



Akaroa

Restaurant Guide

Dear Guest,

Welcome to Akaroa!

Akaroa is the food capital of New Zealand with more restaurants per capita than any other place in New Zealand. This restaurant guide has been created to help you make informed dining decisions from the comfort of your room. It will give you a little more background on each establishment and to help point out the unique differences between them. There are sample menus included in this guide. Please note that some of the restaurants do change their menus seasonally and offer fresh specials as well.

As the owner of the Fox II, I probably get asked more than anyone about dining in Akaroa. Dining is an important decision, and an important way to experience a place, its culture and essence. If you have an opportunity to splurge, Akaroa is the place to do so. You will find that dining in Akaroa can be sophisticated, tasty, relaxing and unique. Many of the local restaurants compete in different food challenges around New Zealand, and even the world. They have earned a right to be proud of their culinary preparations. Some of New Zealand's best chefs are here in Akaroa.

This guide is sponsored by the Fox II in cooperation with the local restaurants. I have filled this guide with pictures of Akaroa and the Fox II. I hope that if you have time in Akaroa and want to see dolphins and the wildlife of Akaroa harbour, you will come sailing with us. Don't worry about missing lunch, the restaurants in Akaroa stay open and serve lunch all afternoon. We sail in Akaroa from January to May and have two regular scheduled trips per day (10:30 and 1:30). The Fox II is the oldest working ketch in New Zealand, and it is a "must do" in Akaroa. The dolphins are drawn to the Fox II. In fact, we saw Hector's Dolphins on every trip last year. We also regularly see New Zealand fur seals, blue and yellow-eyed penguins and even albatross on occasion. We guarantee that a trip out on the Fox II will be a highlight of your visit.

If we don't see you on the Fox II, please enjoy your stay here in Akaroa. We hope you will have some happy memories to bring back home.

Sincerely,



Roy Borrelli

Skipper/Owner

Fox II Sailing Adventures

0800 FOXSAIL

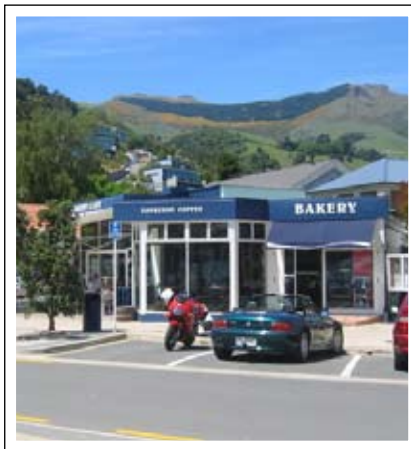
P.S. Please do not remove this guide or take it home. If you would like a guide, you can purchase one from the Fox II on Daly's Wharf, or if you send us an e-mail we are happy to send you a free digital version of this guide. E-mail us at info@akaroafoxsail.co.nz.

Breakfast and Lunch Spots

By the Green

37 Rue Lavaud
Phone: 304 7717

Just like the name, you overlook the Akaroa Green (Domain) in this trendy coffee bar. A breakfast selection which ranges from continental to eggs prepared many ways. Lunches include freshly made salads, sandwiches and seafood options. Serves superb coffee, or if you prefer, a glass of local wine. A great little cafe to relax and while away the afternoon or people watch. The staff is always friendly.



The Bakery

51 Beach Rd
Phone: 304 7663

Now offering a selection of cooked breakfast options as well as fresh baked goods. A great spot for a sandwich or even a burger if you are in the mood. Has indoor and outdoor seating, but mostly takeaway business.



Nikau Cafe

74 Rue Lavaud
Phone: 304 7648

A new little cafe specializing in sandwiches, coffee and Internet access.



L'Escargot Rouge

67 Beach Road
Phone: 304 8774

Akaroa's only French deli. With indoor and outdoor seating, it is a great place for breakfast or lunch. They offer a French style breakfast with homemade baguettes, croissants, Croque Monsieur and "pain au chocolate". For lunch, there are great sandwiches and deli selections, and they serve fresh coffees, teas and cool refreshments. Not to be missed is their delicious homemade ice cream.



