

CELEBRATING
10 YEARS
OF F.A.W.C!
FOOD AND
WINE CLASSIC



HAWKE'S BAY

F.A.W.C!

FOOD AND WINE CLASSIC

5th ~ 14th November 2021

HAWKE'S BAY • SUMMER SERIES

www.fawc.co.nz



Welcome to the F.A.W.C! SUMMER SERIES 5th ~ 14th November 2021

It is with great pride that I to present to you the 10th ever Summer F.A.W.C! programme.

Ten years, and what a fantastic decade it has been. A decade of informative and engaging workshops, luscious lunches and delicious dinners. One of incredible wine, fantastic entertainment and some of the best chefs Hawke's Bay, New Zealand and the world can serve up. A decade where F.A.W.C! has truly delivered it all.

And yet, in 2010 this couldn't be further from where we started.

As a fledging organisation with very little money, a culinary festival of this calibre was an unlikely dream. The resources we did have consisted of time and people, and while Hawke's Bay's legacy as the Fruit Bowl of New Zealand was well established, there was a much

larger food and beverage story that we needed to share.

And so, F.A.W.C! was born. We had set out to create the nation's very best food and wine festival. One that showcased the abundance of produce within Hawke's Bay's stunning landscapes and put this region on the map as a must-visit food and wine destination.



It had to be a set of world class experiences that, when combined, would become a nationally significant food and wine event, attracting visitors from all over. F.A.W.C! also had to encourage our own chefs, winemakers, event planners, artisans and restaurateurs to creatively present the best this region has to offer. And it had to reinforce Hawke's Bay's leading position in food and wine.

At the forefront of this vision were Annie Dundas, Sam Orton and Kim Thorp, and I want to acknowledge their tremendous efforts and input over the years.

Ten years later, while much of this has been achieved, we are still on that journey. We continue to seek ways to

develop this iconic event and reaffirm Hawke's Bay as New Zealand's premier Food and Wine destination.

However, at this very special moment in time, I would like to thank the many Hawke's Bay personalities who have supported this vision and whose contributions have not only kept the dream alive but made it possible.

So, let's raise a glass to the first decade of F.A.W.C! and to all those who believed in the dream of Hawke's Bay, New Zealand's Food and Wine Country,


Cheers



George Hickton
Board Chair, Hawke's Bay Tourism

F.A.W.C! wouldn't be possible without the support of our wonderful partners so please put your hands together for Air New Zealand, Hawke's Bay BMW, Cuisine, Hastings District Council, Napier City Council and Hawke's Bay Tourism.

AIR NEW ZEALAND 

Hawke's Bay 

Cuisine

 **HASTINGS**
HEART OF HAWKE'S BAY

 **NAPIER**
CITY COUNCIL
Te Kōwhiri o Aotūroa


HAWKE'S BAY
NAPIER · HASTINGS · CENTRAL · WAIRAO
NEW ZEALAND

An Ode to F.A.W.C!

There's something that unites foodies and those who feed and water them. It's not a need or a reliance for the provision of sustenance (because nine times out of ten foodies are excellent cooks themselves). It's something else entirely.

It is the same something that ripples through the air in Hawke's Bay for 10 days every November.

Ask Tim Turvey, owner and winemaker at Clearview Estate Winery in Te Awanga, what that elusive something is and he'll say it's simple: passion.

"Passion is the driving force. Always. And F.A.W.C! allows passion to be expressed."

Turvey and his team have been involved in F.A.W.C! since its origins. He has fond memories of many events, and the fine foodies and wine lovers who have attended.

Ask him to name his favourite event and he will talk of 2013, when daughter Katie, then a winemaker at one of Australia's leading wineries Kilikanoon, returned home for a showdown with her father in a Clearview vs Kilikanoon blind tasting.

"It was a fantastic evening! We had so much fun, laughter and banter. Everyone genuinely had a fantastic time. It was special for me having my daughter home from overseas, but sharing that with guests was something else," says Tim.

"We might never have done that had it not been for F.A.W.C!. It allowed us break away from the day-to-day grind, try something new; dig older wines out from the cellar and let our chefs create something a little bit special."

For Francky and Kathryn Godinho of St Georges Restaurant in Havelock North, the opportunity to do something different for a new audience keeps them coming back year after year.

"F.A.W.C! is our opportunity to show off the best of what we can do," says Francky. "It gives us oomph and it builds excitement because the stakes are high; people have paid good money to experience something very special and we have to deliver."

And for Francky, who is viscerally committed to growing his own produce and sourcing local goods, F.A.W.C! is a delicious way to share the Hawke's Bay food story.



“Our events always showcase farm-to-table cuisine. It’s what we do day-to-day in the restaurant, but there’s no one way to tell that story and we like exploring other expressions of it.”

Like Tim, Francky’s most memorable events are ones with personal significance. Like his event Francky’s Table, which tracked his career from Goa, India to Dubai, London, Auckland and finally Hawke’s Bay, or the time he challenged his former apprentice to a cook off, and lost.

Incomparable foodie Nici Wickes has been leading events at F.A.W.C! since 2014 after being convinced to give the festival a go by Chef Ray McVinnie.

“I thought ‘yeah, yeah, yeah; another food festival’, but I was blown away by everything that first year. It was and still is a little bit breath-taking,” she says.

“It’s as if every year the team behind F.A.W.C! look at the previous year’s programme and think ‘now what more can we do?’. The events are fun, and upmarket and just put together really, really well.”

And while Nici has experienced many career highlights at F.A.W.C! – such as the “absolute privilege” of teaming up with pioneering restaurateur Fleur Sullivan – it is the festival attendees who bring her back year after year.

“F.A.W.C!ers are real, genuine appreciators of food and wine. They are participatory. They know their stuff. They’re usually well-travelled and enthusiastic, and really appreciative of the efforts that the chef or winemaker or host puts in. I can’t wait for my event this year to spend more time with a fantastic bunch of foodies!”

If passion is the driving force of the festival and F.A.W.C!ers have that in forkfuls, then the next 10 years should be an exciting time for the region.

However, for now, it’s time to enjoy the 10th anniversary of Summer F.A.W.C!.

Something that, as Tim puts it, shouldn’t be too difficult: “F.A.W.C! is a showcase of Hawke’s Bay’s food and wine; of our agriculture and viticulture, and horticulture too . . . F.A.W.C! is the culture of eating! And if we can entertain people with a few laughs along the way, well that’s fantastic.”



Hawke's Bay Legends

Earlier this year, Hawke's Bay Tourism announced the search for a Legend – a visionary who has helped shape New Zealand's Food and Wine Country into the amazing playground for foodies that it is today.

The talent recognised within the nomination process has run the gamut of artisan producers, chefs, restaurateurs, winemakers, farmers and growers – and included event specialists, innovators and entrepreneurs within the food and drink category. With the assistance from Team Cuisine and our judging panel, we present to you the top five nominees.



