

HAWKE'S BAY

F.A.W.C!

FOOD AND WINE CLASSIC

15th ~ 24th March 2024



F.A.W.C! Summer Series | 15th - 24th March 2024



Welcome to the F.A.W.C!

SUMMER SERIES

15th ~ 24th March 2024

Welcome to Summer F.A.W.C! Food and Wine Classic!

In its 12th year – and the first since being named a Great Wine Capital of the World – Hawke's Bay's iconic foodie festival is set to deliver a spectacular line-up culinary events.

This year's programme is laden with superstars from Adelaide's Callum Hann (Lou's Place and Eleven Restaurant) and Cuisine Magazine's Chef of the Year Zennon Wiljens (Paris Butter) to local legends Casey McDonald (Craggy Range), Francky Godinho (St Georges), Christopher Stockdale (Wallingford) and many many more.

Now a cornerstone of New Zealand's foodie calendar, Summer F.A.W.C! 2024 will showcase more than 30 delicious events, with everything from the

F.A.W.C! Grand Long Lunch in its spectacular secret location (page 7) to intimate dining experiences and summer sundowners.

Wine lovers will delight in the March timing, with the opportunity to take part in the season's wine vintage with vertical wine tastings and vintage-inspired events aplenty.

What's more, to celebrate Hawke's Bay's inclusion into the Great Wine Capitals Global Network, F.A.W.C! is showcasing a different member capital each year, and this year F.A.W.C!ers can travel to Adelaide, South Australia (page 4).

So, when you've got a reputation as New Zealand's food and wine country, you need a culinary festival that delivers on that promise, and in 2024 F.A.W.C! does that and more.

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Spirit of the Bay | 15th & 22nd March

6:00PM - 9:00PM | SWISS-BELBOUTIQUE | NAPIER | \$125

Let the good times be-gin! Napier's National Distillery Company will share their spirit-making secrets in this intimate masterclass! Hosted at the Swiss Belboutique Hotel's restaurant 'Swiss Kitchen', F.A.W.Clers will delve deeply into the local gin and spirits-making process, before working with the National Distillery Company to produce cocktails with an exclusive small batch gin production, exclusively for this event. Fully complemented with a delicious four-course degustation dinner, accompanied by four different matching gins/ spirits, this is one event you will not want to miss. Ticket price includes four-course small degustation dinner, four different spirits, master class in gin-based cocktail-making.



The Small Cellar Door Session

15th March

6:00PM - 9:00PM | TE AWANGA ESTATE | HASTINGS | \$120

Prepare for an unforgettable evening as Te Awanga Estate hosts an intimate event marrying the finest Wildsong wines with a captivating performance by the legendary Reb Fountain! With only fifty tickets available, the performance will take place inside the small yet perfectly formed Te Awanga Estate Cellar Door. Immerse yourself in the allure of the Te Awanga coast as you sip on delicious wines and enjoy an intimate performance from Aotearoa New Zealand alt-folk sensation, Reb Fountain, backed by Dave Khan. Enjoy tasty, seasonal street food from the Te Awanga Estate kitchen, as you mix and mingle with other wine and music enthusiasts between the two sets. This event captures the essence of the renowned Small Hall sessions, promising an intimate evening that fosters a genuine connection with both winemaker Rod McDonald and Reb Fountain. Grab your tickets now for an evening that promises to linger in your memories long after the last chord fades away! Ticket price includes: Entry, stand up dinner, Wildsong wines + good times.



Hawke's Bay Origins | 15th March

6:30PM - 10:30PM | MISSION ESTATE WINERY | HASTINGS | \$230

Silver Fern Farms will deliver a premium dining experience at the iconic Mission Estate Winery. Join Silver Fern Farms and four outstanding chefs from across Aotearoa, as well as Mission Estate's own Ricky Littleton for an unforgettable evening shining a light on the very best Beef and Lamb in Hawkes Bay, expertly matched to some of Mission Estates finest wines. Guests will be treated to dishes from Greg Piner - Dunedin (Vault 21, No7 Balmac, Marbecks), Chetan Pangam - Wellington (One 80 Degrees at Copthorne Wellington), Logan Coath- Auckland (Mudbrick, Hallertau, Glass Goose), Will Mordido - Auckland (Bocuse D'Or NZ) and Ricky Littleton - Hawke's Bay (Mission Estate). This event will highlight some of the outstanding Beef and Lamb that is raised in Hawke's Bay and consistently brings joy to diners all over Aotearoa and the world. Please note, the menu is very heavily focused on red meat, so vegetarians/vegans/pescatarians cannot be catered for.