The Stables Bar & Cafe

41 Rue Lavaud
Phone: 304 7887

This newly created bar and cafe is in the heart of Akaroa. It has plenty of outdoor seating with picnic tables in a relaxing garden atmosphere. There is limited indoor seating. They are a cafe by day and a bar by night. Outdoor pool table. Sometimes offering live music and specialty events like food and wine tastings. Inexpensive to moderately priced.



Akaroa Fish & Chips

59 Beach Road
Phone: 304 7464

Centrally located, famous for its fish and chips, they also offer a choice of burger options. Inexpensive and open all day.

Pubs and Bars



Madeira Hotel

48 Rue Lavaud
Phone: 304 7009

The Madeira, a great place to have a beer, is the most centrally located pub. There are live bands on Saturdays and a happy hour on Thursday from 5pm. It offers basic pub food. Fried food like fish & chips and steak & chips are the typical fare. They are primarily a pub first and a restaurant second. Inexpensive compared to other restaurants in Akaroa.



Truby's Bar on the Beach

83 Rue Jolie
Phone: 304 7707



Truby's is located next to the beach right on the waterfront. A casual eatery where the sea laps in front of your table. They offer delicious slices, coffees, and platters. A great place for wine or a mixed drink in the evening. They serve great fish and chips, bruschetta and make cheese boards.

The Grand

6 Rue Lavaud
Phone: 304 7011

The Grand is a nice place for a drink or to unwind at the pokies. Boasting that it is the oldest pub in Akaroa, it can trace its roots back to 1860. It is the first restaurant you come across when you enter town. Moderately to expensive priced meals are offered.





Restaurants

The Little Bistro

33 Rue Lavaud
Phone: 304 7314

The Little Bistro is a cosy restaurant that serves hearty, locally sourced, seasonal meals in an unpretentious setting. The owner/chef Paul comes from Wales with his partner, hostess and manager, Emma, who is from Christchurch. They are a hard working couple and met while working in a restaurant in Ireland. They offer a nice selection of starters from seafood chowders and platters, to scallops and crab pate. They have a wonderful selection of local wines and boutique beers.



While all their dishes come with sides, they offer a selection of extras that you can order, and fresh selections are updated on a regular basis.

- Fish, mussel, clam and scallop cassoulet with white bean and fennel, spring onion crème fraiche **\$28.50**
- Aged Canterbury Rib eye with 'Café du Paris' butter on garlic roast potato, seasonal vegetables, red wine jus **\$35.00**
- Pan roasted fish of the day on crab crushed potato with Motukarara asparagus and a preserved lemon, caper and dill butter **\$34.50**
- Puy lentils and toasted quinoa with grilled eggplant, Chevre du Bellay goats cheese, parsley oil **\$24.50**
- Motukarara Asparagus, broad bean, spinach, leek and Kikorangi blue cheese risotto with toasted nuts and seeds and an organic leaf salad **\$14.50/\$26.00**
- Rack of Takamatua lamb with a mustard and herb crust, roast potato and veg, minted pea puree and jus **\$37.00**

Bully Hayes Restaurant & Bar

57 Beach Road
Phone: 304 7533

Named after “Bully Hayes” the notorious American pirate, this restaurant offers panoramic views of Akaroa Harbour while you dine from their indoor or outdoor seating. You could also escape into the private garden area or sit next to the open fire in the “Ward Room” with all its nautical memorabilia. They have an excellent wine bar with the most extensive wine by the glass selection in Akaroa. For the beer drinkers, there is the family of Monteith’s beers on tap alongside an extensive range of New Zealand and imported bottled beers. For the non-drinker there is also a wide selection of non-alcoholic drinks, teas and coffees available. The kitchen serves an international style of cuisine which is innovative and prepared using the best of New Zealand’s fresh produce with a strong emphasis on seafood. Regional winners of the Monteith’s Wild Food Challenge in 2006. Open 7 days year-round for breakfast, lunch and dinner, or just a casual coffee or drink from 8:00 am.