KATE RADBURND

Kate Radburnd has been at the forefront of establishing Hawke's Bay as one of New Zealand's premium wine regions. Head winemaker at Vidal, Pask, and then her own Radburnd Cellars, Kate represented Hawke's Bay on the Board of NZ Wine for 14 years, was instrumental in the formation of the Sustainable Winegrowing New Zealand programme, and has a huge focus on encouraging women within the wine industry.



SIR GRAEME AVERY

Sir Graeme not only co-founded iconic winery Sileni Wines and its food and wine cellar door, but he also founded the acclaimed Hawke's Bay Farmers' Market, which was instrumental in creating the national farmers' market movement.

Along the way he founded the Hawke's Bay Food Group, led the formation of the original Hawke's Bay Wine Country Tourism Association and worked closely with Ngati Kahungunu to further a local Māori experience.

The inaugural Hawke's Bay Legend and the very first inductee into the F.A.W.C! Hall of Fame will be announced on Thursday November 4th. See page 13 for details.



JEREMY RAMEKA

Jeremy Rameka has been quietly leading the charge to identify Hawke's Bay cuisine for more than 14 years by using his exceptional skills to showcase some of the best kaimoana this country has to offer.

His restaurant Pacifica holds 3 hats from the Cuisine Good Food Guide, an accolade currently awarded to only four other restaurants in New Zealand.

Alongside his partner, expert maitre d' and skilled sommelier Natalie Bulman, Jeremy has put Hawke's Bay on the map for anyone interested in a taste of the very best of New Zealand.



SAM AND MARY ORTON

The nomination form for the Ortons says "Everywhere [Hawke's Bay] is heading now . . . all started with the Ortons". The combination of Sam Orton's talent for logistics combined with wife Mary Orton's exceptional culinary skills has resulted in a catering business that has enabled many of the large-scale events in Hawke's Bay. Together, the Ortons have been instrumental in feeding and entertaining Hawke's Bay locals and visitors, with great flair, for more than 30 years.



KIM THORP

Extremely passionate about the Hawke's Bay brand, Kim Thorp is most recognised in the region for his work with business partner Andy Coltart on the establishment of 'Black Barn' - a name now recognised as the absolute 'essence' of Hawke's Bay.

Along with its vineyard, winery, bistro and superb accommodation, the property boasts an amphitheatre, described by international performers as the best outdoor venue in New Zealand.

For full details see September issue of *Cuisine* or www.cuisine.co.nz
Credit: Photos by Florence Charvin

The people who make it happen

Join your favourite foodies, chefs, winemakers, artisans and event planners, as they gather in Hawke's Bay Food and Wine Country for 10 days of unique dining experiences.

THE CHEFS

Whether it's an intimate gathering of 10 people or feature event set for 250, the culinary movers and shakers of Hawke's Bay are ready to serve dish after dish of Food and Wine Country's finest cuisine. Here are just some of the talented Hawke's Bay chefs who are taking part in our 10th Summer F.A.W.C!

Jason Brown

Bistronomy

Sean and Suriah Burns

Milk + Honey

Gretta Carney

Hapi

Regnar Christensen

Black Barn Bistro

Sam Clark

Central Fire Station Bistro

Ben Cruse

Little Blackbird Eatery

Michael Farrel

Scenic Hotel Te Pania

Francky Godinho

St Georges

Adrian Hart

Orton's Catering

James Honore

The Farm at Cape

Kidnappers

Bharat Kapoor

Swiss-bell Boutiques

Ricky Littleton

Mission Estate

Jeffery Laurente

Mangapapa Lodge

Casey McDonald

Craggy Range & Mary's

Jeremy Rameka

Pacific Restaurant

Chris Stockdale

Wallingford



THE FOODIES

The best foodies are those who can sniff out a trend a mile away. They know where to find the best restaurants for every dietary requirement and usually have a unique skillset that makes an evening utterly memorable. Thankfully, we have some excellent foodies here in Hawke's Bay. Some of the clever foodies you will meet during F.A.W.C! include:

Kerry and Robyn Brannigan
Hygge at Clifton Bay

Pauline Korevaar
Farmhouse Kitchen

Jan McCormack
Punanga Lodge

Kate McLeay
Cape South

Duncan Smith
Waipawa Butchery

Scott Towers
Fat Freddy's Drop

Claire Vogtherr
Holly Bacon



THE WINEMAKERS

As New Zealand's leading producer of award-winning Chardonnays, big Bordeaux reds and bold Syrahs, it is little wonder that Hawke's Bay has such a litany of prominent winemakers. Head along to the Hawke's Bay Wine Car Boot Party on November 5th to catch many of Hawke's Bay's finest. However, if you're looking for a closer encounter, then here are a few of the winemakers you will find at other F.A.W.C! events:

Tony Bish
The Urban Winery

Daniel Brennan
Decibel Wines

Phil Brodie
Te Mata Estate

Cairn Coghill
Askerne Estate Winery

Rod McDonald
Te Awanga Estate

Amelia Riwai
Abbey Winery

Chris Scott
Church Road

Tim Turvey
Clearview Estate



THE TASTE MAKERS

From coffee to cider, gin to beer and everything in between, there's plenty to whet your whistle at F.A.W.C!. Taste the country's finest ciders at the New Zealand Cider Festival on Saturday, November 13, get deep into the world of coffee with specialty workshops, or simply discover more than you ever thought possible thanks to discussions with New Zealand's distinguished sommeliers. Whatever you choose, these are some of the leading taste makers you might come across:

Al Borrie
Firsthand Coffee

Cameron Douglas
Master Sommelier

Sonja Eberly
Smith & Sheth

Benny Fernandes
Third Eye Coffee

Chris Ormond
Giant Brewing

**John 'Mac'
Macpherson**
Advintage

Blair Nicholl
National Distillery

Jody Scott
Zeffer Cider

VISITING TALENT

F.A.W.C! is excited to welcome a stunning array of visiting chefs, foodies, tastemakers and trendsetters to this year's Summer F.A.W.C!. Here are just some of the incredible national and international talent that is scheduled to appear at F.A.W.C!.

Martin Bosley

Award-winning Wellington-based chef

Kelli Brett

Editor of Cuisine Magazine

Glen File

Head chef at Onslow

Otis and Sarah Frizzell

The dynamic duo behind the phenomenon that is Lucky Taco Food Truck

Emma Galloway

Author and food blogger at www.MyDarlingLemonThyme.com

Donna Hay

Australia's leading food editor and best-selling cookbook author

Leslie Hottiaux

Co-owner and head chef at Apéro

Fraser McCarthy

Head Chef and Director at Auckland's award-winning Lillius

Hayden McMillan

Co-owner and head chef at Floriditas

Jesse Mulligan

Viva Magazine Dining Out Editor

Giulio Sturla

Three-hatted chef and former Cuisine Magazine Restaurant of the Year winner

Fleur Sullivan

Owner of the acclaimed Fleurs Place and one of New Zealand's pioneering restaurateurs

Fiona Hugues and Manja Wachsmuth

Award-winning food stylists and taste trendsetters

Nici Wickes

Cookbook author, entertainer, broadcaster, food stylist, recipe developer and food editor



F.A.W.C!

