A SMALL SELECTION OF PLACES TO VISIT

1  THAMES AND SURROUNDS

Grahamstown Bar and Diner
‘The GBD’ 700 Pollen Street (corner of Pahau St) Thames
P: 07 868 6008
thejunction.net.nz

Cafe Melbourne
715 Pollen St, Thames
P: 07 868 3159
Facebook: Cafe Melbourne

Grahamstown

Thames Valley Bacon
9224 Paeroa Kopu Road, RD1
Matatoki, Thames
P: 07 868 1042
thamesvalleybacon.co.nz

The Falls Retreat
25 Waitawheta Road, Waihi (Opposite Owharoa Falls)
P: 07 863 8770
fallsretreat.co.nz

Waikino Hotel Bar and Kitchen
8541 State Highway 2, Waikino
P: 07 863 8381
waikinohotel.nz

Piako Petes
41 Buchanan Road, Pipiroa
P: 07 867 7628
Facebook: Piako Petes

2  THAMES COAST

Waiomu Beach Café
622 Thames Coast Road, Waiomu
P: 07 868 2554
Facebook: Waiomu Beach Cafe

Koru Cafe at Rapaura Watergardens
586 Tapu-Coroglen Road, RD5, Thames
P: 07 868 4821
rapaura.com

The Wharf Coffee House and Bar
Shortland Wharf, Queen Street
P: 07 868 6528
thamesfisheries.co.nz

The Cheese Barn at Matatoki
4 Waimui Road, Matatoki
P: 07 868 1284
thecheesebarn.co.nz

Omahu Valley Citrus
146 Omahu Valley Road, RD4, Paeroa
P: 07 868 1274
omahuvalleycitrus.co.nz

3  COROMANDEL TOWN – COLVILLE

The Coromandel Oyster Co
1611 Manaia Road, SH25
Coromandel Town
P: 07 866 8028
freshoysters.co.nz

UMU Cafe
22 Wharf Rd, Coromandel Town
P: 07 866 8618
Facebook: UMU Cafe

4  KAIKOURA

The Coromandel Oyster Co
1611 Manaia Road, SH25
Coromandel Town
P: 07 866 8028
freshoysters.co.nz

UMU Cafe
22 Wharf Rd, Coromandel Town
P: 07 866 8618
Facebook: UMU Cafe

5  HAYWIRE mg

The Coromandel Oyster Co
1611 Manaia Road, SH25
Coromandel Town
P: 07 866 8028
freshoysters.co.nz

UMU Cafe
22 Wharf Rd, Coromandel Town
P: 07 866 8618
Facebook: UMU Cafe

6  TAHU

The Coromandel Oyster Co
1611 Manaia Road, SH25
Coromandel Town
P: 07 866 8028
freshoysters.co.nz

UMU Cafe
22 Wharf Rd, Coromandel Town
P: 07 866 8618
Facebook: UMU Cafe

7  TO ROTORUA 80km

The Coromandel Oyster Co
1611 Manaia Road, SH25
Coromandel Town
P: 07 866 8028
freshoysters.co.nz

UMU Cafe
22 Wharf Rd, Coromandel Town
P: 07 866 8618
Facebook: UMU Cafe

8  TO TAURANGA 70km

The Coromandel Oyster Co
1611 Manaia Road, SH25
Coromandel Town
P: 07 866 8028
freshoysters.co.nz

UMU Cafe
22 Wharf Rd, Coromandel Town
P: 07 866 8618
Facebook: UMU Cafe
Pepper Tree Restaurant and Bar
31 Kapanga Rd, Coromandel Town
P: 07 866 8211
peppertreerestaurant.co.nz

Star and Garter
5 Kapanga Rd, Coromandel
P: 07 866 8503
Facebook: Star and Garter Hotel

Admirals Arms Hotel
146 Wharf Rd, Coromandel Town
P: 07 866 8623
admiralsarms.co.nz

Hereford ‘n’ A Pickle
2318 Colville Road, Colville
P: 07 866 6821
kairaumatipolledherefords.com

