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Colenso Country Cafe

Main Road, Whenuakite

Contact: Ruth Pettitt
Ph/Fax: +64 7 866 3725

Set in a delightful herb garden Colenso Café caters for the discerning traveller. Offering an assortment of great home cooked food: lunches using fresh herbs from our garden. Delicious cakes, scones, muffins and superb coffee. Relaxed country atmosphere. Licensed. Open 10am – 5pm daily. Closed August.

14



Ohinemuri Estate Winery & Restaurant

Moresby Street, Karangahake Gorge, RD4, Paeroa

Contact: Horst and Wendy Hillerich
Phone: +64 7 862 8874
Website: www.ohinemuri.co.nz

Ohinemuri Estate was established in the Karangahake Gorge in 1990. Horst's wine-making philosophy is to produce natural hand-crafted wines, highlighting regional characteristics and expressing varietal styles. The winery cuisine features many dishes with food sourced from the Coromandel - everything is produced on the premises and much of the produce is available in the winery shop. Open 10am-5pm. Summer: Daily. Remainder of Year: Wednesday to Sunday.

15



Whitianga Scallop Festival

Month: August
Location: Whitianga
Website: www.scallopfestival.co.nz

Big, fat juicy scallops, washed down with lashings of Monteith's and Maven wine, by the picturesque Whitianga harbour! How can you go wrong? A weekend long celebration of Coromandel seafood and cuisine with over 80,000 succulent scallops cooked in a myriad of ways. The main festival marquee will be located on the Marina Reserve between 10am and 5pm on the Saturday. Over 60 speciality cuisine and wine stalls, cooking demo's, loads of competitions and great entertainment! On Friday and Saturday nights Whitianga's restaurants and café's will be cooking up a storm and hosting some great entertainment too.

16



Homegrown Festival

Month: May
Location: Throughout the Coromandel
Website: www.homegrownfestival.co.nz

Winter on the Coromandel kicks off with a month long Homegrown Festival, showcasing Coromandel cuisine, wine, art and music in a variety of events and activities throughout May. Tying in with NZ Music month, the HOME GROWN Festival will be held at venues right around the Coromandel Peninsula.



Tourism Coromandel | TEL + 64 7 868 0470 | EMAIL info@thecoromandel.com | WEB www.thecoromandel.com

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homegrown food trail 08 | 09



THE
COROMANDEL
www.thecoromandel.com



1

Matatoki Farm Cheese

Cnr Wainui Rd, SH26 Matatoki

Contact: Christine and Kelvin Haigh
Phone: +64 7 868 1284
Web: www.matatokicheese.co.nz

Organic and non-organic Cheeses made the traditional way can only be the best! Our selection ranges from hand stretched Mozzarella, Halloumi that's oh so crispy, creamy Gouda or the famous Coromandel Blue!

Visit our factory/café and enjoy the country atmosphere while trying for yourself one of our cheeseboards or lunch platters. Viewing window to factory. Open 10am-4.30pm weekends, 9am-4.30pm weekdays. Reduced hours and closed Sunday over winter till October.



2

KORU at Rapaura

586 Tapu-Coroglen Road, RD5, Thames

Contact: Sally & Sacha Sank
Phone: +64 7 868 4821
Email: info@rapaura.com

- Coromandel 'Green Lipped Mussels' with garlic, white wine and cream served with home-baked beer bread.
- Bruschetta rubbed with olive oil and RAPAURA garlic, topped with flambéed creamy mushrooms.
- Grilled 'Rib-eye', on toasted farmhouse bread with mesclun salad and KORU's homemade dressing.
- Chocolate Viennese cake layered with chunky marmalade & brandy. Just some of the delectable treats you can enjoy at KORU. Open 1st Oct – 30th April. Watergardens open all year round.



3

World Café at The Waterworks

471 The 309 Road, Coromandel Town

Contact: Tattianna & Jeff
Phone: +64 7 866 7191
Web: www.thewaterworks.co.nz

Plan to spend a few hours with us at The Waterworks enjoying the great atmosphere and brilliant food. Our internationally inspired fare is made with organic produce from our huge cottage garden; if we run out of tomatoes we just pick another! Listen to World Music in the café, over-look the duck pond from our deck or gaze at the murals in our summer tent. Plan to spend a few hours here, you'll go home happy!



4

Coromandel Oyster Company Limited

1611 SH25, Tiki Road, Coromandel

Contact: Anne & John Loudon
Ph/Fax: +64 7 866 8028
Email: coroosterco@xtra.co.nz

We've been growing oysters for over 20 years and our aim is to provide premium Coromandel Oysters at an affordable price. They are grown on our farms in the pristine waters of Coromandel and you can buy them whole shell, _ shell or pots. We also sell fresh local mussels, our own marinated mussels; prawns, local scallops, kina and smoked seafood, drinks, sauces, souvenirs and don't forget our Mussel Chowder and Oyster Bisque.

Wholesale enquiries are welcome. Open 7 days. 9am-5pm.