SUMMER SERIES

Festival event tickets

F.A.W.C! is a series of exceptional food and wine experiences set in stunning locations in Hawke's Bay. And when tickets go on sale, they sell . . . fast!

Sign up to the F.A.W.C! database now to receive updates direct to your inbox as well as early bird tickets, tasty deals and the latest news.

14th September 2021 – PRE-SALE

F.A.W.C! pre-sale is open to the F.A.W.C! database a day ahead of general ticket release. This is your best shot at nabbing tickets to your favourite events.

15th September 2021 – GENERAL RELEASE

General release tickets on sale until sold out.

STAY THE NIGHT, THE WEEKEND OR THE WEEK!

So you've got your F.A.W.C! tickets, now you need somewhere to stay.

Thankfully, Hawke's Bay has a huge range of accommodation available. Discover it all at:

hawkesbaynz.com/accommodation



TASTE OF F.A.W.C!

Want a taster of F.A.W.C! without devouring a whole event? Then check out our Taste of F.A.W.C! menu.

During the 10 days of Summer F.A.W.C!, Hawke's Bay's eateries will offer a special F.A.W.C! deal showcasing the very best local products and produce. Made from at least 90 per cent Hawke's Bay-sourced ingredients, Taste of F.A.W.C! dishes are another delicious way to experience Food and Wine Country. Find them all at:

fawc.co.nz/tasteoffawc

THURSDAY 4 November

Hawke's Bay Legends with Cuisine Magazine

THE OLD CHURCH

199 Meeanee Road, Napier

6:00pm – 8:00pm | \$75 **14**

Before Summer F.A.W.C! officially turns 10 years old, we pause and honour the people who have helped shape Hawke's Bay into the culinary destination that it is today.

F.A.W.C! Hawke's Bay Legends looks at the evolution of Hawke's Bay as a food and wine destination, as well as those members of the food and drink industry who have been nominated for the inaugural Hawke's Bay Legends award.

Cuisine Magazine editor Kelli Brett will be in-house to lead the discussion and announce the very first inductee to the F.A.W.C! Hall of Fame.



FRIDAY 5 November

Hawke's Bay Wine Car Boot Party

TOMOANA SHOWGROUNDS

Hastings

5:00pm – 8:00pm | \$50 **19**

Rev your engines because the Car Boot Party is back for a second year, more “souped-up” than ever! More than 40 Hawke's Bay wineries will roll into the Waikoko Gardens and park-up ready to pour an amazing selection of Hawke's Bay's finest wines.

Wines on show include Chardonnay, Syrah, red blends, and other exciting styles such as aromatic whites, natural and organic wines, sweet wines and sparkling.

Grab a ticket and buckle-up for a relaxed evening of great wine, food and live entertainment!

F.A.W.C! Ten Years of TOM

CHURCH ROAD WINERY

150 Church Road, Taradale

5:30pm – 8:00pm | \$150 **12**

Celebrate the 10th Anniversary of F.A.W.C.! with a tasting of 10 vintages of Church Road's flagship TOM range.

Created only in exceptional vintages, TOM wines are Church Road's most prestigious. Chief Winemaker, Chris Scott, has pulled these bottles out of his personal library, and alongside Church Road's Head Chef, has creatively matched them with foods to compliment.





A Conversation with Donna Hay

NAPIER WAR MEMORIAL CENTRE

48 Marine Parade, Napier

6:00pm – 7:30pm | \$40 **6**

Join Australia's leading food editor and best-selling cookbook author Donna Hay as she sits down with New Zealand Herald's culinary correspondent Jesse Mulligan for delicious conversation. Home cook and baking sensation Donna Hay is an all-round culinary icon. Join her and Jesse as they chat about her new cookbook, *One Pan Perfect* - the beginnings of her career as a food writer and stylist at just 19-years-old, how she came to be a powerhouse in the cooking world and her enduring passion for food.

Bubbly Club

THE URBAN WINERY

3 Ossian Street, Ahuriri

7:00pm – 10:00pm | \$150 **2**

Ever dreamed of living the lifestyle of the rich and famous? Well, here's your chance! The Urban Winery are throwing a party befitting the most glamorous with an evening of French Grande Marque Champagne and luxurious seafood canapes. The tone of the evening will be set from the moment you arrive and are served with a glass of Champagne. Enjoy your evening with another two glasses of Champagne included within your ticket price, and an abundance of seafood canapes free flowing.

SATURDAY 6 November

Brunch by Bikes with Nici Wickes

COASTAL WINE CYCLES

6 Beach Road, Haumoana

9:00am – 1:00pm | \$125 **21**

Everyone's favourite foodie Nici Wickes is hosting a culinary cycling adventure through the stunning Cape Kidnappers coastline and along the Tukituki River. On the way you'll stop for fabulous food and wine and Nici will share tales of her cycling trips around the world and some dishes and recipes from her favourite destinations.

Super comfy bikes, a flat trail, a relaxed pace. Dress code? Lycra, frocks, flares...whatever you're comfortable biking in!

Sausage-Making Masterclass

HOLLY BACON

310 Warren Street, Hastings

9:00am-12:30pm | \$95 **18**

Learn how to make the perfect sausage every time, ensure your meat binds without unnecessary additives and how to link your sausages like a pro!

Find out which sausage casings are best, and pick up tips so you can make and flavour your own delicious sausages all summer long.

This is hands-on 'make your own sausages' workshop, where you take your own creations home after they have been put to the taste test against the other course participants over a cold drink.

Lamb Workshop

FARMHOUSE KITCHEN

580 Middle Road, Hastings

11:00am – 2:30pm | \$145 **37**

The Farmhouse Kitchen and Waipawa Butchery join forces to teach you the secrets of the trade with "The Lamb Workshop". The Waipawa Butchery owner Duncan Smith, and one of his skilled butchers, will show you how to break down a lamb into the various lamb cuts, just like a professional, before The Farmhouse Kitchen owner Pauline, teaches you the perfect recipe for fresh lamb, all before a delicious two-course lunch.



F.A.W.C! Grand Long Lunch

SECRET LOCATION

12:00pm – 4:00pm | \$275

What's better than long lingering lunches in Food and Wine Country? How about a long lingering lunch set in a stunning secret location, with five-courses devised by five leading chefs?

Sound like you? Then welcome to the inaugural F.A.W.C! Grand Long Lunch! This is the complete Hawke's Bay experience for those who dare to venture. And while location will set the scene, prepare to be spellbound by five magnificent meals matched with exquisite Hawke's Bay wines.

Pranzo dell'Opera in Giardino

MISSION ESTATE

198 Church Road, Taradale

12:00pm – 4:00pm | \$180 **11**

The Mission Restaurant & Festival Opera come together for a luncheon that celebrates Italy's culinary and musical heritage in a stunning garden, vineyard setting.

Mission Estate Head Chef Ricky Littleton will create a four-course menu inspired by the rich history of Italian opera and cuisine, featuring locally sourced produce, each course being paired with an aria or duet from an Italian opera performed by Festival Opera.