Salt Restaurant & Bar
2 Blacksmith Lane
Whitianga
P: 07 866 5818
salt.restaurant.whitianga@gmail.com
salt-whitianga.co.nz

Whitianga Hotel
1 Blacksmith Lane
P: 07 866 5818
Facebook: Whitianga Hotel

The Lost Spring Restaurant and Licensed Café
121A Cook Drive, Whitianga
P: 07 866 0456
thelostspring.co.nz

Hula
5 Albert St, Whitianga
P: 07 866 0323
hula.co.nz

Mercury Bay Creamery
3263 Tairua-Whitianga Road, RD1
Whitianga
info@mercurybaycreamery.co.nz
mercurybaycreamery.co.nz

Chocolates are Us
Whitianga
P: 0800 246 277
chocolatesareus.co.nz

Coroglen Tavern
1937 Tairua Whitianga Road
Coroglen
P: 07 866 3809
coroglentavern.co.nz

The Pour House
7 Grange Rd, Hahei
P: 07 866 3354
thepourhouse.co.nz

Cathedral Cove Macadamias
335 Lees Rd, Hahei
P: 07 867 1221
Cathedralcovemacadamias.co.nz

Mercury Bay Estate – Winery & Vineyard
761a Purangi Rd, Cooks Beach
P: 07 866 4066
mercurybayestate.co.nz

Hot Water Brewing Co
1043 Tairua-Whitianga Road
Whenuakite
P: 07 866 3830
hotwaterbrewingco.com

Miha Restaurant at Grand Mercure Puka Park
42 Mount Ave, Pauanui
P: 07 864 8088
pukapark.co.nz

Sixfortysix
646 Port Road, Whangamata
P: 07 865 6117
sixfortysix.co.nz

LuvCoffee
701 Port Rd, Whangamata
P: 07 865 7377
Facebook: LuvCoffeeWhangamata

Port Road Project
719 Port Road, Whangamata
P: 07 865 7288
Facebook: Port Rd Project

Whanga Bar
101 Winifred Avenue
Whangamata
P: 07 865 6400
Facebook: Whanga Bar

Blackies Café
418 Ocean Road, Whangamata
P: 07 865 9834
Facebook: Blackies Café at the beach – Whangamata

Salt Restaurant & Bar
2 Blacksmith Lane
Whitianga
P: 07 866 5818
salt.restaurant.whitianga@gmail.com
salt-whitianga.co.nz

Whitianga Hotel
1 Blacksmith Lane
P: 07 866 5818
Facebook: Whitianga Hotel

The Lost Spring Restaurant and Licensed Café
121A Cook Drive, Whitianga
P: 07 866 0456
thelostspring.co.nz

Hula
5 Albert St, Whitianga
P: 07 866 0323
hula.co.nz

Mercury Bay Creamery
3263 Tairua-Whitianga Road, RD1
Whitianga
info@mercurybaycreamery.co.nz
mercurybaycreamery.co.nz

Chocolates are Us
Whitianga
P: 0800 246 277
chocolatesareus.co.nz
Indulge in a Taste of The Coromandel

The mountainous forest, fertile terraces and nutrient-rich waters of the Coromandel have fed generations of gardeners, gatherers, bushmen and campers since the days of early settlement in New Zealand.

Today, the Coromandel continues its heritage of fresh food and flavours. Most of the food served in our top cafés and restaurants comes from a 100km radius, fresh from the ocean or homegrown local produce.

With some of the best fishing spots in the country, seafood is certainly our specialty and this is where you want to eat straight from the ocean to the plate.

We are the home of the New Zealand Greenshell Mussel and almost a quarter of New Zealand’s Pacific Oyster harvest, by weight, is delivered from this region.

But that’s not all to savour of our homegrown cuisine. Look out for scallops, crayfish, paua (abalone), local cheeses, boutique wines, craft beers and macadamia nuts.

From the former goldrush town of Thames, up our rugged west coast to the remote northern Coromandel, and back around the stunning eastern coastline, we’re proud to help you taste the flavours of the Coromandel through our many cafés, wineries, farm gates and markets on the Coromandel Food Trail.

