

# Waiheke Weekend



The island's **FREE** lifestyle, property and events guide

22 pages of beautiful  
Waiheke properties inside

18 October 2012



## Freewheeling into summer

Waiheke is a great place to holiday, whether it's relaxing at the beach, enjoying a long lunch at a stunning vineyard restaurant or taking in one of the many festivals and events on offer throughout the summer. Come and stay for awhile...

Photo Georgia McGill-Bannan.

## Also inside ...

More great food,  
books, gardens,  
events, columns and  
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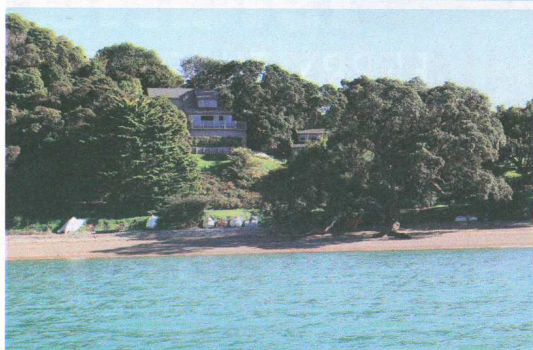
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## Epicurean

### A pearl of a job

Cristian Hossack started work as a young Kiwi dishwasher and rose to be head chef in Peter Gordon's high street restaurant The Providores. He is currently working on the founding menu for Jonathan Rutherford Best and partner Andrew Glenn's Oyster Inn which is due to open next month.

Dining with the legendary Peter Gordon at Momofuku Noodle Bar in New York, the epitome of fusion food, stands out as an unforgettable experience for chef Christian Hossack.

However, like many great chefs, the Marten-born chef began in the kitchen washing dishes. He dabbled as a barista then, unsure of his career path, decided to train as a chef at Polytech.

It was during a field trip to the Wellington Park Royal he saw for the first time a hotel kitchen in action. The pace, the professionalism and the product quality was second to none. At once he knew this was the place for him, and pestered them until finally they gave him a job.

As a travelling chef, he worked in many five star Australian and English restaurants and hotels but it was in the mid nineties, when Britain was opening some outstanding food establishments and world class chefs were emerging, that he hit a career high. He was offered the sous chef position at Peter Gordon's Providores restaurant on London's Marylebone High Street.

Providores offers the most exciting and innovative fusion food in Britain.

'Regional fusion' combines different cuisines of a region or sub-region into a single eating experience, and without this infusion of ingredients into our culinary lives, many cuisines would be all the less flavoursome, he says. "It's with this in mind that fusion cuisine allows the introduction of foreign ingredients into our everyday



Oyster Inn owners Andrew Glenn and Jonathan Rutherford Best. Below – Head chef Christian Hossack: Designing coastal classics.



lives, to enrich and stimulate us.

"Fusion cuisine refuses to adhere to politically or geographically drawn borders."

Five years on, Cristian was head chef and great friends with Peter Gordon himself, recalling the holiday with him in New York where they dined at David Chang's Momofuku Noodle Bar, which was to Cristian the epitome of a great kitchen.

By which he means it was the opposite of the Michelin way. "They produced outstanding food without the regimented structure and formality, and without all the yelling!"

While working at The Providores, he flattered with a friend who was Jonathan Rutherford Best's right hand woman at his company Urban Caprice, getting to know both Jonathan and partner Andrew Glenn well over the next few years.

Jonathan has worked with many great chefs through his company in London, Peter Gordon being one of his first and, since then, a long-term friend.

Others who have passed through Jonathan's kitchens include Jane Baxter of Carved Angel in Devon, Margot Henderson of Rochelle Canteen in London, Sarah Conway of Ponsonby Road Bistro and Carl Copenhagen of Engine Room – both in Auckland, Michelle Cranston of Sydney's Bill's and Harvey Cabanis of Verde & Co and Julian Biggs of Duck Soup – both in London.

Cristian and partner Lena had decided to take some time out and travel when he was offered the opportunity to head back to New Zealand as head chef in Andrew and Jonathan's latest venture, The Oyster Inn in Oneroa's mainstreet April Arcade, with its spectacular views over the Firth of Thames to the Coromandel and Great Barrier Island.

The opportunity for a start up challenge and to live on Waiheke sealed the deal.

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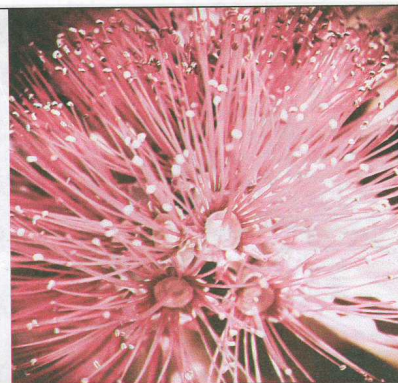
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## view east

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Summer Blooms photographic exhibition, Anna Killgour-Wilson





*While the Oyster Inn is also a bar, a shop and a small boutique hotel, the heart of the Oyster Inn will be the restaurant.*

Over the past winter, Andrew and Jonathan's mission for the venue has been to create an iconic coastal restaurant renowned for great food that will become a much-loved favourite.

