

Dine Out Awards

WildTomato

PRESENTS THE 10th ANNUAL

ARONUI WINES



Dine Out Awards 2018



Jane Hunter, Chris Fortune,
Michael McMeeken and Antony Burke

JUDGING
PANEL

Judges had such a tough time this year with so many fine restaurants, cafés, bars etc across the Top of the South. A firm favourite was this year's Supreme Award winner which for the first time is not a single business, but a concept instead, involving music, movies and eateries in Upper Trafalgar Street. Congratulations to all those involved with Al Fresco activities in Upper Trafalgar Street and also to those involved with its inception and bringing it to fruition.

A special thank you to our judges, Jane Hunter from Hunters Wines, Chris Fortune from NMIT, Nelson chef Michael McMeeken and Kono South Island sales manager Antony Burke.

Thank you also to our sponsor Aronui Wines for continuing

PAST SUPREME AWARD WINNERS:

- 2009: **Hopgood's** (Best Restaurant)
- 2010: **Bouterey's** (Best Restaurant)
- 2011: **The Free House** (Best Bar)
- 2012: **DeVilles** (Best Café)
- 2013: **Bratwurst Grill** (Best Street Cart)
- 2014: **Miyazu** (Best Restaurant)
- 2015: **Gramado's** (Best Restaurant)
- 2016: **Hopgood's** (Best Restaurant)
- 2017: **Arbour** (Best Restaurant)

to support the Dine Out Awards. With vineyards in Nelson and a winery in Marlborough, Aronui Wines is the perfect sponsor for awards that encompass both regions.

Congratulations from Aronui Wines and *WildTomato* to this year's winners. WT

BEST MUSIC VENUE

Al Fresco

Upper Trafalgar St, Nelson

Closing the top of Trafalgar Street in Nelson to traffic during the summer months, and opening it for al fresco dining, music and other events has proven a winner for restaurants, eateries and bars in the area, and for those who frequented it.

Al Fresco, Upper Trafalgar Street, is home to a variety of restaurants including the award-winning Hopgood's Restaurant, Cod & Lobster Brasserie, Ford's Restaurant & Bar, and the Vic Brew Bar.

The concept of turning Upper Trafalgar Street (UTS) al fresco was to attract more visitors to the area and to create an inner city hub. The street was closed to traffic from Selwyn Place to Hardy Street, and parking spaces filled instead with tables, chairs and sun umbrellas, much to the delight of visitors and locals alike.

Driven by Uniquely Nelson and the restaurateurs and bar owners, the move was

SUPREME WINNER 2018



approved by the Nelson City Council for a four-month trial period from December 1 to March 31.

Businesses in the area made the most of the opportunity last summer with live music and entertainment regularly drawing in thousands of attendees, not just Friday and Saturday nights but also during the longer summer days.

Plans are already well under way for this year's summer season with the Nelson City Council signing off on it in early August, and UTS stakeholders meeting at the end of August to formulate plans.

Upper Trafalgar Street Al Fresco re-opens on 8th November and runs until 30th April next year. Check it out if you're not already a fan!

BEST RESTAURANT
NELSON TASMAN

Hopgood's Restaurant

284 Trafalgar St, Nelson
03 545 7191 | hopgoods.co.nz

A multi-award-winning restaurant, Hopgood's & Co is located in the heart of Nelson. Opened in 2005 by Kevin and Jane Hopgood, it delivers modern, seasonally-based bistro-style dishes in a casual and relaxed environment. Housed in a stylish heritage-listed building, Hopgood's is about simple food well done, with a seasonal and regularly changing menu that includes local and organic produce, and the best of the Nelson Tasman wines.

Earlier this year, Hopgood's bagged a hat-trick of awards at the Silver Fern Farms Restaurant Awards 2018, including winning the Top Chef title and the inaugural Silver Fern Farms Restaurant of the Year Award.

Highly commended:
Urban Oyster Bar & Eatery



BEST RESTAURANT
MARLBOROUGH

Arbour Restaurant

36 Godfrey Road, Fairhall
03 572 79891 | arbour.co.nz

Arbour owners Bradley Hornby and Liz Buttimore run their popular restaurant in a place where surrounding wine and food producers are constantly striving to improve their product, whilst working together to promote the 'Marlborough' brand.