Nostrana with Bri DiMatta

16th & 17th March

10:30AM - 2:00PM | FARMHOUSE KITCHEN
HAVELOCK NORTH | \$140

Nostrana means homegrown, ours; growing food with the intent of sharing it. Inspired by her Italian grandparents' vegetable garden, join Bri DiMatta as she brings the joys of producing food from seed to table to this 3.5 hour workshop. Bri started her own edible pantry in her back garden and discovered a wealth of recipes that she will be sharing during this hands-on workshop. F.A.W.C!ers will learn how to make five dishes, plus dessert, before sitting down to enjoy their creations over The Farmhouse Kitchen's long lunch table. Nostrana will be available to purchase with your ticket and will be waiting for you at the workshop. Ticket price includes three-and-a-half hour workshop, coffee on arrival, five sharing dishes plus dessert.



All for 10. And 10 for All. | 16th March

12:00PM - 7:00PM | BLACK BARN VINEYARDS
HAVELOCK NORTH | \$10

Just \$10 and you're in the door; anything more is just \$10 more. Black Barn Vineyards and Bistro are putting it all together for this spectacular event. Three grill stations, three bars, seven hours and access all areas for a complete Black Barn experience. Whether enjoying the sunshine in Fig Alley, lazing under the vines in the courtyard, sitting back in the bistro and cellar door, or relaxing in the cabana, the music will be hot, the drinks will be cold and the food will be delicious. Come and leave as you please. This afternoon is designed for you!



A Wine Bromance | 16th March

6:00PM - 10:00PM | MISTER D | NAPIER | \$175

Explore the magical Smith & Sheth Wines through stories and reflections of long-time collaborators and mates Smith & Sheth and Mister D Dining. Hosted by New Zealand restaurant legends Prue Barton, David Griffiths and "D" Alumni, Jason Lambert, prepare to explore a personal journey of love, food and wine. Mister D has been wowing Napier with superb service, cool jams and amazing food for over a decade now, and Prue and David have been flying the Hawke's Bay flag since the early 2000's saw them launch Craggy Range's Terroir Restaurant and work at Black Barn Bistro, where Jason has been weaving in and out of the duo's professional lives over this time. A scenario of crashing David's 50th birthday party lead to Jason becoming Mister D's Maitre D and so he has many yarns to spin. Indulge in a leisurely evening, surrounded by good mates who are as passionate about hospitality as they are fine food and wine. Sample Smith & Sheth - Heretaunga wines alongside David Griffiths small, masterful (yet generous) tapas plates to delight your senses. Ticket price includes eight wine tasting pours (Smith & Sheth Cru and Grand Cru wines of Heretaunga) plus a dinner of tapas style sharing plates.



BMW ELECTRIC CARS.



Contact Hawke's Bay BMW today
822-824 Karamu Road North, Hastings
Ph 06 873 0055



Sunset Soiree | 16th March

5:00PM - 9:00PM | PEAK HOUSE | HAVELOCK NORTH | \$100

Indulge in an evening of sophistication and glamour at our sunset cocktail soiree, where the radiant hues of the setting sun provide the perfect backdrop for an unforgettable experience. Sip on handcrafted cocktails and taste exquisite canapes created with our quality, local Hawke's Bay produce. Enjoy the summer air, filled with the infectious beats of local DJ Scott Towers of Fat Freddy's Drop and watch the sunset from one of the most picturesque spots in the Bay. Festivities begin at 5pm and Scott Towers will play until well after the sun goes down. Ticket price includes complimentary first cocktail, canapes and nibbles, live DJ and cash bar.