Both remain passionate about food and while the Oyster Inn is also a bar, a shop and a small boutique hotel, the heart of the venue will be the restaurant. Obsessed with quality, they consider the provenance of their ingredients is paramount and they are working with artisan producers on the island and beyond.

As the name suggests, they are obviously going to have a selection of oysters on the menu, in various incarnations, raw and cooked – in short, they're striving for simple, honest, uncomplicated cooking, says Christian, who has been developing ideas for the menu.

He describes the task as a labour of love, designing coastal classics while getting his head around the unique logistics.

There are clams from Cloudy Bay, lamb from Jonathan's family station in Taranaki and honey from the South Island. The oysters, though, are easy, coming from Waiheke's Te Matuku Bay and the fish direct from the Hauraki Gulf.

It reflects their passion for fresh and seasonal; dining so close to the sea that you could almost take your fork, lean out and help yourself.

Due to open in early November, the new restaurant's culinary team are having plenty of fun testing recipes and enjoying the view from their new office.

Cristian shares one of the tasty morsels to be found on the new menu.

#### Fried oysters in a roll

##### Bread rolls

- 1½ tsp dried yeast
- 125ml milk
- 30g unsalted butter, melted
- 1 tablespoons sugar
- 1 egg

- 280g strong white flour
- 1 teaspoon salt

Sprinkle the yeast into 100ml of the milk, leave for a few minutes and then stir to combine.

In a small pot, warm the remaining milk and add the butter and sugar. Stir until the butter has melted. Leave to cool until at blood temperature, then add the eggs and combine.

Mix the flour and salt together, make a well and pour in the milk, butter, sugar and egg mix, mix to form a sticky dough.

Now knead for about 10 minutes on a bench adding a little more flour at a time if required.

Put the dough in an oiled bowl and cover with a damp cloth. Leave until doubled in size, which should take about an hour or so.

Knock the dough back, then leave to rest for 10 to 15 minutes. Divide the dough into 8 pieces and shape into a basic roll, around 12cm long and 2cm high.

Put on a tray lined with greaseproof paper, put a damp cloth over and leave till doubled in size, about 30 minutes.

Brush with a glaze made of milk and egg in equal quantities and bake at 220°C for 15 minutes. Check they are done – they may need a further five minutes if not golden. Cool on a wire rack. You'll end up with a couple of extra rolls but it's always good to have a few for backup.

While the bread is baking, shuck two dozen oysters, reserve the liquid and pass through a clean Chux cloth to remove any bits of shell. Put the shucked oysters in a clean container and refrigerate until needed.

#### Wasabi tobiko mayonnaise

In a bowl mix 2 egg yolks, 1 tsp Dijon mustard and 1 tsp chardonnay vinegar.

Slowly whisk in 400ml canola oil, then add 1 tablespoon of the

reserved oyster juices and the juice of 1/2 a lemon.

Finally add 2 tablespoons of wasabi tobiko. Check seasoning and correct if required.



#### Tempura batter

- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp sugar
- 1 tsp baking powder
- 1 cup ice cold water
- 3 tsp vegetable oil

Mix the water and oil together, then gently stir in the dry ingredients. Don't over-mix and don't worry if there are a few lumps in the mixture.

Take one cos lettuce, remove the base and shred finely.

Once the rolls are out of the oven but still warm, cut in half horizontally nearly all the way through and butter the inside.

Preheat a pot of oil deep enough to fry the oysters to 180°C.

Using chopsticks dip the oysters into the tempura batter, one at a time and fry until golden. Keep a rotation going of dipping the



*Waiheke's famous Te Matuku Bay oysters will be the star of the menu.*



#### OBSIDIAN CELLAR DOOR

11am - 4pm

## End of Vintage Sale - Labour Weekend Only

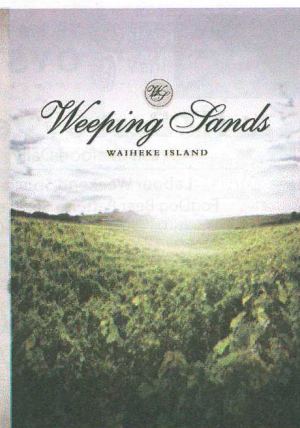
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oysters and frying to save time. The oysters will take about 1 minute each. Drain on paper towel to remove excess oil. While the oysters are frying, put equal amounts of the cos lettuce in the rolls. Next are the oysters, 4 per roll, and finally a good dollop of the wasabi tobiko mayonnaise. Serve immediately with lager or a glass of your favourite white wine.