Taittinger Oyster & Whitebait Street Bar

ADVINTAGE

4 Donnelly Street, Havelock North

4:00pm – 8:00pm | Walk-up event **28**

The 'world famous in Havelock North' Advintage car park bar is back for Summer FAWC! 2021. Expect sharply-priced glasses of Champagne Taittinger and a street bar stocked with delicious Hawke's Bay wines. Expect renowned Chef Martin Bosley to be shucking fresh oysters to order, while the Advintage crew bangs out old school whitebait sandwiches. Expect Vagabond Jack's food truck classics. Expect DJ Ben Wright on the decks. And expect to have a really great time.

Food Truck Park-Up Party

ABBEY WINERY AND BREWERY

1769 Maraekakaho Road, Hastings

4:00pm – 7:00pm | \$80 **16**

Anyone with a craving for street food will want to nab a ticket to this evening of food truck fare, quality wines, craft beers and cider and exceptional entertainment.

Abbey Brewery's Food Truck Park-Up Party will showcase some of Hawke's Bay's most exciting food truck vendors alongside Abbey's own extensive offering of quality wine and craft brews.

Indonesian-Kiwi fusion truck Indolicious will be joined by dumpling specialists Peg and Pickle and American-style BBQ experts Black Betty for this event, which promises to combine a variety of food trucks with spectacular surrounds and entertainment.

A Hapi Cabaret

DAILY TELEGRAPH BUILDING

49 Tennyson Street, Napier

6:00pm – 8:30pm | \$75 **8**

What good is sitting alone in your room? Come hear the music play . . . Enjoy delicious food, dazzling cocktails and eclectic music at A Hapi Cabaret.

This is F.A.W.C!ers' chance to gain access to a really special location in Napier. The heritage-listed Daily Telegraph Building provides the perfect setting for a night of divine food and drinks thanks to Gretta Carney and the team at Hapi.

Step inside the grand atrium to enjoy six generous canapes as well as three spectacular cocktails, while The Serial Chillers wow you with alternative 80s classics.



F.A.W.C! at the Races

HAWKE'S BAY RACECOURSE

300 Prospect Road, Hastings

11:00am – 6:00pm | \$135 **17**

Hawke's Bay Racing and Waipukurau Jockey Club host the best Christmas end of year party full of delicious food and quality Hawke's Bay wine.

This is an occasion not to be missed with live entertainment, delicious food provided by Vertigo Catering and BBQ Gourmet, thrilling thoroughbred action and all the joys of Christmas.

At the Chefs Table

WALLINGFORD HOMESTEAD

2914 Porangahau Road

11:30am – 3:00pm | \$125 **38**

Join Wallingford's impassioned Chef Christopher Stockdale at his table for a culinary 'happening'. Set in a haven of old growth trees, birdlife and blooms, watch as Christopher prepares several foodie offerings, all the while hearing the provenance stories of the people behind the produce.

Bring along questions, your curiosity and a love of textual flavours for this sensual afternoon.

Simply the Best

THE FARM AT CAPE KIDNAPPERS

446 Clifton Road, Te Awanga

12:00pm – 3:00pm | \$240 **24**

For the first time, F.A.W.C!ers will have the opportunity to enjoy an event at The Farm at Cape Kidnappers exquisite Owner's Cottage. Enjoy spectacular views across Hawke's Bay as Cape Kidnappers' highly-regarded Head Chef, James Honore teams up with Head Winemaker Phil Brodie, of Hawke's Bay's iconic Te Mata Estate, for an exclusive and intimate long lunch on the Owner's Cottage patio. Showcasing local ingredients, including from Cape Kidnappers' own vegetable garden, this event will pair fresh seasonal produce with Te Mata Estate's world-renowned wines.



Lane Road Pétanque Society

KOTARE ESTATE

Havelock North

12:00pm – 4:00pm | \$110 **36**

Gather for an afternoon of French-styled frivolity at one of Hawke's Bay's most intriguing homesteads.

This will be an afternoon soirée filled with Champagne, l'Authentique charcuterie, locally-sourced produce and new season asparagus, award-winning wines from Smith & Sheth and specially-brewed beer from Giant Brewing.

Spend the afternoon at the pétanque courts on the lawn with tunes provided by special guest DJs Murry Sweetpants, of George FM, and Chopper Reeds, of Fat Freddy's Drop.

North to South

ST GEORGES RESTAURANT

452 Saint Georges Road, Havelock North

12:30pm – 4:00pm | \$90 **27**

At St. Georges Restaurant, their roots run deep with Indian heritage, so F.A.W.C!ers can expect nothing less than rich, flavourful cuisine at this journey from North to South. With heat and spice delicately balanced, foodies can explore a mix of Indian cuisine, including a combination of traditional Goan-style fare and true Indian culture. Travel through this vast country with meals designed by several of St Georges' Indian chefs, each which showcase the unique cuisine of their home province.

No Menu. No Complications.

Chile meets Tuki Tuki

THE RIVER ROOM

Tuki Tuki Road, Havelock North

12:30pm – 3:30pm | \$270 **33**

Enjoy an intimate, elevated dining experience as Giulio Sturla, Cuisine Chef of the Year 2018, brings his artistic mastery to the Black Barn River Room overlooking the Tuki Tuki Valley and Te Mata Peak.

Giulio is an award-winning chef and a champion of locally grown food. He will take you on a beautiful food journey; discover the flavours and textures of his dishes, listen to the story of the ingredients and experience the process of his creations.

With only 10 seats available, this is a dining experience with a local connection to local ingredients you won't forget.

Brew-tiful Desserts

BISTRONOMY

40 Hastings Street, Napier

1:00pm – 4:00pm | \$50 **7**

It will be a brew-tiful afternoon at Bistronomy when they join with local roasters Third Eye Coffee to serve up one heck of a buzz.

Enjoy three decadent desserts from the Bistronomy kitchen, each paired with three different coffees from Benny and the team at Third Eye Coffee.

Wine Studio Cinema Series

SMITH & SHETH

4 Te Aute Road, 2 the Courtyard Village, Exchange, Havelock North

6:00pm – 8:30pm | \$70 **29**

Hosted by Smith & Sheth's talented sommelier, enjoy a selection of world-class wines from our family of fine wine estates across New Zealand and a feel-good wine-focused film in our intimate studio theatre. Casual kiwi movie snacks will be provided for this relaxed evening of great wine, delicious food, captivating film, and splendid company.

Fish & Bish

THE URBAN WINERY

3 Ossian Street, Ahuriri

6:00pm – 8:00pm | \$70 **2**

Finish off the weekend with an evening of Fish and Bish – The Urban Winery way!

Fish & Bish is the perfect way to chase away those Sunday night blues as you devour a gourmet local seafood platter and wash it down with some fine Tony Bish Chardonnays.

Malaysian Mama

MILK + HONEY

10 Hardinge Road, Ahuriri

6:30pm – 10:30pm | \$80 **4**

Milk + Honey Owner Sean Burns is putting his mum back to work for a night in the Milk kitchen.

For one night only, Suriah Burns will be showing off like only she can do with a five course Malaysian menu.

Expect strong, spicy and aromatic cuisine that combines the rich tastes of the many herbs and spices Malaysian fare is renowned for.