Great Wine Capitals: Adelaide Showcase | 16th March

6:00PM - 9:00PM | ST MARTHA'S CAFÉ | HAVELOCK NORTH | \$150

To celebrate Hawke's Bay's inclusion in the Great Wine Capital network, F.A.W.C! is showcasing a different member capital each year. First up, we are travelling to Adelaide, South Australia. Callum Hann (Masterchef Australia, Lou's Place in Barossa Valley, Eleven Restaurant in Adelaide) will collaborate with the team at St Martha's Cafe to bring a taste of Adelaide to Hawke's Bay. Using only the freshest local produce, Callum's dinner will feature canapes and bubbles to begin, followed by a three-course sharing plate dinner. South Australian wines will accompany each course ensuring you get a true taste of this masterful Great Wine Capital of the World. Ticket price includes canapes and bubbles on arrival, three course sharing menu. One glass of wine per course.



Church Road Harvest Experience

16th March

9:00AM - 2:30PM | CHURCH ROAD WINERY | NAPIER | \$220

Join us for Vintage 2024 on the Church Road Harvest Experience. Celebrate the art of winemaking by taking part in the most exciting time of year. Experience all things harvest and learn what really goes on behind the scenes when the fruit is ready to be made into wine. Take a behind the scenes look with us, taste an active ferment, and then relax over a platter lunch with limited edition wines to accompany your meal. Participation and activity is a must do for this tour so come ready to take part, with closed toed shoes and comfortable clothes. Ticket price includes a behind the scenes tour, wine tasting, platter lunch, and premium wine from the Winemaker's Cellar.



Opa | 17th March

12:30PM - 4:00PM | ST GEORGE'S RESTAURANT
HAVELOCK NORTH | \$130

We may be tucked away at the opposite end of the world but that doesn't mean the flavours, colours and rustic, romantic vibes of the Mediterranean are out of reach. St Georges are bringing all that and more to this alfresco style F.A.W.C! lunch in New Zealand's Food and Wine Country. Deliciously blending the flavours of Turkey and Greece, this shared style menu will include an array of tantalising mezze plates alongside larger dishes. Locally sourced ingredients and exotic tastes come together to create mouth-watering dishes perfect for sharing with friends. Take your tastebuds on an overseas adventure, no passport required. Ticket price includes four course shared lunch and arrival drink.



Foraged and Fed, a Lunch Break

17th March

12:00PM - 4:00PM | WALLINGFORD HOMESTEAD
WAIPUKURAU | \$180

Join us for an autumnal roam in and around the Wallingford grounds where you'll help assemble a basket of edibles. Gathering at the pool pavilion kitchen, watch as celebrated Wallingford chef Christopher makes condiments of the foraged goods, little bites of deliciousness that will be a welcome addition to your pantry. After the doing is over, find your seat among the garden blooms and enjoy a eight-course tasting plate menu prepared, presented and deconstructed by Chris. Ticket price includes guided walk around Wallingford gardens, kitchen session where foraged goods are prepared into condiments, eight course tasting plate menu.



The Great Vinous Odyssey | 17th March

2:00PM - 4:00PM | SMITH & SHETH OENOTHÈQUE
HAVELOCK NORTH | \$90

Traverse the Great Wine Capitals of the world with an immersive masterclass hosted by Smith & Sheth wine concierge, Jason Lambert. Hawke's Bay has recently been named as the newest 'Great Wine Capital' joining eleven outstanding wine producing regions around the world. In this two-hour masterclass we'll showcase how Hawke's Bay wine shines on the global stage alongside their counterparts from Napa Valley, Adelaide, and Rioja Alto. Savour a leisurely afternoon, surrounded by kindred spirits who share your passion for fine wines. Sample our Smith & Sheth Chardonnay, Syrah and Cantera, alongside classic examples from our esteemed fellow Great Wine Capital regions.

Grand Long Lunch | 17th March

12:00PM - 5:00PM | SECRET LOCATION | \$280



It's back! Sold out in 2022, the F.A.W.C! Grand Long Lunch is heading to a new secret location, with new award-winning chefs and spectacular wines waiting to be discovered.



Situated in a picturesque corner of New Zealand's Food and Wine Country, the 2024 Grand Long Lunch is the exclusive, cornerstone event of F.A.W.C! and not to be missed.