- **“Southern Glory” Oyster Plate –**
Sweet, plump, succulent oysters from the cold clean waters of Foveaux Strait.
Tempura or Natural –
Served with multi grain bread, balsamic vinegar, lemon & salad garnish
½ Doz \$21.50
/ Doz \$33.50
- **Pan Fried Scallops –**
Flambéed in Pernod with smoked bacon, mushrooms and cream on toasted brioche
\$17.80
- **Smoked Duck & Porcini Risotto –**
Twice cooked caramelised duck with porcini mushroom risotto, aged parmesan & sweet soy reduction
\$16.00
- **Akaroa Salmon Tasting Plate –**
Three ways, grilled fresh with Japanese mayo & wasabi, hot smoked salmon pate with toasted grain bread & gravlax rolled with lemon & chive cream
\$16.50
- **Seafood Platter –** Chef’s choice of local seafood’s including hot smoked salmon pate, natural oyster, salmon gravlax, fresh fish ceviche, chilli garlic mussels, tempura prawns and crispy squid with dipping sauces
\$31.00
- **Antipasto Tasting Platter to Share –**
Bully’s selection of smoked & cured meat cuts, local cheese, variety of seafood in various styles & antipasto selection. Served with char grilled breads & dips
\$38.50

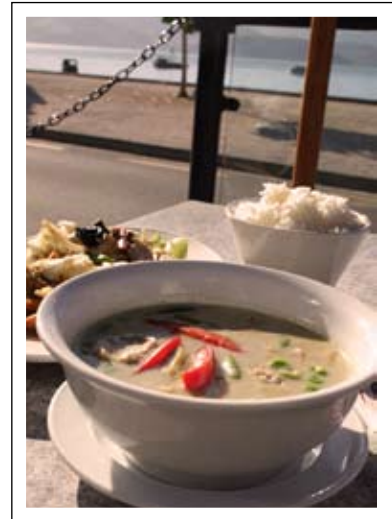
All mains include your choice of fresh garden salad or seasonal vegetables.

La Thai

69 Beach Road
Phone: 304 8060

A new restaurant this year, *La Thai*, combines both the aromatic fragrances and sensational flavours of Thailand to create a memorable culinary experience. Owner Julia Waghorn has created a unique addition to Akaroa's culinary medley. With her head chef Nu, who is from Northern Thailand, and sousse chef Wassana, who is from central Thailand, they bring affordable, authentic flavours of Thailand to the seaside village of Akaroa. Indoor and outdoor seating with views overlooking Akaroa Harbour.

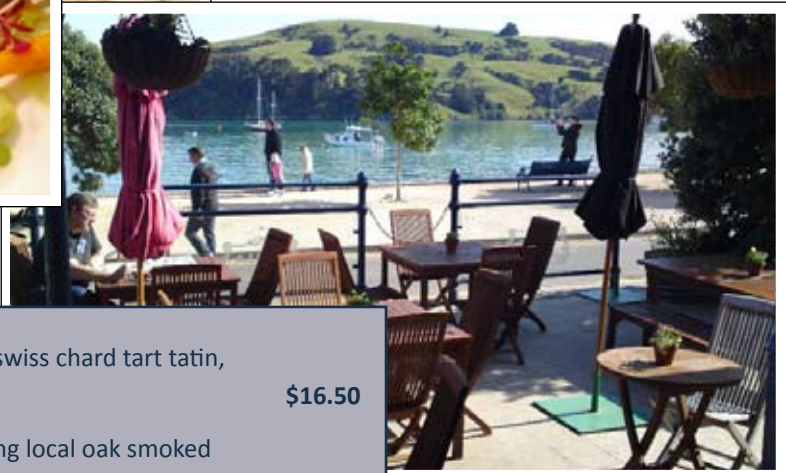
Open from 11:30 am to late for lunch and dinner, *La Thai* provides a child friendly environment, with a takeaway option available. They serve great appetizers (starters) like spring rolls, fish cakes, satay chicken, chicken wings, and curry puffs.