Get ready to start your tour.
Thames & Surrounds

Thames is the gateway to great experiences on the Coromandel. It’s the launch point for an adventure at The Pinnacles or Sleeping God Canyon and for the tens of thousands who come to cycle the popular Hauraki Rail Trail each year haurakirailtrail.co.nz It’s also the stop and stock-up point for campers and holiday makers on their way up the Thames Coast Rd or over the Coromandel Ranges to our pristine east coast beaches.

Yet there is much to explore, and taste, in this historic former goldrush town too.

Connected to nature, with an expansive bush wilderness as its backdrop, Thames also has many delightful shops with local and organic produce, arts, crafts and wherever you go there is friendly service.

Grahamstown, at the northern end of Pollen St, is the perfect place to soak in the heritage, with historic buildings housing cafés, museums and galleries. It’s also where you’ll find the Thames Market each Saturday morning where you can shop for home-grown produce including breads, pastries, cheeses and fresh organic fruit and veges.

On the corner of Pahau and Pollen Streets, The Grahamstown Bar & Diner (or the ‘GBD’ as locals affectionately call it) first opened its doors to cater for goldminers in 1869. Today, the ‘GBD’ is the place to go in Thames for a social occasion and superb food. Check out the daily specials or pop in for the Thursday night movie special – a meal at GBD and movie at the historical Thames movie theatre. The menu is regularly updated but favourites include hearty mains of scotch fillet, vegetarian and pasta dishes and seafood harvested straight from the waters of the Hauraki Gulf, which leads into the inshore waters of the Firth of Thames. thejunction.net.nz

The Depot at 717 Pollen St is a bustling complex in the former bus depot, housing art, deli food and local and artisan produce and a laid-back dining courtyard with a healthy vegetable garden. Among the businesses in residence is Café Melbourne, a funky, licensed café serving locally-sourced, innovative food with international flavours and vegetarian, vegan and allergy-conscious options. Choose from the menu or the cabinet, and the coffee never fails to please. Open seven days for breakfast and lunch, and for Friday night dinners during summer. Facebook: Café Melbourne Grahamstown

With walking trails and cycle-friendly streets, you can make a day of exploring Thames. Stop for a coffee and explore the historic Shortland Wharf at The Wharf Coffee House and Bar, also a retailer of locally-caught fish, kina, oysters, Coromandel mussels, a selection of smoked fish and Fish ‘n Chips. Sit out on the rustic dock and enjoy a smoked seafood platter or a bowl of seafood chowder. Coffee, wine and beer are also served. thamesfisheries.co.nz

Approximately 11km south of Thames, on the road to Paeroa, visit The Cheese Barn at Matatoki, a cheese factory and licensed café and animal farm. Relax in tranquil country surroundings and enjoy an organic coffee or wine with your cheeseboard. Watch the cheesemakers as they make a
Close by is **Omahu Valley Citrus**, artisan makers of award-winning citrus products, marmalades, chutneys and cordials. The range is preservative-free and made from citrus fruit grown in their own orchard. Visits by appointment.

You may also find them at the Thames Market in Grahamstown on a Saturday morning.

**Omahu Valley Citrus**

Omahu Valley Citrus.

**Thames Valley Bacon** in Matatoki specialises in manuka-smoked bacons, hams, salamis and their shop-recipe sausages with gluten-free options as well as Christmas hams cured, smoked and cooked to perfection. As overall winners of the 2016 NZ Bacon Awards, they have the best bacon available right here in The Coromandel.

**Thames Valley Bacon**

Thames Valley Bacon.

If you’re travelling south on the Hauraki Rail Trail, the wild Karangahake Gorge on State Highway 2 has much to explore – walkways, fishing and rock climbing. That’s sure to work up an appetite, so call into **The Falls Retreat** where gourmet pizzas are served from the woodfired oven or try the specialty rustic slow-cooked food with a ‘paddock-to-plate’ ethos.