MONDAY 8 November

CBD Safari Supper

NAPIER CBD

6:00pm – 10:00pm | Walk-up event

Napier City Centre is overflowing with delicious options for dinner . . . so why not try them all with the Napier CBD Safari Supper! No reservation is needed when you call in at participating Napier CBD restaurants, cafes and bars and select the mystery special.

TUESDAY 9 November

Wine Studio Cinema Series

SMITH & SHETH

4 Te Aute Road, 2 the Courtyard Village, Exchange, Havelock North

6:00pm – 8:30pm | \$70 **29**

Hosted by Smith & Sheth's talented sommelier, enjoy a selection of world class wines from our family of fine wine estates across New Zealand and a feel-good wine-focused film in our intimate studio theatre. Casual kiwi movie snacks will be provided for this relaxed evening of great wine, delicious food, captivating film, and splendid company.

A Night with Emma Galloway

CAPE SOUTH COUNTRY ESTATE AND WELLNESS RETREAT

6:00pm – 9:00pm | \$180 **34**

An evening to nourish your mind, your soul and of course your stomach, you won't want to miss your chance to sit down with Emma Galloway, of My Darling Lemon Thyme. For one night only, F.A.W.C!ers can devour delicious cuisine from Emma's new cookbook Every Day, enjoy a cooking demonstration from Emma herself, and pepper the famous food blogger with questions before filling your soul with a delicious taste of mindfulness shared by mindfulness guru and retreat host, Kate McLeay.

Buck Wild

BLACK BARN BISTRO

Black Barn Road, Havelock North

6:00pm – 11:00pm | \$250 **32**

Two chefs and one passion for game equals a memorable night of delicious Hawke's Bay fare. Chef Fraser McCarthy of Auckland's two-hatted Lillius Restaurant and Chef Regnar Christensen of Black Barn Bistro present an evening of game and fine Hawke's Bay wines. Both chefs share not only a love of food and wine, but also a passion for the great outdoors and hunting game in New Zealand's native bush.

WEDNESDAY 10 November

Firsthand Coffee Workshop

FIRSTHAND ROASTERY

15 Joll Road, Havelock North

1:00pm – 3:00pm | \$75 **30**

Join Firsthand Coffee at their Havelock North roastery as we explain the journey that specialty coffee takes from farm to roastery to cup. Start your day with a tour of the roastery and the process, followed by a single origin coffee tasting (cupping), and then an introduction to brewing great coffee at home.

BBQ at Millar Road! Someone call the Fire Station!

MILLAR ROAD

Te Awanga

6:00pm – 11:00pm | \$180 **25**

Is there anything better than a BBQ with spectacular coastal views? How about when that BBQ is prepared by one of the Hawke's Bay's most in-demand chefs? Central Fire Station Bistro is teaming up with the team at Millar Road accommodation and Supernatural and Decibel Wines to kick off summer in the ultimate fashion. With stunning views over the Cape Kidnappers Peninsula, this will be a summer BBQ like you've never had before.

THURSDAY 11 November

Kesariya Balam

SAFFRON SOCIAL KITCHEN

36 Munroe Street, Napier

4:00pm – 8:30pm | \$160 **9**

Inspired by the most famous Indian folk song, this is a reception with age-old Indian tradition where the guest is considered as “God”.

Indulge into the warmth of Swiss-Belhotel Hospitality at this dinner that showcases the diversity of Indian cuisine. Dress in your best white and gold and experience the Saffron Social Kitchen take on the classics, holding the roots of the cuisine and yet pairing them with the freshest of local produce.

Bienvenue! A night in Paris

MARY'S

15 Joll Road, Havelock North

5:30pm – 9:30pm | \$95 **31**

Step through the doors at Mary's and transport yourself into a warm and bustling Parisian bistro.

For two nights only, Mary's embraces all of the fun of white tablecloths, carafes of wine and plenty of Champagne!

Whether you are perched on a barstool overlooking all the action or sharing a seat with friends new or old, we promise a night in Paris you will never forget!

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Off the Hook

PACIFICA RESTAURANT

209 Marine Parade, Napier

6:00pm – 10:00pm | \$250 **10**

New Zealand's masters of seafood cuisine Fleur Sullivan and Jeremy Rameka will deliver a feast of epic proportions at F.A.W.C! Off the Hook.

Pioneering restaurateur Fleur Sullivan of Fleurs Place in Moeraki will join Chef Jeremy Rameka in the Pacifica kitchen as they prepare a six-course degustation. Each chef will produce three exceptional plates, all with matching wines from Hawke's Bay. This will be an intimate evening that shouldn't be missed as these two masterful chefs combine to create one very special menu.

Gin v Wine

NATIONAL DISTILLERY

3 Ossian Street, Ahuriri

6:30pm – 11:30pm | \$140 **3**

A friendly battle between great friends. The master vs the apprentice. Tim Turvey and his Clearview wines, and Blair Nicholl of the National Distillery Company's spirits compete for your affection over a sumptuous dinner at the iconic National Tobacco Building.

Take some of New Zealand's top wines and put them up against some of New Zealand's leading spirits, all matched to a stunning five course degustation menu that showcases Hawke's Bay's finest produce.

Bringing our Origins Home to Hawke's Bay

EIT

501 Gloucester Street, Taradale

6:30pm – 10:30pm | \$140 **13**

The secret of good food lies in memory, which is why EIT's Level 5 Diploma of Cookery students will be inspired by memories of home for this stunning eight course degustation.

Harnessing the bounty of fresh produce from Hawke's Bay, EIT's students will delve into their memory banks and let their home provinces serve as inspiration for this delicious menu.

Flavours of the 70s - Wine, Food and Musical Mayhem

HYGGE AT CLIFTON BAY

468 Clifton Road, Te Awanga

7:00pm - 10:30pm | \$130 **22**

Step back 50 years and relive (or experience!) the 70s! Let food and wine be your memory as you travel back to a time of peace and political upheaval, the Vietnam War and nuclear power struggles.

Devour a range of tapas and matching wines as you are reminded of the key historical events from the 70s and the unforgettable musical hits that shaped a generation.

SATURDAY 13 November

Real Life. Still Life: When food becomes art

ST GEORGES RESTAURANT

452 Saint Georges Road, Havelock North

10:00am - 2:00pm | \$290 **27**

Pink Lady® apples New Zealand are proud to present this food styling and photographic workshop by Fiona Hugues and Manja Wachsmuth. Multi award-winning food styling duo Fiona Hugues and Manja Wachsmuth bring this intimate workshop to F.A.W.C! to show you the tips and tricks of their refined craft. Discover a professional food stylist's creative process and how they shoot an editorial-quality food image.

Real Life. Still Life: PLUS Food Styling Workshop

ST GEORGES RESTAURANT

452 Saint Georges Road, Havelock North

10:00am - 4:00pm | \$550 **27**

Ambitious amateur photographers and budding stylists who enjoyed the earlier session, can then select to stay on for a hands-on workshop with the multi award-winning food styling duo Fiona Hugues and Manja Wachsmuth. Covering everything from set up, backgrounds and propping advice, to navigating natural light, composition, how to practically plate or place ingredients and finally taking the shot, you will leave this workshop taking food shots like a pro thanks to Pink Lady® apples.



