



SUPREME  
WINNER

BEST  
CASUAL  
DINING  
REGIONAL  
WINNER

## Riverstone Kitchen ★★★★★

1431 SH1, RD5H, Oamaru, ph: 03-431 3505, [riverstonekitchen.co.nz](http://riverstonekitchen.co.nz)  
Thurs-Mon 9am-5pm, Thurs-Sun 6pm to late \$\$\$

Turning off the highway 12 kilometres north of Oamaru in the dark feels like an unlikely location for an inspired dining experience. But Riverstone Kitchen delivers with an uplifting dining space, gracious service and memorable menu. Chef Bevan Smith and wife, Monique, take pride in using local ingredients in the changing menu (which is more café-style by day), including from the vegetable garden and orchard outside. Smith's beautifully cooked food is sophisticatedly simple. Judges enjoyed excellent dishes such as a rich and sticky ragù of lamb with gnocchi, and Whitestone's Windsor Blue cheese in a pear salad with Havoc bacon.

The carefully selected wine list has an emphasis on Central Otago and Waitaki wines, and more than half are available by the glass. Service, overseen by Monique, is exemplary.

Riverstone Kitchen's triumph in the competition this year is testimony to the great commitment of the owners and the courage of their convictions. As international guest judge, Simon Thomsen, says: "You can't help but leave with a glow."