Prepare to be transported to a vivid world, where food, wine, styling and live entertainment are intertwined to create an event of a lifetime. Every year, the Grand Long Lunch is completely reinvented, ensuring no two years are the same!

In 2024, the Grand Long Lunch features a five-course meal prepared by some of Australasia's leading chefs – Hawke's Bay's own Casey McDonald (Craggy Range Winery), Plabita Florence (Forest Restaurant, Auckland), Cuisine Magazine's Chef of the Year Zennon Wiljens (Paris Butter, Auckland), Greg Piner

(Marbecks, Dunedin) and Callum Hann (Lou's Place, Barossa Valley and Eleven Restaurant, Adelaide).

Bus transfers are included in your ticket price, allowing guests to take in the in incredible panoramic views on the way to those those lucky enough to visit the secret, private event location.

So, with everything thought of and covered, all that's left to do, is book for a true Hawke's Bay experience!

Ticket price includes canapes and bubbles on arrival, five course lunch with matching wine, bus transfers. Napier attendees can expect up to an hour drive to event location. Please note, we are unable to cater for dietary requirements.



Taste Fusion: Collaborative Cuisine

19th March

5:30PM - 9:00PM | TERESA BAR | NAPIER | \$150

After more than 20-years of cooking, Giulio Sturla still loves to push boundaries and his latest F.A.W.C! collaboration is no different. Joins forces with Andrea Marseglia and the talented team at Teresa, Sturla will deliver a six course menu with matching drinks. This intimate event, with just 10 tickets available, will be a collaborative showcase with Marseglia and Sturla astute conductors. Chilean-born Sturla is, like Marseglia, a champion of locally grown food, so prepare for a beautiful food and beverage journey; with flavours, textures and experimentation, at the home of Cuisine Good Food Awards, Drink List of the Year. Ticket price includes six courses with matching drinks.



CBD Summer Sundowner – Bubbles, Bites & Beats | 20th & 21st March

5:00PM - 9:00PM | NAPIER CBD | WALK UP

Great venues. Evening sun. And some fabulous bubbles and food pairings. That's what's on offer all throughout the Napier CBD during this year's F.A.W.C! Summer Sundowner. Up to eight venues in the Napier CBD will challenge you with fabulous bubbles and food match offerings. Each venue will offer a local sparkling cocktail and a small plate of yumminess. Pick up your 'sundowner passport', visit two or more participating venues, get it stamped, hand in your map at the end of your night and win one of two \$250 Napier CBD gift vouchers. And to make it easier than ever, (so no one misses out) you've got two nights to complete your passport, Wednesday 20th and Thursday 21st.



F.A.W.C! Supernatural and Fireman Sam | 20th March

6:00PM - 8:30PM | MILLAR ROAD | HAUMOANA | \$170

Central Fire Station and The Supernatural Wine Co. are teaming up to create an elevated twist on the classic kiwi BBQ. Enjoy the incredible panoramic view of the Cape Kidnappers coastline as you begin your evening with canapes and bubbles on the lawn, before taking a seat for the main course. Next, it's time to devour four delicious courses of barbecued delights, cooked by the talented team from Central Fire Station Bistro. Every dish will be matched with wines from The Supernatural Wine Co., renowned for their organic, naturally vinified, low sulphur techniques. So, if you love a BBQ but don't fancy the prep time, this is your chance to sit back, relax and make the most of an epic Kiwi classic. Ticket price includes canapes & bubbles on the lawn, four course dinner paired with The Supernatural Wine Co. wines.



Experience Vintage with Trinity Hill

21st March

4:30PM - 6:30PM | TRINITY HILL | FERNHILL | \$66

Discover what vintage at Trinity Hill is all about! Join the Trinity Hill winemaking and viticulture team as you participate in three vintage activities and learn about the process of harvest and creating wine from grape to bottle. Have a try at foot-stomping wines, tasting ferments through and discovering the critical process of fermentation and finally sampling fully finished wines with the winemakers themselves. After the activities are finished, guests can sit back and relax at our Cellar Door with a mini cheese platter and some final wine tastings to finish. Ticket price includes all activities, mini cheese platter and six tastings altogether.