Under a South African Rainbow

HYGGE AT CLIFTON BAY

468 Clifton Road, Te Awanga

12:30pm - 4:00pm | \$130 **22**

A celebration of Hawke's Bay-grown South African food and wine.

Take in the view of Cape Kidnappers Peninsula as your meal is prepared outside in true South African style. With glass in hand, discover the story, technique and history that makes a meal. Taste the wines whose sibling vines share heritage in Hawke's Bay and South Africa.

New Zealand Cider Festival

TOMOANA SHOWGROUNDS

Hastings

1:00pm - 7:00pm | \$40 **19**

With both traditional and new world varieties from around the country, the New Zealand Cider Festival will be a showcase of the true diversity of this humble beverage.

Sample a range of products from cider makers from across Hawke's Bay and New Zealand, relax in the friendly festival environment, and devour the local artisan food and great entertainment on offer.

Back for its 6th year of celebrating New Zealand Cider, 2021 brings the festival to the North Island for the very first time.

Get Lucky

PEAK HOUSE

357 Te Mata Peak Road, Havelock North

4:00pm – 7:00pm | \$70 **35**

A Mexican street party as it should be – a little bit spicy and packed with fresh and funky flavour.

F.A.W.C! favourites Peak House and Scott Towers (of FFD Loves, Wokou and Cook-a-Chook fame), welcome award-winning taqueros Lucky Taco to join in their fiesta. Owned and operated by Mexican-food fanatics Otis & Sarah Frizzell, Lucky Taco will be dishing out delicious street food, created from the freshest Hawke's Bay produce and Hawke's Bay's own Hands-down Tortillas.

Of the Ocean

SCENIC HOTEL TE PANIA

45 Marine Parade, Napier

5:30pm – 8:30pm | \$190 **5**

Of the Ocean is a special showcase of Hawke's Bay's incredible seafood bounty. Living by the coast has always held a special place in the hearts of Hawke's Bay locals, and this is your chance to experience exactly why that is.

Scenic Hotel Te Pania's brigade of chefs will share local stories of the ocean through this specially crafted menu, with every dish matched perfectly to a wine from Villa Maria.

Picnic, Wine and Flick

TE AWANGA ESTATE

Parkhill Road, Te Awanga

6:30pm – 9:30pm | From \$18 **23**

Dust off the picnic rugs and pop the corn! Te Awanga Estate + Picnic Cinema presents the first ever outdoor movie experience on the Te Awanga Estate lawn.

Relax under the stars and fairy lights as Picnic Cinema bring their outdoor movies to Hawke's Bay with an large LED screen.

Pick your picnic spot on the gently sloping lawn at Te Awanga Estate and settle in for an evening of wine, food and one of our all-time faves: the feel-good movie 'Chef'.

SUNDAY 14 November

Cider Sunday & Pies

ZEFFER CIDER

1747 Korokipo Road, Hastings

11:00pm – 4:00pm | Walk-up event **15**

The team at Zeffer are here to help you through your post-festival Sunday with a special Cider Sunday & Pies. Following on from the New Zealand Cider Festival the day before, you'll find the team at Zeffer along with a few of their fellow cidemakers hosting the ultimate Sunday session - cider, pies, Kubb and live music. Join us for a relaxed afternoon sampling your favourite cider, matched with a quintessential locally-made pies.

Ka Kai Tahī Tātou i te Hākari / We will Eat the Feast Together

349 Māhia East Coast Road, Māhia

12:00pm – 3:00pm | \$140 **1**

Pioneering restaurateur Fleur Sullivan of Fleurs Place is heading north to Wairoa, and bringing her immensely talented, up-and-coming chef Lyall Minhinnick with her.

Join Fleur and Lyall at Kaiuku Marae in Māhia as they prepare for you the freshest kai from the land, sea and rivers.

Minhinnick was recently one of three finalists nationwide in the Beef and Lamb's Young Ambassador Competition, and while he is used to foraging around Moeraki for his ingredients, expect to get a true taste of Māhia with dishes including beef and crayfish.

Brew-tiful Desserts

BISTRONOMY

40 Hastings Street, Napier

1:00pm – 4:00pm | \$50 **7**

It will be a brew-tiful afternoon at Bistronomy when they join with local roasters Third Eye Coffee to serve up one heck of a buzz. Enjoy three decadent desserts from the Bistronomy kitchen, each paired with three different coffees from Benny and the team at Third Eye Coffee.

Small Plates, Bold Flavours

PUNANGA LODGE

71 Kyle Road, Waipukurau

1:00pm – 5:00pm | \$125 **39**

This is a hands-on culinary event where you can experience the touch, smell and taste of small speciality South American dishes that well and truly pack a flavourful punch. Not only will you get to enjoy five tasty dishes, but F.A.W.Clers will learn how to make three of them in this hands-on workshop. This is a Latin-inspired luncheon that will leave you wanting more.

A Touch of Decadence

ASKERNE ESTATE WINERY

267 Te Mata Mangateretere Road,
Havelock North

2:00pm – 4:00pm | \$55 **26**

Indulge your sweet tooth with some of Askerne's finest dessert wines superbly matched with truly decadent desserts. In this Sunday afternoon worth savouring, F.A.W.Clers can enjoy five delicious dessert samples from Little Black Bird Café, all paired with five exquisite dessert wines from the award-winning Askerne Estate Winery.

Nomads Dinner – Unseen Asia

MANGAPAPA HOTEL

466 Napier Road, Havelock North

6:00pm – 10:00pm | \$180 **20**

Step out of your comfort zone and explore Asia's Hidden Cuisines.

Join the team at Mangapapa Hotel for a dinner like you have never experienced before as Head Chef Jeffery Laurente takes you on a journey around Asia.

Discover the food that the local people eat, all crafted into a stunning five-course degustation dining experience, with every dish matched to wine from Smith & Sheth.