- **Chicken Hot Tom Yum** – Spicy soup flavoured with tomato, spring onion, lime juice, lemon, coriander, galanga and mint. **\$15**
- **Chicken Green Curry** – Green curry paste with coconut cream, beans, peas, courgette, bamboo shoots and capsicum. **\$23**
- **Larb Fish** – Deep fried whole fish topped with chef's special sauce, toasted with roasted rice, red onion, chilli and lime juice. **\$28**
- **Chicken Pad Thai** – Stir-fried rice noodles with egg, cabbage, peas, leek, onion, bean sprouts and crushed peanuts. **\$22**
- **Beef Thai Salad** – Thai salad in lemon chilli sauce, spring onion, cabbage, carrot, celery, tomato and coriander. **\$21**







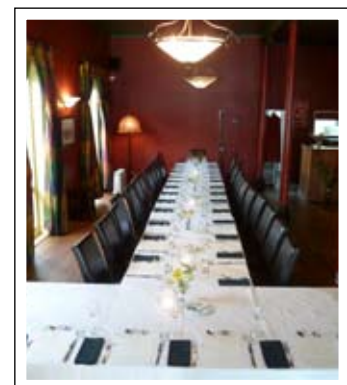
The Trading Rooms

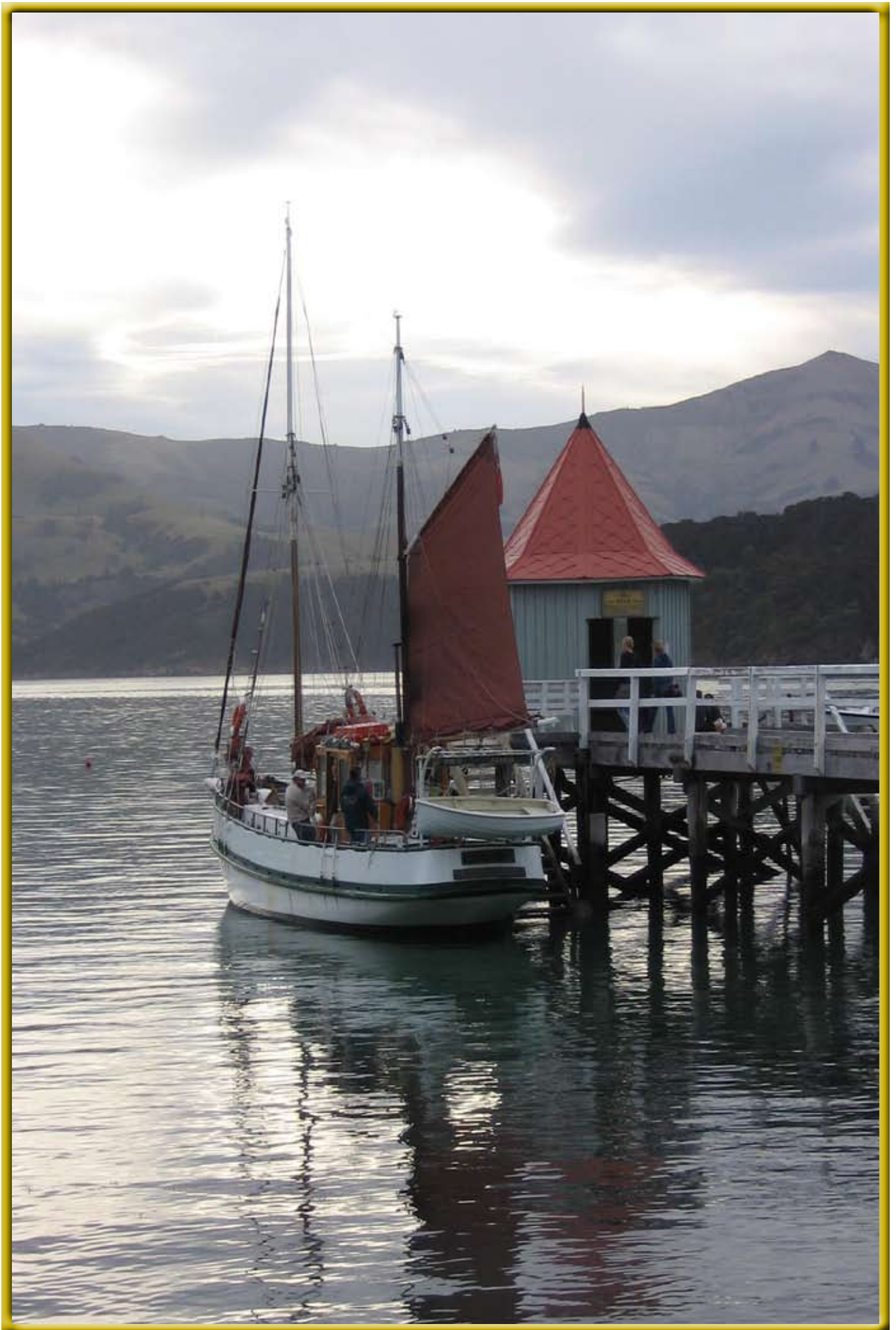
71 Beach Road
Phone: 304 7656

The Trading Rooms is a new restaurant to Akaroa for fine food lovers. Located in one of Akaroa's wonderful historic buildings on the waterfront, this restaurant has been lovingly created by chef owner Stephen Gilchrist and partner Kathryn Curtis. After seven years in some of London's top restaurants, Stephen has brought his innovative modern cooking to Akaroa with menus inspired by local seasonal produce. The European style lunch menu features locally caught seafood, including a fruits de mer platter to share, which can be enjoyed with fine wines alfresco on the terrace. At night the restaurant is a romantic venue, excellent for an intimate dinner, or a night with family and friends enjoying some of Akaroa and Canterbury's best produce.