Dine in the rustic barn or enjoy the outdoor pergola where you can watch the chefs at work and view the extensive vegetable gardens. Alternatively, stay a while in one of the charming cottages or book one of the ‘Foodie Experiences’ or a gardening workshop. Open for lunch and dinner from 11am-late.

**The Falls Retreat**

Thames Valley Bacon.

**Omahu Valley Citrus**

If you are heading east of Thames instead, then a must stop is **Piako Petes** – just eight kilometres from Thames, over the Piako River bridge, and then a sharp right into Buchanan Road. Commercial fisherman Peter Thorburn (AKA Piako Pete) catches fresh flounder daily (weather permitting) in the Firth of Thames. He also fillets the flounder, which can be cooked for two to three minutes in a hot pan. His by-catch consists of snapper, kahawai, mullet and local eel and is smoked traditionally with manuka and sea salt only. A treat not to be missed.

41 Buchanan Rd, Pipiroa, Ngatea.
Phone: 07 867 7628.

**Piako Petes**

Piako Petes.
Follow the Thames Coast north to experience a stretch of pohutukawa-fringed coastline interspersed with coastal villages, classic old dairies and a more relaxed pace of life.

Along the way, enjoy a picnic at Kuranui Bay and check out the operational gold stamper battery at the Goldmine Experience. Or keep driving to find a pohutukawa grotto in one of the many magical little bays that hug the coastline and enjoy fish and chips, a swim and watch a splendid Thames Coast sunset.

The Thames Coast is also celebrated for epic snapper fishing and for this reason there are plenty of fishing tours operating in the Firth of Thames. One thing's for sure, you can't go up this coast without seeing someone perched on a rocky shore with a fishing rod in hand.

Carry on along the coastal highway towards historic Coromandel Town and you’ll see the mussel farms that harvest up to one quarter of New Zealand’s mussels and oysters for local consumption and export.

A must-stop on your trip north is the Waiomu Beach Café. Combine tasty food, warm hospitality and Supreme coffee for a true Coro’ recipe. You know it’s good when it’s a local favourite. Sit back and relax in the sheltered outdoor courtyard during the endless summer days or seek out the cosy café in the cooler winter months. That’s if you can get past the counter of pastry and cakes. Facebook: Waiomu Beach Café

From the Thames Coast Road (SH25), turn right at Tapu and 6km up the Tapu-Coroglen Rd you’ll find Rapaura Watergardens and Koru Café where you can experience a range of delicious homemade delights and locally-sourced produce. Try the Beef & Lamb Excellence Award-winning signature dishes: The ‘serious steak sandwich’ and the ‘chermoula-crusted lamb backstrap’ or Savour Coromandel mussels served with freshly baked beer bread. Follow up with a ‘Dam’ good coffee and a slice of home-baked cake. Koru is open seven days a week from October to April, while the gardens are open year-round. rapaura.com

Coromandel Town is synonymous with high quality seafood and when you’re here you can get it straight from the ocean to the plate.

The pristine waters of the Coromandel Harbour are renowned for mussel and oyster farms, as well as being a great place to haul out your line and catch some fish.

Of course, the bounty is never fresher than when eaten locally.

The Coromandel Oyster Company on State Highway 25 serves fresh pacific oysters from the farm gate. Dine in at the seaside garden, looking out over the oyster farms, and feast on fresh oysters, mussels and fish.
Their much-loved seafood chowder and oyster bisque is phenomenal. freshoysters.co.nz
Facebook: Coro Oyster

Five minutes down the road you’re in Coromandel Town where you’ll step back in time with the historic village feel. So don’t be surprised if you see someone riding a horse down the main street Kapanga Rd, where you will discover local art and an eclectic mix of shops offering quirky handcrafted items.

Stop-in for coffee and a bite at Umu. This is a relaxed café with a seasonal menu, which always includes fresh Coromandel mussel chowder, local seafood, prime meats and vegetarian options. Sit outdoors in the courtyard, or cosy up inside with a hot pot or soup in winter. Umu serves local Coromandel Town-brewed MK Brewing Co beer and Good George craft beer on tap. Check the Umu Café Facebook page for the latest menu.