"We think this quiet rural setting is home to some of the world's best wine and food producers. We see them constantly strive to improve their offering, whilst working together to

promote the 'Marlborough' brand. It is something we are proud to be a part of," says Liz.

"Marlborough food is something very special. We have products here that, when combined, create dishes that simply can't be found anywhere else. This gives our restaurant a truly regional flavour."

Highly commended: Saveur Café, Bistro & Patisserie



BEST CAFÉ
NELSON TASMAN

East Street Cafe, Restaurant & Bar

8 Church St, Nelson
03 970 0575 | facebook.com/Eaststeatsandbeat

A vegetarian/vegan café in Nelson's CBD, East Street Cafe is renowned for its tasty original food, funky atmosphere and live music. Owners/founders Vikki Radbourne and Tejas Arn offer a creative seasonal selection of tasty, fresh salads, soups and other goodies, and the icing on the cake is the regular live music covering a range of genres.

A previous Dine Out Best Music Venue winner, East

Street Cafe also caters for dietary requirements such as gluten-free, in addition to vegans and vegetarians. Its menu is clearly marked with what is gluten-free, organic and/or vegan, and it is known for serving generous, well-presented portions.

Highly commended: Smoking Barrel



Photo: Dominique White

BEST CAFÉ
MARLBOROUGH

CBD Cafe, Bakery & Deli

Queen St, Blenheim
03 577 7300 | cbdcafe.nz

Co-owners Tania and Mike Godsall opened Cafe, Bakery & Deli in central Blenheim just on two years ago, focussing on good, honest fresh food with a lot of flavour. Tania, who comes from a family of chefs, holds a London City and Guilds qualification and has worked with food all her life. The variety on offer includes new menu items on a regular basis, emphasising CBD's belief that having a variety keeps it fresh and interesting. The team at CBD loves to share good food with people who are also passionate about food.

Highly commended: BV Gourmet



BEST BAR
NELSON TASMAN



Photo Dominique White

The Free House

95 Collingwood St, Nelson
03 548 9391 | thefreehouse.co.nz

With 11 beers on tap and a fine selection of wines, ciders and food, The Free House was an easy choice for judges this year. Untied to any brewery, owner Eelco describes it as a portal for the multitude of craft beers being created all over New Zealand. All its beers are cask or keg dispensed and since opening, over 1000 different beers

have been served through the three beer engines and 11 bright taps. The beer menu is ever-changing, offering the opportunity to try new beers, and beer styles, whilst also providing the familiarity of a few favourites. About 99.9% of the beers served are New Zealand brewed.

Highly commended: Rhythm & Brown

BEST BAR
MARLBOROUGH



Photo Lorenzo Visser Photography

Scotch Wine Bar

26 Maxwell Rd, Blenheim
03 579 1176 | scotchbar.co.nz

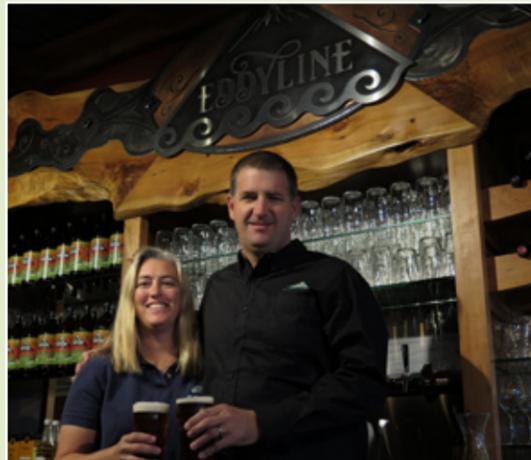
An independent owner-operated restaurant, wine bar and wine shop located in the middle of Blenheim, Scotch is open Monday to Friday, from 4pm till late. A special feature is its walk-through temperature-controlled, humidified cellar with more than 500 different wines on offer. The cellar provides customers with an extensive wine list that can either be enjoyed at the bar or taken home. Wines by the glass are updated every week along with its dinner menu, which focusses on fun, fresh and seasonal produce shared plate style from small entrée-sized plates through to larger, main-sized dishes.

