

# FOOD

A DEVELOPING REGIONAL CUISINE USING FRESH LOCAL SEAFOOD AND LOCAL PRODUCE, OFTEN LOCATED IN WONDERFUL SETTINGS

- Hokitika Wild Foods Festival in March is a national iconic event
- Whitebait is a highly prized seasonal delicacy
- Several cafes offer stunning views
- Innovative new food products being developed



A number of restaurants and cafes have become national award winners, such as **The Bay House** at Tauranga Bay near Westport. **Café de Paris** in Hokitika offers French cuisine with a Kiwi accent. There are many such culinary delights throughout the region with the opportunity to develop and promote regional fare.

**The Blackball Salami Company** makes a range of manuka wood smoked and cured venison and traditional Italian salami, sold nationally. West Coast steaks are famous for their quality but nothing is more characteristically West Coast than **whitebait patties!**



In 2002 Rao and Krishnaveni Vanama opened their **Priya** Restaurant in Greymouth, serving traditional northern Indian cuisine. It was so popular they opened another Priya in Hokitika, then in Franz Josef and later in Te Anau. Rao first came to the region after graduating as a pharmacist from Otago University to work at Grey Base Hospital but soon saw the opportunity to introduce quality Indian food prepared by qualified Indian chefs. “It’s the best region in the world, the people are friendly, honest and their cooperation and support has been fantastic,” Rao said.