Facebook: Umu Cafe

For more fresh, local seafood and award-winning modern New Zealand cuisine, pay a visit to Pepper Tree Restaurant and Bar. The team has won numerous awards in the Monteiths Wild Food and Beer Challenge and serves up a unique outdoor dining experience in summer or cosy dining next to an open fire in winter.

peppertreerestaurant.co.nz

About a 30-minute drive north of Coromandel Town and off the beaten track is the untouched small township of Colville. This is a true escape. Be prepared for gravel roads and remote beaches where you could feel like the only person in the world.

At the local Colville General Store on Colville Rd you can buy just about anything and catch up on the local news. Nextdoor, the family-owned Hereford ‘n’ A Pickle farm shop is an artisan food experience. The Ward family own 194ha of rolling pasture for grazing their Hereford cattle. They produce meat that’s processed on site and sold at their store along with homemade baking and preserves. The ‘Pickle’s’ much-loved sausages are made from an old family recipe while the fruit ice cream and the pure Hereford beef burger is well worth the scenic journey up to Colville. The children can play in the playground while grown ups sit back, relax, and take in the view.

kairaumatipolledherefords.com
You’ll also feel at home at the eclectic retro-style café **The Forager’s Kitchen**. Settle in on a couch and enjoy the local brew Coffee Lala, fresh baking, cabinet food and an all-day menu that changes fortnightly with fresh produce and local seafood. A favourite that’s always on the menu is the mushrooms with smoked feta. The Forager’s Kitchen is open 8:30am-4pm weekdays, and for dinner on Fridays from 5pm-9pm. **Facebook: The Forager’s Kitchen**

Continue further north to Port Charles and just a few minutes drive from some of the most breathtaking beaches in New Zealand you’ll find a northern Coromandel gem in **Tangiaro Lodge**. This retreat is nestled in lush green Coromandel bush at the base of Mount Moehau and offers café dining with a menu featuring traditional Kiwi big breakfasts, gourmet burgers and pizzas. Relax with a local brew: Coffee Lala, a pint of Stony Bay craft beer, or a wine from Mercury Bay Estate or Ohui Vineyard. A little river trickling its way through tranquil flora, birdsong and tree breezes are the only sounds to be heard. **kiwiretreat.co.nz**

**Mercury Bay**

**Majestic Mercury Bay on the eastern coast of the Coromandel Peninsula is paradise for boating, fishing, diving or just to catch the beach.**

The broad area of Mercury Bay stretches from Whangapoua all the way to Whenuakite, covering 12 eclectic communities with individual tastes and flavours.

At the northern tip of Mercury Bay (and approx. 40 minutes south of Coromandel Town) is Whangapoua, which is the starting point to walk to the world-acclaimed New Chum Beach, accessible only by boat or via a 30-minute walk on an unformed track. This protected beach has no buildings, infrastructure (such as toilets) or camping – a jewel in New Zealand’s coastal crown.

Before the turn off to Whangapoua Beach visit **Castle Rock Café** for an assortment of dressings, vinaigrettes, jams and chutneys using produce from their garden. The sensational hot chilli lime chutney and tamarillo and cinnamon dressing are favourites and, like all Castle Rock products, are packed with flavour and free from gluten and preservatives. The café is now closed but the shop is open for stocking up. **castlerockcafe.co.nz**

A trip to the Coromandel isn’t complete without a stop at **Luke’s Kitchen** situated in the laid-back village of Kuaotunu. This is a popular rustic seaside restaurant with a cafe and art gallery, With a traditional woodfired oven at its heart, and combining good, honest food...
from pizzas, fresh seafood, salads and revolving specials. Luke’s is known for live local music jams, friendly staff and a beach view that has stunning sunsets. lukeskitchen.co.nz

The centre of Mercury Bay is the coastal resort town of Whitianga, which has recently undergone a town centre upgrade creating wider streets allowing for alfresco dining. Take a stroll through town, admire the local street art, and the options for eating are plenty.