- Pan fried Nelson scallops, shallot and swiss chard tart tatin, orange and vanilla sauce. **\$16.50**
- Akaroa Salmon Tasting Plate – featuring local oak smoked salmon, salmon wontons, salmon mousse, and house hot smoked salmon. Horseradish cream, chutney and toasted poilane **\$21.00**
- South Westland Venison, pear, kumara and chicory salad, Bay Blue bon bons **\$15.00**
- Pan fried fillet of Akaroa Groper, spring onion and artichoke, creamed potatoes, prawns and chicory. **\$31.00**
- Rack of Canterbury Lamb, bacon Boulanger, black quinoa and Motukarara asparagus. **\$36.50**
- Roast Fillet and Braised Short Rib of Beef, crushed potato, pumpkin puree, leek pithivier, red wine jus **\$35.00**

All mains served with seasonal vegetables to share.





Ma Maison Restaurant and Bar

2 Rue Jolie

Phone: 304 7668

You can watch the Fox II come into Daly's Wharf from this award-winning restaurant. **Ma Maison** sits on the water's edge with unobstructed views of Akaroa Harbour. Rod and Natasha Parkinson, the owners since February 2006, have recently done some renovations and improvements to the restaurant. This restaurant has a nice feel starting from the view of Akaroa's oldest pier, Daly's Wharf to the warm cosy fire, where you can curl up on a couch and sip your latte, or watch the sunset with a cocktail (they have an excellent martini menu) on the terrace. The menu is New Zealand traditional fare with entrees and starters, focusing on seafood, served with a panache and flare. The presentation is outstanding! Service is very good, it is obvious they spend time training their staff.



