

MONTEITH'S CAFÉ CRAWL (4TH ANNUAL)

Showcasing Coromandel's outstanding food, service, venues, chefs and homegrown flavours

Best entrée - Salt

Carpaccio of Ostrich with beetroot jelly, goats cheese, pine nuts and truffle oil

Best main - Manaia Cafe and Bar

Local Beef Fillet, Cooks Beach Macadamia and Matatoki Blue gratin, Whangamata Scallops and Seaweed Mille Feuille, Cous Cous, Broccolini and Macadamia and Pommegranite salsa.

Best dessert - Squids

Poached pear rested on a brandy soaked meringue, served with balsamic chilli strawberries and fresh cream

Best cocktail - Velocity

"Femme Fatale" Absolut Vanilla, white crème de cacao, Chambord liqueur and fresh berries

Best entertainment and service

The Cyprus Tree

Pohutukawa Festival Spirit Award (for getting into the spirit of the Pohut.Fest)

Manaia

Homegrown Award

For outstanding and innovative use of homegrown Coromandel ingredients
The Peppertree

Monteith's Award

(best use of Monteith's in a dish or as a beer/food match)

The Peppertree (Monteith's summer beer bread and Monteith's original wild boar mousse)

Overall Winner

(the town that best worked together to put together the complete menu, for their spread, integrated flavours, depth and teamwork)

Whitianga

-Velocity

-Salt Restaurant

-Micky's on Campbell

-Squids

WELL DONE TO ALL INVOLVED!!