Fish & Bish

THE URBAN WINERY

3 Ossian Street, Ahuriri

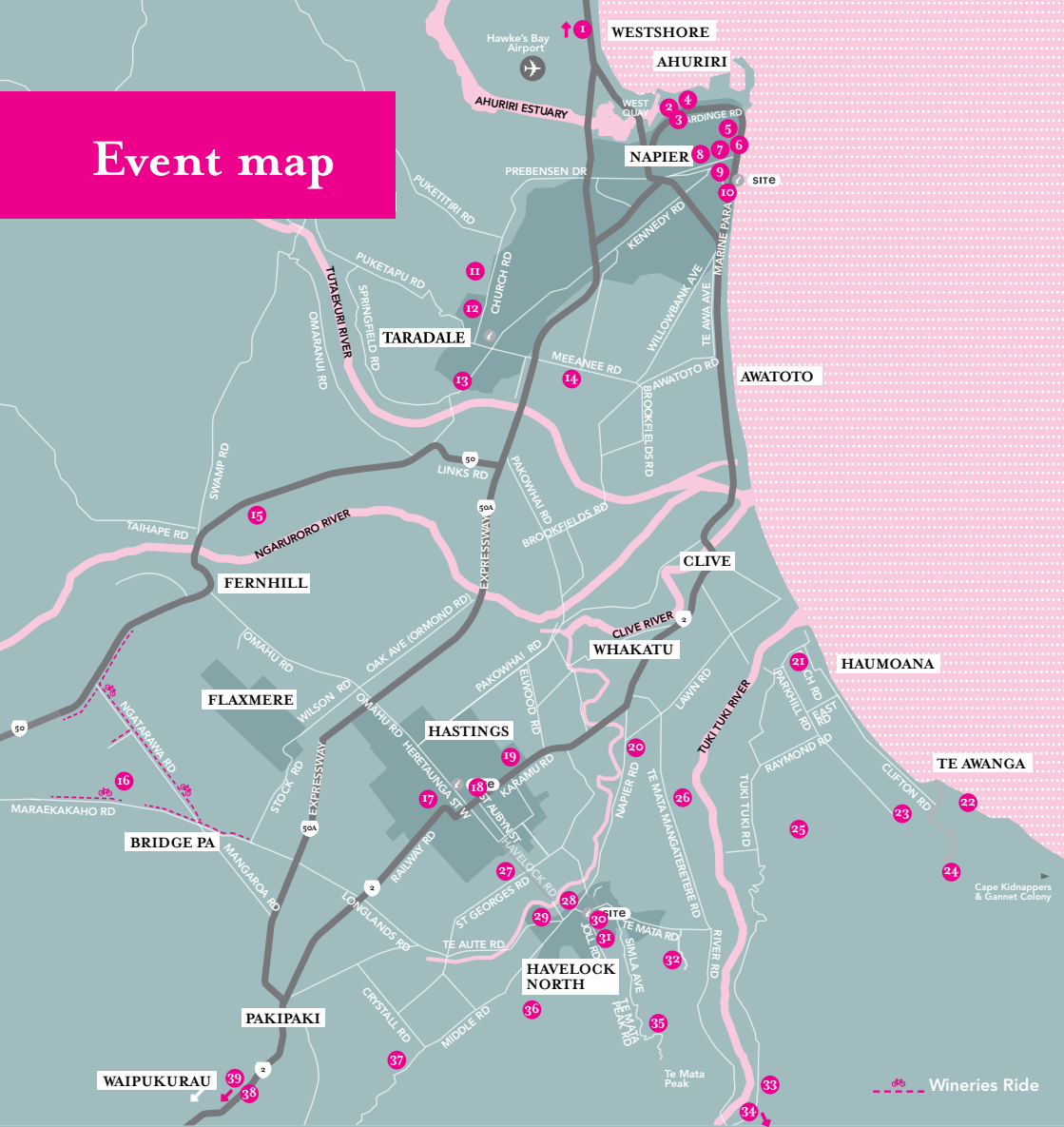
6:00pm – 8:00pm | \$70 **2**

Finish off the weekend with an evening of Fish and Bish – The Urban winery way!

Fish & Bish is the perfect way to chase away those Sunday night blues as you devour a gourmet local seafood platter and wash it down with some fine Tony Bish Chardonnays.



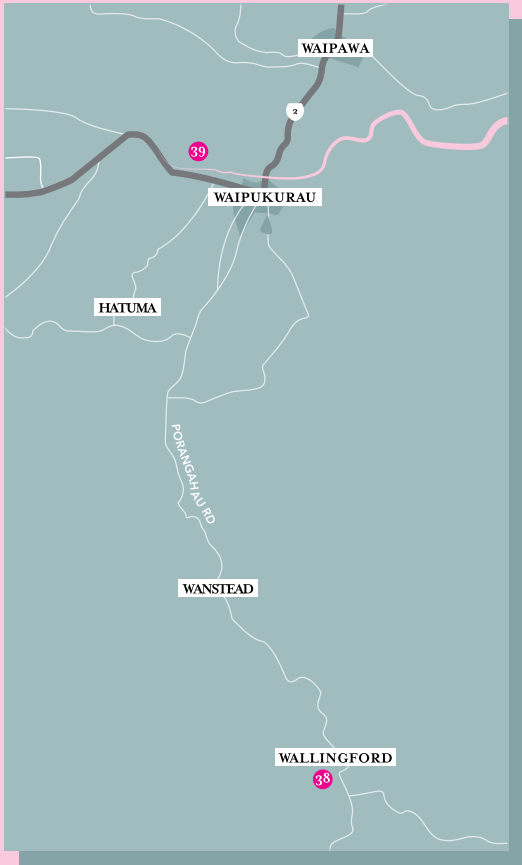
Event map



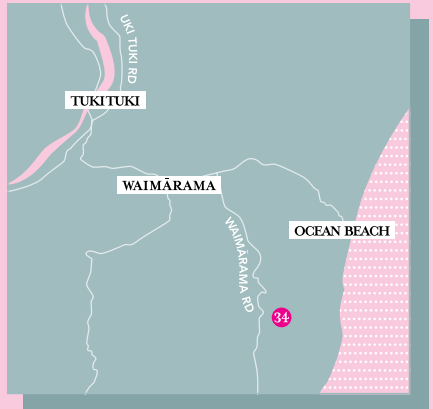
F.A.W.C! Event Locations. Book now at www.fawc.co.nz

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|-------------------------------------|---------------------------------|--|
| 1. Kaiuku Marae | 15. Zeffer Cider | 29. Smith & Sheth |
| 2. The Urban Winery | 16. Abbey Winery and Brewery | 30. Firsthand Roastery |
| 3. The National Distillery | 17. Hawke's Bay Racecourse | 31. Mary's |
| 4. Milk & Honey | 18. Holly Bacon | 32. Black Barn Bistro |
| 5. Scenic Hotel Te Pania | 19. Tomoana Showgrounds | 33. The River Room |
| 6. Napier War Memorial Centre | 20. Mangapapa Hotel | 34. Cape South Country Estate & Wellness Retreat |
| 7. Bistronomy | 21. Coastal Wine Cycles | 35. Peak House |
| 8. Daily Telegraph Building | 22. Hygge at Clifton Bay | 36. Kotare Estate |
| 9. Saffron Social Kitchen | 23. Te Awanga Estate | 37. Farmhouse Kitchen |
| 10. Pacifica Restaurant | 24. The Farm at Cape Kidnappers | 38. Wallingford Homestead |
| 11. Mission Estate Winery | 25. Millar Road | 39. Punanga Lodge |
| 12. Church Road Winery | 26. Askerne Estate Winery | |
| 13. Eastern Institute of Technology | 27. St Georges Restaurant | |
| 14. The Old Church | 28. Advintage | |