- Ricotta & spinach filled breast of chicken served on a porcini, herb risotto **\$32.00**
- Pickled mushroom & pumpkin roulade on carpaccio beetroot served with feta & chive hollandaise **\$30.00**
- Venison denver leg on boulangere potato with a roast balsamic ratatouille game jus **\$34.50**
- Market fish of the day, on a herb & citrus rouille, lemon butter sauce **\$33.50**
- Canterbury lamb fillet, served on a crusted eggplant fromage **\$35.00**
- Aged fillet of beef with blue cheese pate, white truffle oil & boulangere potato **\$35.00**
- Moules (mussel) mariniere in a garlic white wine sauce with garlic & herb crusted bread **\$28.50**
- Macadamia crusted Akaroa salmon on a leek & caper mafalde pasta **\$34.50**





Vangionis

40F Rue Lavaud
Phone: 304 7714

Vangionis specialises in Mediterranean style dining and atmosphere. The restaurant overlooks the Akaroa Domain and has a warm feeling inside, with an open view to the kitchen where you can watch as the chef, Stephen Bradley, prepares your food. His menu specialises in Spanish tapas style entrees or starters, where you are encouraged to buy many and share among your table. *Vangionis* has the most extensive pizza menu in Akaroa, they are unique and mouthwatering, cooked in a special pizza oven. Pizzas are also fun to share. *Vangionis* is moderately priced, and the food is all freshly prepared.

Takeaways are available.



Tapas Menu – over 20 items ranging from bruschette, olives, salads, calamari, prawns, escargot, cheese platters (Price **\$7.00** to **\$15.00** per item)

Sample Pizza Menu (over 12 different pizzas)

- Flamkutsch** – Cream base, bacon, onions and flambéed with French brandy. **\$22.50**
- Frutti di mare** – Tomato base, cheese, mussels, squid, fish, prawns, garlic and parsley **\$26.00**
- Astrolabe** – Tomato base, cheese, caramelised onions and blue cheese **\$22.00**
- Napoletana** – Special tomato base with red onion, anchovies, black olives and capers, topped with mozzarella **\$26.00**
- Vegetarian** – Tomato base, cheese, with a selection of in-season grilled vegetables and olives **\$23.50**
- **Fresh fish of the day** – pan-fried and served on tomato, roast capsicum, black olive and and basil salad **\$33.00**
- **Viv'a Seafood Linguini** – Linguini pasta with an array of fresh seafood served in a fresh tomato, white wine and garlic sauce with a hint of chilli and plenty of fresh basil **\$28.00**
- **Vangioni's Paella** – Saffron, smoked paprika, home made chorizo, chicken, and seafood in this classic Spanish rice dish, served piping hot to your table in a traditional paella pan. **\$33.00**
- **Seafood Risotto** – This wonderful dish has become a local legend. A creamy risotto packed full of fresh fish, mussels, scallops, prawns and calamari. **\$28.00**





