIMER

The information in this programme guide was correct at the date of printing to the best of the WCET's knowledge. The WCET cannot be held responsible for any errors or omissions when printed due to changes or misinformation supplied.

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CREATIVE

2023 CREATIVE

Cato Brand Partners, Tim Gibson

2023 PROGRAMME GUIDE DESIGN

Alice Lloyd, Reta Hanson; Daughter & Son



AT VISA WELLINGTON ON A PLATE, FOOD ALWAYS PLAYS A STARRING ROLE, BUT BEYOND THE PLATE IT IS THE STORYTELLING, COLLABORATION AND PERFORMANCE THAT CREATES A LASTING IMPRESSION. WE WANTED TO REFLECT THAT IN OUR CAMPAIGN THIS YEAR AS WE LOOK TO TELL THE STORY OF THE DIVERSITY AND CREATIVITY OF WELLINGTON'S FOOD SCENE.



FORAGED BOUNTY

There's a bounty of delicious ingredients growing wild all around Te Whanganui-a-Tara. Our native and local produce is worth celebrating and all it takes is a little bit of knowledge and understanding to introduce Wellington to your plate.

Inspired by Goblin Forest, the central dish in the Foraged Bounty creative was collected and beautifully curated by Asher Boote of Hillside. You can discover more about autumnal foraging in a new season iteration of the famous Hillside Forage event (PG 40).



KAIMOANA

Inspired by Wellington's wild south coast, this creative was designed with the help of Martin Bosley and the crew at Yellow Brick Road. Supplying seafood to the Wellington market, they focus on sustainably caught and farmed kaimoana and believe New Zealand's future in the seafood industry is not volume, it's value.

You can find incredible kaimoana from the Yellow Brick Road team all throughout Wellington venues including Ortega Fish Shack and InterContinental Wellington.

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WELLINGTON ON A PLATE

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*Figure based on merchant locations. Data provided to Visa by acquiring institutions and other third parties as of September 30, 2021.