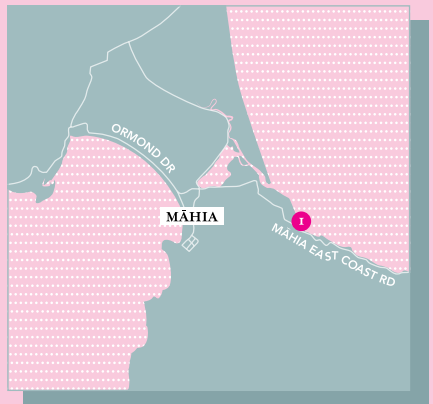
CENTRAL HAWKE'S BAY



WAIMĀRAMA



MĀHIA



Event Summary

<i>Map Reference No.</i>	<i>Location</i>	<i>Commences</i>	<i>Finishes</i>	<i>Cost</i>	
THURSDAY 4 November					
14	Hawke's Bay Legends with Cuisine Magazine	The Old Church	6:00pm	8:00pm	\$75
FRIDAY 5 November					
19	Hawke's Bay Wine Car Boot Party	Tomoana Showgrounds	5:00pm	8:00pm	\$50
12	F.A.W.C! Ten Years of Tom	Church Road Winery	5:30pm	8:00pm	\$150
6	A Conversation with Donna Hay	Napier War Memorial Centre	6:00pm	7:30pm	\$40
2	Bubbly Club	The Urban Winery	7:00pm	10:00pm	\$150
SATURDAY 6 November					
21	Brunch by Bikes with Nici Wickes	Coastal Wine Cycles	9:00am	1:00pm	\$125
18	Sausage Making Masterclass	Holly Bacon	9:00am	12:30pm	\$95
37	Lamb Workshop	Farmhouse Kitchen	11:00am	2:30pm	\$145
	F.A.W.C! Grand Long Lunch	Secret Location	12:00pm	4:00pm	\$275
11	Pranzo dell'Opera in Giardino	Mission Estate	12:00pm	4:00pm	\$180
28	Tattinger Oyster & Whitebait Street Bar	Advintage	4:00pm	8:00pm	Walk-up event
16	Food Truck Park-Up Party	Abbey Winery and Brewery	4:00pm	7:00pm	\$80
8	A Hapi Cabaret	Daily Telegraph Building	6:00pm	8:30pm	\$75
SUNDAY 7 November					
17	F.A.W.C! at the Races	Hawke's Bay Racecourse	11:00am	6:00pm	\$135
38	At the Chefs Table	Wallingford Homestead	11:30am	3:00pm	\$125
24	Simply the Best	The Farm at Cape Kidnappers	12:00pm	3:00pm	\$240
36	Lane Road Petanque Society	Kotare Estate	12:00pm	4:00pm	\$110
27	North to South	St. Georges Restaurant	12:30pm	4:00pm	\$90
33	No Menu. No Complications. Chile meets Tuki Tuki	River Room	12:30pm	3:30pm	\$270
7	Brew-tiful Desserts	Bistronomy	1:00pm	4:00pm	\$50
29	Wine Studio Cinema Series	Smith & Sheth	6:00pm	8:30pm	\$70
2	Fish & Bish	The Urban Winery	6:00pm	8:00pm	\$70
4	Malaysian Mama	Milk + Honey	6:30pm	10:30pm	\$80
MONDAY 8 November					
	CBD Safari Supper	Napier CBD	6:00pm	10:00pm	Walk-up event
TUESDAY 9 November					
29	Wine Studio Cinema Series	Smith & Sheth	6:00pm	8:30pm	\$70
34	A Night with Emma Galloway	Cape South Country Estate and wellness retreat	6:00pm	9:00pm	\$180
32	Buck Wild	Black Barn Bistro	6:00pm	11:00pm	\$250

<i>Map Reference No.</i>	<i>Location</i>	<i>Commences</i>	<i>Finishes</i>	<i>Cost</i>	
WEDNESDAY 10 November					
30	Firsthand Coffee Workshop	Firsthand Roastery	1:00pm	3:00pm	\$75
25	BBQ at Millar Road! Someone call the Fire Station!	Millar Road	6:00pm	11:00pm	\$180
THURSDAY 11 November					
9	Kesariya Balam	Saffron Social Kitchen	4:00pm	8:30pm	\$160
31	Bienvenue! A night in Paris	Mary's	5:30pm	9:30pm	\$95
FRIDAY 12 November					
30	Firsthand Coffee Workshop	Firsthand Roastery	1:00pm	3:00pm	\$75
31	Bienvenue! A night in Paris	Mary's	5:30pm	9:30pm	\$95
10	Off the Hook	Pacifica Restaurant	6:00pm	10:00pm	\$250
3	Gin v Wine	National Distillery	6:30pm	11:30pm	\$140
13	Bringing our Origins Home to Hawke's Bay	EIT	6:30pm	10:30pm	\$140
22	Flavour of the 70s – wine, food and musical mayhem	Hygge at Clifton Bay	7:00pm	10:30pm	\$130
SATURDAY 13 November					
27	Real Life. Still Life: When food becomes art	St. Georges Restaurant	10:00am	2:00pm	\$290
27	Real Life. Still Life: PLUS Food Styling Workshop	St. Georges Restaurant	10:00am	4:00pm	\$550
22	Under a South African Rainbow	Hygge at Clifton Bay	12:30pm	4:00pm	\$130
19	New Zealand Cider Festival	Tomoana Showgrounds	1:00pm	7:00pm	\$40
35	Get Lucky	Peak House	4:00pm	7:00pm	\$70
5	Of the Ocean	Scenic Hotel Te Pania	5:30pm	8:30pm	\$190
23	Picnic, Wine and Flick	Te Awanga Estate	6:30pm	9:30pm	From \$18
SUNDAY 14 November					
15	Cider Sunday & Pies	Zefferr Cider	11:00am	4:00pm	Walk-up event
1	Ka Kai Tahī Tatou i te Hakari / We will Eat the Feast Together	Kaiuku Marae	12:00pm	3:00pm	\$140
7	Brew-tiful Desserts	Bistronomy	1:00pm	4:00pm	\$50
39	Small Plates, Bold Flavours	Punanga Lodge	1:00pm	5:00pm	\$125
26	A Touch of Decadence	Askerne Estate Winery	2:00pm	4:00pm	\$55
20	Nomads Dinner – Unseen Asia	Mangapapa Hotel	6:00pm	10:00pm	\$180
2	Fish & Bish	The Urban Winery	6:00pm	8:00pm	\$70

Go to www.fawc.co.nz for ticket and event information.

WE KNOW A COUNTRY WHERE THE FOOD IS BOUNTIFUL AND THE WINE IS BEAUTIFUL. WHERE THE SKIES ARE BIG BECAUSE THE HORIZONS ARE WIDE, SO THE WARM GENTLE LANDSCAPE STRETCHES OUT FOREVER.

A country stitched together by a patchwork of small towns and interesting cities that stun with their architecture and surprise with their offerings. And where the thread that links them all together is as much about long flat limestone bike trails as it is about conventional roads.

A country where food spans from pick your own to picking it up from a roadside stall or a farmers' market to taking your pick from restaurant menus that are as good as anywhere in the world. As is the wine.

This is a country that will refresh you, recharge you and just make you feel a whole lot better about things. Yet this country is not too far away at all. And yes, you are very very welcome to visit here.