Highly commended: Grovetown Hotel

Eddyline Brewery & Pizzeria

8 Champion Road, Richmond
03 544 7474 | eddylinebrewery.nz

BEST BEER VENUE



Eddyline is a family-friendly, unpretentious and casual brewpub serving wood-fired pizzas and award-winning craft beers brewed on site. It offers a wide range of ales and lagers with a rotating seasonal selection. The brewery produces about 1000L at a time. With two decades of brewing experience behind it, Eddyline produces beers ranging from crisp and refreshing lagers to the boldest and hoppiest IPAs, either to enjoy on their own or with one of the tasty wood-fired pizzas on offer. The Eddyline menu includes a wide range of pizzas and sandwiches cooked in its wood-fired oven, in addition to delicious fresh-made desserts and coffees.

Highly commended: Craft Beer Depot

BEST WINE VENUE



The Wine Station

Sinclair Street, Blenheim
03 578 2633 | thewinestation.co.nz

Located in the newly renovated, 1906 Blenheim Railway Station heritage building, The Wine Station showcases an incredible variety of 80 premium wines, carefully selected from throughout the Marlborough region. Visitors can sample a tasting, a half or a full glass of wine, and vineyards without cellar doors have the opportunity to present their wines in a satellite cellar door location.

Using specialised dispensing machines imported from Italy, it provides an opportunity to try wines that you might not otherwise have access to sample in a convenient, upmarket location.

The Wine Station serves gourmet platters to complement the wine tasting experience, and is open seven days a week from 9.30am till 7.30pm. Barista coffee and craft beers are also available.

Highly commended: Casa del Vino, Rimu Wine Bar

BEST COCKTAILS

Cod & Lobster Brasserie

300 Trafalgar St, Nelson
03 546 4300 | codandlobster.com



The very essence of Cod & Lobster Brasserie is to provide an exceptional experience for its guests – something Nick and Kimberly Widley take very seriously. When planning the cocktail bar, Nick had a clear vision of how it would look, the style of drinks and staff. Enter Pete Coates to form a dynamic award-winning duo, followed recently by gin historian and mixologist Amberlea Webster. The Cod & Lobster Cocktail bar boasts more than 140 gins and a champagne and wine list to please the most discerning connoisseur. Every cocktail is created with care and passion in an ongoing pursuit of excellence.

Highly commended: Harrys Restaurant & Bar

BEST COFFEE VENUE



Photo Dominique White

Kush Coffee

5 Church Street, Nelson
03 539 4793 | kush.co.nz

Kush is all about coffee, sourcing its beans from organic fair-trade small producers that grow for quality rather than quantity. The organic growers belong to fair-trade co-operatives and produce high-quality shade-grown beans, ensuring that Kush coffee is always fair-trade, organic and shade-grown.

The beans are roasted in small batches most days, ensuring it

is all very fresh. Blends often include unusual varieties of beans chosen for flavour not price. Visitors are welcome to watch.

The Kush passion for coffee, the quality of the beans and its roasting method all ensure each batch is elegantly structured, beautifully balanced and fresh.

Highly commended: Zumo

**BEST
SPECIALTY
RESTAURANT**

Wafu Bistro

80 Hardy Street, Nelson
03 548 1231 | wafubistro.com

An authentic sushi dining experience in the heart of Nelson, Wafu Bistro is owned by sushi chef Yuki Takeoda who delicately prepares all his fresh fish dishes in front of diners. Yuki first started his sushi making career in 1998. After years of working abroad in other restaurants, he moved to Nelson and eventually came up with the concept for his own restaurant.

At Wafu Bistro the menu consists mainly of raw fish sushi, sashimi and nigiri that can be ordered piece by piece or in assorted plates and platters. Starters and hot items such as miso soup, chawan-mushi and tempura fish complement the main dishes.

Highly commended: Burger Culture, Gramado's Restaurant & Bar



**BEST
STREET
FOOD**

**Feast Merchants
Marlborough**

022 073 2434 | feastmerchants.com

Local chefs Frances and Rory King own and operate Feast Merchants, using their mobile food truck kitchen to create global soul food with locally sourced products. In addition to offering tasty fresh street food at most Marlborough events, they also operate a catering business for weddings, special occasions, functions, celebrations and corporate affairs.

Food is their passion and they're happy to share it, developing their business from ideas and concepts inspired during years of globetrotting, international cuisine, culture experiences and also from working in fantastic New Zealand restaurants.

Highly Commended: Viva la Vaca

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