L'Hotel

75 Beach Road
Phone: 304 7559

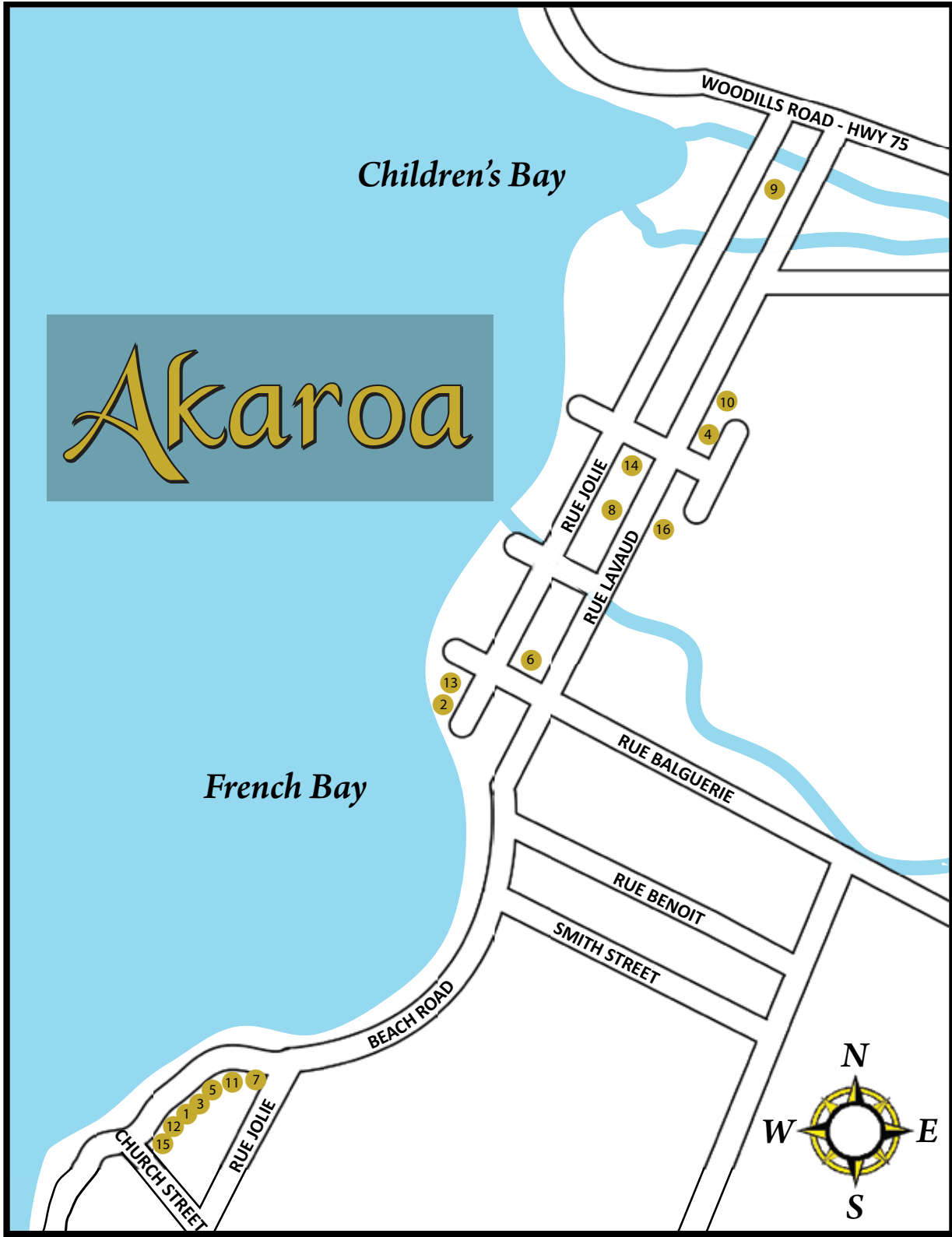
Right across from the Main Wharf, *L'Hotel* has a nice outlook to the harbour. Meg and Tom, the new owners of *L'Hotel* are a young, peninsula couple born and bred. Due to its proximity to the Main Wharf, the award winning chef, Cory Tappinat, is able to walk to the local fisherman and decide his fish special based on the day's catch. They have a pizza and burger menu as well as a children's menu. They are happy to cater to special requests and offer gluten free options. Open for breakfast, lunch and dinner (9AM till late).

● Pure angus ribeye steak	\$36.00
● Escallop of Tuscan marinated chicken	\$29.00
● L'Hotel tom yum broth	\$35.00
● Charred lamb cutlets	\$34.00
● L'Hotel catch of the day	\$30.00
● L'Hotel twice-cooked pork	\$29.00
● Akaroa salmon fillet	\$32.00
● Mushroom risotto cake	\$27.00
● Steamed New Zealand greenlip mussels	\$22.00
● L'Hotel tempura plate	\$28.50
● Canterbury venison medallions	\$36.00

All the mains are served with L'Hotel potatoes of the day and the option of seasonal vegetables or fresh salad.



Akaroa



Legend

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