



SPONSORED BY ELECTROLUX

**BEST
CASUAL
DINING**
REGIONAL
FIRST EQUAL

RIVERSTONE KITCHEN ★★★★★

It's all about eating seasonally and locally these days, but not many restaurants practise what they preach as comprehensively as Riverstone Kitchen. Some 12km out of Oamaru, Monique and Bevan Smith have created a simple local eatery (it also acts as a cafe by day) that manages to draw food-lovers from all over the country. Chef Bevan's menu is littered with name-checks of local producers as well as offerings from the restaurant's own gardens, the wisdom of this ethos evident in the flavours of dishes such as Mt Harris venison with smashed swede or meltingly soft slow-cooked Havoc pork with polenta, pear and parsnips. Desserts are similarly all-class, from a faultless passionfruit tart to an outstanding blackcurrant ice-cream that will live on in our memories for quite some time. The floor team, led by Monique, are warm and knowledgeable on all parts of the menu, including wine matching from an appropriate list with a great selection by the glass (the page of New Zealand craft beers is also a highlight). Riverstone has a strong sense of self, which we wholeheartedly applaud.

1431 SH1, RD5H, Oamaru, ph: 03-431 3505, riverstonekitchen.co.nz
All day menu Thurs-Mon, dinner Thurs-Sun \$\$\$