For a home-made gastronomic dinner prepared with fresh, local products, book your seat at Poivre & Sel. The family owners of this beautiful establishment offer a special French-fusion, fine dining experience in a cosily atmosphere. poivresel.co.nz

Alongside the Whitianga Marina, Salt Restaurant & Bar serves contemporary European cuisine with fresh, seasonal produce.

In summer, enjoy a drink on the deck and when the sun goes down, move inside by the warmth of the fire. salt-whitianga.co.nz

Another place to soak up the sun and enjoy views of the marina and the hills is the Whitianga Hotel. Steeped in history, it’s a central part of the seaside township with a family-friendly restaurant serving fresh fish and a meal from the grill.

Facebook: Whitianga Hotel

If it’s a café near the water you’re after, Hula is located next to Buffalo Beach, serving up fresh, creative food with plenty of gluten and dairy-free options, as well as raw and fermented foods. The doors open early serving Havana coffee, smoothies and shakes, with a full breakfast and lunch menu. This licensed café is also open evenings in the weekend during summer: hula.co.nz

Or for something different, dine lagoon-side at the Lost Spring Restaurant. Set in the historic Mercury Bay School House, The Cafe at The Lost Spring offers fusion style cuisine with full restaurant and bar service poolside. Enjoy a great meal after your swim or a romantic dinner lagoon side while enjoying the spectacular views. thelostspring.co.nz

Minutes out of Whitianga at 3263 Tairua-Whitianga Road you’ll find Mercury Bay Creamery, an artisan cheese-maker that crafts a range of specialty cheeses using raw milk from their small herd of happy cows. No pesticides are used in these pastures and neither are hormones fed to the cows. Here you also can buy raw milk in recyclable glass bottles. mercurybaycreamery.co.nz

Chocolates are Us makes custom-made chocolates that can be ordered online. The cashew nut brittle is not to be missed. Talk to owner and chocolate maker leanne@chocolatesareus.co.nz about chocolates for special occasions or view the range at chocolatesareus.co.nz

Heading south from Whitianga, you are spoilt for choice for stunning scenery and food.

You can’t miss the Coroglen Tavern, one of New Zealand’s iconic country pubs known for its stonking summer band line-ups. Sit on the veranda with a cold ale and try the Tavern’s famous scallop or lamb burgers,
fresh fish, house recipe mussel fritters or chicken wings with the tavern’s secret sauce. The fire roars in winter and it’s popular for a Sunday lunch.
coroglentavern.co.nz

Past Coroglen and about ten minutes south, take the turn off right and you’ll find The Pour House – home of the Coromandel Brewing Company situated near the start of the world-renowned Cathedral Cove. Enjoy a casual afternoon or evening in the garden with a craft beer brewed straight from the source, matched with local cheeses and seafood or a woodfired pizza. New Zealand wines and ciders are also available.
thepourhouse.co.nz

Take in the beautiful surroundings, native trees and bird life as you are guided through the orchards of Cathedral Cove Macadamias. Visit the orchard shop for organic macadamia products and hand-picked seasonal produce.
cathedralkcovemacadamias.co.nz

Just north of Hahei on the way to Cooks Beach is Mercury Bay Estate – Winery and Restaurant. The vineyard is a spectacular stop for a wine tasting and delicious food experience, with gourmet food platters, local seafood and woodfired pizzas to enjoy while overlooking the beautiful Mercury Bay. mercurybayestate.co.nz

Tairua is your next foodie stop, with a range of cafés and restaurants each with their own character and style.

Located in the heart of Tairua, Manaia Kitchen & Bar offers everything from great coffee and brunch in the mornings to a contemporary bar and bistro serving fresh, seasonal salads, antipasto platters, plenty of Coromandel seafood, and woodfired pizzas. The outdoor courtyard is a great place to relax over Sunday brunch or unwind with friends and enjoy some live music at night. manaia.co.nz
Flock Kitchen & Bar is another popular spot for a bite to eat or a casual drink in the sun. Enjoy breakfast, lunch and dinner outdoors or in the funky indoor bar area. Flock favourites include calamari, house-smoked salmon and ika mata (raw fish). The menu also offers Asian flavours with dumplings, spicy chicken bao and the Vietnamese chicken salad. Sometimes however, you just can’t go past the golden battered fish and chips. flockkitchenandbar.com