5

The Coromandel Smoking Co.

70 Tiki Rd, Coromandel

Phone: +64 7 866 8793
Web: www.corosmoke.co.nz

This small family business continues to use time-honoured skills to produce the finest quality mussels, oyster and smoked seafood delicacies from the unspoilt waters and natural coastline of the Coromandel region.

Our range of product includes a range of fish and mussels smoked daily and freshly harvested mussels and oysters.

Coromandel store open 7 days 9am-5pm. Products couriered daily to speciality food stores and restaurants throughout NZ.



6

Pepper Tree Restaurant & Bar

31 Kapanga Road

Contact: Richard and Jennifer
Phone: +64 7 866 8211

Majestically situated in the heart of Coromandel Township, enjoy our sun soaked courtyard and shaded verandas over summer and cosy dining next to an open fire during winter.

Specializing in fresh local seafood and award-winning modern New Zealand Cuisine. Enjoy a unique dining experience in a relaxed and friendly atmosphere.

Fully Licensed. Open 7 days.



7

Castle Rock Winery Ltd

SH 25 (Near Whangapoua Beach turn off), Te Rerenga, Coromandel

Contact: David & Sharon Wilson
Phone: +64 7 866 4542
Web: www.castlerockwinery.co.nz

Looking for a taste difference? Visit Castle Rock Winery in the clean green Te Rerenga Valley (near Whangapoua Beach) where we produce handcrafted fruit and vegetable wines, liqueurs, and old fashioned style jams, jellies, chutneys and sauces.

Come and sample our renowned raspberry vinegar. Relax with a superb coffee and exquisite biscuit in our rural café or stay in our very comfortable, private, self-contained accommodation.

A warm welcome is always assured.



8

Salt Bar and Restaurant

On the Marina, 1 Blacksmith Lane, Whitianga

Contact: Dave Simmonds
Ph/Fax: +64 7 866 5818
Website: www.whitiangahotel.co.nz

Salt Bar and Restaurant is a must to visit on your trail. Situated right on the marina in the heart of Whitianga, It offers stunning food, complemented by exceptional service and ambience while enjoying views second to none. With a number of awards for food excellence, your experience here will be well worth the visit and leave a more than pleasant taste in your mouth. Enjoy your tour but make sure you leave some room for us.

Open 7 days. Lunch and coffee from 10.30am - 3pm. Platters from 3pm - 5.30pm. Dinner from 5.30pm - late.



9

Monk Street Market... real food for real people

1 Monk Street, Whitianga (next to Bayleys)

Contact: Deane and Julie
Phone: +64 7 866 4500
Email: monkstreet@xtra.co.nz

Monk Street Market is proud to be Whitianga's latest taste sensation. In addition to over 80 kinds of award-winning cheese, we also stock additive-free salamis, pancetta, prosciutto, copa, mortadella, biltong, droewors an hand-made chocolates – yours for the choosing. Monk Street Market is Whitianga's largest supplier of organic food and fresh produce with an ever-growing selection of wheat and gluten-free products. Organic dried fruit is produced on-site as well as seasonal soups and goodies. Open daily 9-6. Closed Sundays during winter.



10

Mill Creek Lavender

445 Mill Creek Road, R.D.1 , Whitianga

Phone: +64 7 866 0088
Web: www.millcreeklavender.co.nz

Follow the fragrance to Mill Creek Lavender, home of The Coromandel Lavender Company, where we grow lavender and distill the essential oil to use in our range of skincare products. We run a gift shop onsite as well as a small, open air café, featuring local coffee roaster, Coffee LaLa, and a selection of delicacies made using culinary lavender. Open seasonally from late October till April. Please phone for opening days and times.



11

Destination Cathedral Cove Macadamias

Orchard at 355 Lees Road, Hahei
GPS Coordinates: S 36° 46.047 E 175° 46.839

Contact: Sue & Brian Pilkington
Phone: 07 867 1221 or 027 444 0999
Website: www.cathedralcovemacadamias.co.nz

Located 2km inland from Cathedral Cove, the region's fertile soils and micro-climate make great growing conditions for producing the world's healthiest nut. These hand harvested Macadamia nuts are high in antioxidants and mono-unsaturated fat (the good fat); and contain Vitamins A, B Group and E. Visit our shop to sample the nuts available and experience a range of products (natural, chocolate, honey coated and oil) unique to New Zealand and The Coromandel! Open 10am – 3pm. Tour Groups: Bookings required by appointment.



12

Coroglen Tavern

1937 State Highway 25, RD1, Whitianga

Contact: David Russell
Phone: +64 7 866 3809
Email: www.coroglentavern.com

You are welcome in our friendly country tavern, with great bar food, pool table, darts, gaming room, a great backyard garden bar, and a front veranda, so plenty of outside areas for smokers to relax with their drink or food. The tavern has a real country atmosphere, very friendly staff, and plenty of character. We serve great meals, at very reasonable prices. Food also available for takeaway. Courtesy bus available.

Open 7 days 11am – late.