Discover Čuvar Winery by Sir George Fistonich | *21st March*

6:30PM - 10:30PM | CENTRAL FIRE STATION BISTRO | NAPIER | \$150

With his inspiring energy and lifelong dedication to pioneering progression in the wine industry, Čuvar is the vision of legendary wine entrepreneur and Villa Maria founder, Sir George Fistonich. Čuvar, (pronounced chu-var) translates to guardian in Croatian. Čuvar pays homage to the Croatian wine pioneers and many others, who played an important part in shaping what New Zealand's wine story is today.

The most recent addition to the Hawkes Bay wine scene, the winery is based in the former Esk Valley winery site in Bayview, a site Sir George himself planted over 30 years ago. In this exclusive collaboration F.A.W.C!ers be among the first to experience an evening of exquisite Croatian inspired cuisine paired to Čuvar wines.

Chief winemaker Michelle Richardson will be on hand to take us through the wines, known for her extraordinary ability to translate the essence of a country, region, vineyard, or even a single row, Michelle will cover the history of this great winemaking family, their time establishing and running the renowned Villa Maria winery and the incredible passion that has driven the development of this new winery. Paired with a four-course menu of only the freshest Hawke's Bay produce, and expertly prepared by Central Fire Station's Head Chef Sam Clark, this is an evening that few will want to miss.



Ticket price includes four courses and small dessert, and four wine matches, one per course.



A Taste of Asia | 21st March

6:30PM - 10:00PM | ST GEORGE'S RESTAURANT
HAVELOCK NORTH | \$100

Imagine a small restaurant in Asia off the beaten track, something that you just happened to stumble upon. A place that transports you to a different place and immerses you in the true and authentic flavours of Asia. That's what you'll find at this delicious F.A.W.C! event. The tasty menu will be jampacked with true and authentic flavours, full of heart and soul from all over Asia. Expect an absolute array of flavours true to their origin, combined with a dish made from the freshest Hawke's Bay ingredients. Expect snacks, BBQ-style dishes, larger plates and an indulgent dessert to finish, with inspiration from Vietnam, Thailand, China, Japan and Korea. A curated beverage list will be available to compliment the offerings for the night. It's finger-licking good stuff. Ticket price includes three snacks and five course set menu. Beverage list available.



Sundown Groove | 22nd March

6:00PM - 9:00PM | BROTHER | NAPIER | \$80

Join us for an unforgettable evening of entertainment at our 'Sundown Groove' guided picnic. As the sun sets on a picturesque outdoor setting, we invite you to immerse yourself in a world of music, wine, and a globally inspired tapas style menu. Our talented DJ will set the stage with a carefully curated playlist, blending soulful beats and lively tunes that will make you want to groove. Feel the rhythm and let loose as you take in the views. Sip and savour a variety of exceptional Village Vineyards organic wines, carefully chosen to compliment your tapas journey. Our winemaker will guide you through the perfect pairings to enhance your picnic experience. Indulge in a four course gourmet selection of handcrafted tapas-style dishes prepared by our Head Chef; each bite is a burst of flavour and artistry, perfectly matched to the evening's atmosphere. Finish the evening with a drink from the bar, taking in the last of the music as the sun drops beneath the vines. Ticket price includes four course tapas style menu, pair glass of Village Vineyard Wines per course, live DJ.



Cheers to Whisky | 22nd March

6:00PM - 10:00PM | THE HAWKE'S BAY CLUB | NAPIER | \$150

Join us for an evening of whisky appreciation and discovery at the historic Hawke's Bay Club, where you will sample a range of whiskies from around the world, paired with delicious dishes made with fresh and local ingredients from Design Cuisine. With six whiskies matched to food, don't miss this chance to experience the finest whiskies and cuisine Hawke's Bay has to offer. Your six-course tasting menu will be tailored to ensure you experience the true flavours of each whisky. So, all that's left is for you to sit back, relax and enjoy the evening. Ticket price includes six course menu with six paired whiskies.