A short drive or 45-minute walk, taking in the heritage trail around the harbour to the base of Mt Paku is The Old Mill Café. Quirky charm, combined with a modern décor creates a fresh and welcoming atmosphere on the edge of the picturesque Tairua Harbour. There’s a full breakfast and lunch menu or choose from the delicious selection of in-house baking. This fully-licensed café caters to all diets including gluten-free, vegetarian and vegan. Browse in the gift shop or select some take-home specialty goods from the deli. theoldmillcafetairua.com

Over the road, Tairua Marina Bar & Grill in the Tairua Marina precinct brews its own beers, will cook your catch after a day of fishing and offers a delectable dinner menu rich in seafood options. Sit outside and breathe the fresh sea air with arguably one of the best views of any restaurant on the Coromandel. There are two 40 ft berths available on a first-come, first-served basis for restaurant guests. marinabar.co.nz

Across the estuary at Pauanui there is another place to dine in grand luxury, at the award-winning Miha Restaurant at the Grand Mercure Puka Park. Nestled in the bush at base of Mt Pauanui, you can be sure of a sumptuous dining experience in elegant surrounds, or dine alfresco on the large outdoor deck. Miha’s menu reflects a Pacific Rim flavour with a modern European twist, with menus changing seasonally. Finish with a cocktail at the bar or sink into the large couches in the lounge, with the warmth of an open-hearth log fire in the winter months. pukapark.co.nz

Whangamata

Famous for its unique combination of beach and forest, the surf town of Whangamata was voted best beach in New Zealand by New Zealand Herald readers in 2018.

Whangamata’s ocean beach boasts some of the best surfing breaks, yet safest swimming in the country. The Coromandel Forest Park bordering the town provides many outdoor experiences including short walks, mountain bike trails and goldmining sites.

Take a break from the action and hit the main street for surf and streetwear stores and plenty of great places to eat. The Port Road Project is an excellent stop – a modern, Scandanavian-style a la carte café serving an eclectic range of delicious, locally-produced food for breakfast and lunch, or late night Friday and Saturday for its shared plate menu. Port Road Project has friendly table service, good coffee, plenty of vegetarian options, Good George beers and interesting wines.
On summer evenings the custom-built American-style smoked bbq fires up for tapa-style food.

**Facebook: Port Rd Project**

**SixfortySix** offers street-side dining in the heart of the main street Port Road. With a modern, beachy vibe, this is a great place to stop for a Kokako expresso or soft-brew coffee, fresh-baked pastry or homemade artisan treats. The kitchen offers a full breakfast and lunch menu with daily, seasonal specials and happily caters for all dietary requirements or lifestyle choices. [sixfortysix.co.nz](http://sixfortysix.co.nz)

Coffee lovers rejoice. **#LuvCoffee** owners Justin and Diana are happy to treat your caffeine fix with organic, fair trade coffee served with organic milk, or a wide range of specialty hot drinks such as a matcha or velvet latte or a vegan smoothie. If you’re heading to the beach you can take-away with biodegradable packaging, or dine-in the relaxed café where you’ll be tempted by freshly scratch-baked muffins, scones, loaves, savouries and salads made with top quality ingredients and fresh local produce brought in by its loving loyal clients. The all-day menu will please those wanting a hearty feed of bacon and eggs or those seeking gluten-free and vegan options. **Facebook & Instagram: LuvCoffeeWhangamata**

Tucked away off the main road is the tavern-style **Whanga Bar** – an all-day eatery with an expansive outdoor seating area to enjoy breakfast and lunch, and seasonal main evening meals including their renowned 300gm steak. The tasty gourmet mushrooms on kumara rosti is a must-try dish and the cabinet is stocked with fresh salads and raw baking from Real Rad Food. At night, the Bar comes alive, with regular live music spots and there are 12 house-made cocktails and craft beer to enjoy as the sun goes down. **Facebook: Whanga Bar**