**Earliest cooking memory:** Licking the bowl of a Kenwood as soon as the pavlova mix was taken out.

**Favourite food memory:** Cooking local fish on our little charcoal barbecue when we toured around Europe for three months.

**I wouldn't be without:** Birkenstock shoes.

**Favourite ingredient:** Chilli, all types.

**Best local ingredient:** Tuatua. I was blown away when I got to

Waiheke that you can get fresh seafood from the beach and have it for tea.

**Most influenced by:** My friends, who I started cooking with and are doing exciting things all over the planet.

**I love to eat at:** Little unknown places, like the Malaysian canteens in Wellington.

**Favourite fast food:** Salt beef bagels in Brick Lane, London.

**Best ever foodie tip:** Put ice in with leaf gelatine when soaking it in water, so it doesn't melt and is ready when you need it. ■

*Fresh and delicious: Fried Te Matuku Bay oysters in a fresh-baked roll on the deck overlooking Oneroa Bay.*



## Island olive growers bring home precious metals

Olive trees love the soils of Waiheke, their silvery green leaves tossing about in the salty breezes and enjoying the island's long, dry summers.

It is said that where great wines grow, great olive oils grow too, and that is certainly the case on the island.

Waiheke's extra virgin olive oils punched well above their weight at the recent Olives New Zealand Extra Virgin Olive Oil Awards in Wellington, achieving eight awards. Two silver medals were awarded to Kowhai Close and Matiatia Grove and one each

to Man O'War, Cable Bay and Putiki Grove. A bronze was awarded to n u m b e r 29.

This year, the chief international judge was Dr Fernando Román Martínez a leading international olive oil judge and food scientist at Instituto de la Grasa located in Seville, Spain.

Only certified oils are able to enter the awards, which were presented at the end of September. After a blind judging, both Dr Martínez, and local judges praised the high quality of the 44 New Zealand extra virgin olive oils entered.

Results for Waiheke olive growers were particularly pleasing after the trying 2011/2012 season, when a wet summer resulted in fruit that struggled to ripen come harvest time in mid-April.

However, the island fared better than many other of the country's olive-growing regions, where the damp weather and early frosts caused damage and rot to the fruit, making harvest especially difficult.

Usually Waiheke olive oils are strongly aromatic, grassy and fruit flavoured.

This year they are a little softer in flavour due to the lack of summer heat last season, but still have the great flavours and that slight pepper taste that is the mark of fresh extra virgin olive oil.

Waiheke's annual Olive and Food Festival will be held on 24 and 25 November and aficionados need to keep an eye out for earlybird ticket sales.

Prue Taylor, of n u m b e r 29 olive oil, says that although 2012 was a challenging growing season, she and husband Grahame were happy they managed to stay consistent this year, with another bronze medal and the same delicious, unfiltered extra virgin olive oil that typifies the label.

"The trees in the groves have had some major pruning work

this year, but already the fruiting buds are growing strongly, signifying another season is underway."

Harvest takes place in the early autumn, and in the island's mostly small, boutique groves, it is usually a hands on affair.

"The friends who help us harvest every year always love the atmosphere around the trees; the mats spread out to gather the olives and lots of laughter to make a happy oil.

"As fingers are getting older, we now have high tech electric rakes that make the job easier, but the harvest lunches are still a draw card. Keeping it simple is important to us," says Prue.

"We're hoping for a hot and sunny summer so we can show off our beaches, our products, our festivals and markets and everyone can laugh and be happy.

"And plenty of heat for the olives so we can win medals with our top quality extra virgin olive oils again next year!" ■

### Tips when buying New Zealand extra virgin olive oil

- Fresh is best so check the 'Best Before' date on the bottle. Unlike wine, olive oil does not improve with age and should be used within two years of its processing date.
- Buy in a volume you can use within two to three months once the bottle is opened. Don't just keep it for special occasions.
- Store the oil in a cool dark place, ideally on the refrigerator door once opened. The oil will become cloudy but this does not affect it and the oil will clear when it is brought to room temperature.
- Oil exposed to light, heat and air will become rancid very quickly, so in the store, look for a bottle that has not been subjected to sunlight or fluorescent lighting.
- Be adventurous! Drizzle over salads, meats, fish, vegetables and pasta, stir into soups, dressings and marinades, as well as for dipping with bread and vegetables. ■



Island extra virgin olive oils from Man O'War, Cable Bay, Kowhai Close, Matiatia Grove, Putiki Grove and n u m b e r 29 were recognised at the recent awards in Wellington.

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