Veer off the main strip to **Blackies Café**, just metres from the water’s edge next to the surf club at Williamson Park. Enjoy paradise by the beach and a takeaway coffee, dairy-free smoothie or rolled icecream, or settle in for the breakfast salad, prawn salad, corn fritters, or healthy raw-food options from the cabinet. Blackies is open seven days, year-around from 8am to 2pm, with expanded open hours over the summer months. **Facebook: Blackies Café at the Beach – Whangamata**

**Markets**

Fill a picnic hamper from the Coromandel’s bountiful organic and specialty produce, which can be found at markets throughout the district including Thames, Coromandel Town, Whitianga, Tairua and Whangamata.

**Thames Market**  
Pollen Street, Grahamstown, Thames. Saturday mornings 8am – 12noon. Don’t forget to bring your own bag, basket or box as plastic carry bags are no longer provided.

**Coromandel Town Homegrown Community Market**  
Wharf Rd, Coromandel Town. Fridays 8am – 12 noon.

**Coroglen Farmers Market**  

**Whitianga Art Craft & Farmers Market**  
Soldiers Memorial Park, Whitianga. Every Saturday from Labour weekend until Easter, and Saturday on holiday weekends and community events.

**Matarangi Craft Market**  
Matarangi village shops. Saturdays from December to January and holiday weekends.

**Tairua Market**  
Tairua Hall, Main Road. 9am-1pm on the first Saturday of the month.

**Whangamata Sunday Market**  
Port Road, TCDC carpark. Sunday 9am-1pm over the summer months; and the fourth Sunday of every month and school holiday weekends during winter.

**Whangamata Lions Market**  
RSA Carpark Anniversary Weekend, Easter, Labour Weekend.

Visit [thecoromandel.com](http://thecoromandel.com) for updated listings.
Spice up your gastronomic tour of the Coromandel by combining it with one of the many iconic events throughout the year. Here’s a small selection.

2 January 2019

Keltic Fair – All day entertainment, kids’ rides, yummy food and a world of arts, crafts and great value fair shopping at Coromandel Area School, 155 Tiki Road, Coromandel Town. kelticfair.co.nz

5 January 2019

Tairua School Wine and Food Festival – A huge celebration of food, wine, arts, music and crafts. Tairua School, 110 Main Road Tairua. tairuawineandfood.co.nz

6 January 2019

Hahei Market Day
A fun day for the whole family at Kotare Reserve. Check out the delectable range of food produce available for purchase. Facebook: Hahei Library

11 January 2019

Concert in the Vines
If you’re looking for a relaxing day in the sun with a picnic and some of the Coromandel Peninsula’s favourite wine and cuisine, this is the event for you. Mercury Bay Estate, 761 Purangi Rd, Cooks Beach. concertinthevines.org.nz

2 & 3 February 2019

Leadfoot Festival
World-class racers and owners of unique vehicles will enjoy unparalleled access to the drivers, pits and race cars and a fabulous range of food and drinks. leadfootfestival.com

6 April 2019

A Taste of Matarangi
Taste world-class wines, craft beer and a fabulous range of local produce while enjoying family activities and great continuous live music on stage at the Matarangi Village Green by the beach. atasteofmatarangi.co.nz

4 May 2019

Coromandel Town Seafood Festival
The festival features live music throughout the day, cooking demonstrations with local seafoods, oyster opening, fish filleting and plenty of stalls offering seafood and crafts. coromandelseafoodfest.com

15-17 February 2019

Brits at the Beach – If it’s puddings, sweets and mushy peas you crave, Brits at the Beach is a celebration of things British. britsatthebeach.co.nz

September 2019

Whitianga Scallop Festival
An unmissable foodie event that sells out year after year. Enjoy celebrity chef cooking displays, live music and scallops cooked every way possible. scallopfestival.nz

November 2019

Steampunk the Thames
A festival of steampunk balls, banquets and burlesque, as well as exhibitions and concerts. steampunkthethames.org

For more events see thecoromandel.com