Tacoteca Takeover | 22nd March

4:00PM - 10:00PM | THE HANGAR BEHIND THE DAILY TELEGRAPH BUILDING | NAPIER | WALK UP

Auckland's Tacoteca brings their own style of taqueria to Hawke's Bay to join forces with Hands Down Tortillas for a collaborative Summer Taco Party. This walk-up event in "The Hanger" and carpark of the Daily Telegraph, 49 Tennyson Street, will see guest chef, Jean Brito from Tacoteca, serve up iconic flavours from his epic Auckland eatery. What's more, Brave Brewing Co. are brewing a special beer for the event, while cocktails will be carefully crafted by the other half of Tacoteca, Edmundo and his front of house team, which will ensure there is a little bit of something for everyone. Tacoteca is the newest go-to eatery in Auckland's City Works Depot, grounded in tradition but delivering modern flavours that bring the best of both worlds. Food and beverages will be priced for approachability and live music, chill out zones and an all-inclusive environment will deliver an unforgettable atmosphere. The event will start at 4pm and run until 10pm with food and beverages available for purchase for the entire event.



The Late Lunch | 23rd March

2:00PM - 8:00PM | THE FARM SHOP | WAIROA | \$180

Take in the panoramic farm to ocean views as you enjoy a sumptuous long lunch at Waihua Station. Begin your day with a glass of Champagne and wander through the stunning grounds, before lunch begins with three separate plated entrees from Chef Biki Miura, including a taste of the feature eye fillet that is raised at Waihua Station. Kaimoana from Mahia Peninsula and Holly Pork also feature, before a cumquat gelato with a shot of gin from a Hawkes Bay Distillery cleanses the palette. The main, from Chef Mark Caves comes as a side of beef ribs, again raised on Waihua Station and available through The Farm Shop, cooked on an Argentinian Spit throughout the day and served alongside select salads. Hohepa cheeses will serve as the final flourish, before all that's left to do is admire the summer evening and spectacular views. Ticket price includes all food and wines to match.



The Taittinger Oyster & Whitebait Street Bar | 23rd March

4:00PM - 8:00PM | ADVINTAGE CAR PARK
HAVELOCK NORTH | WALK UP

The world-famous in Havelock North Advintage car park bar is back for summer F.A.W.C! 2024. 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 bang out old-school whitebait sandwiches. Expect other delicious food options. Expect DJ Ben Wright on the decks. And expect to have a really great time. This is a very casual, walk-up gig and always one of the biggest events on the F.A.W.C! calendar. Park up for the long haul or drop in to warm up before other F.A.W.C! events. Please bring cash.



Gin-spiration at the Hawke's Bay Club | 23rd March

6:00PM - 10:00PM | THE HAWKE'S BAY CLUB | NAPIER | \$150

Join us for a night of gin appreciation and discovery at the Hawke's Bay Club, where you will taste a range of gins, paired with mouth-watering dishes made with fresh and local ingredients from Design Cuisine. Whether you are a gin lover or a gin curious, you will enjoy this exclusive and intimate event, where you will learn about the history, production, and botanicals of each gin, as well as the best food matches over six delicious courses. Made with the freshest Hawke's Bay ingredients, this exquisite tasting menu will be the final flourish on a delightful gin-spired evening. Ticket price includes six course tasting menu with six paired gins.



Vege vibes with Alby Hailes

23rd & 24th March

10:30AM - 2:00PM | FARMHOUSE KITCHEN | HASTINGS | \$140

Alby Hailes has always been passionate about delicious, flavourful food and in this 3.5 hour workshop he will share six veg-forward dishes designed to make you feel good! In this hands-on workshop, participants will prepare a delicious plant-based meal of five mains and dessert before sitting down to enjoy their efforts as a shared lunch. As one of the most exciting young home cooks in New Zealand, Alby is renowned for winning the Great Kiwi Bake Off in 2021 and has spent the past 10 years as a writer of delicious and creative recipes for all eaters and occasions, with a focus on global flavours, seasonal produce, and the power of food in connecting us to whenua, wh nau and self to promote mental wellness. His brand new cookbook, *Good Vibes: Eat well with feel-good flavours*, was published in 2023. F.A.W.C!ers will receive a morning tea on arrival, before creating and sharing five mains, followed by a dessert. *Good Vibes* will be available to purchase with your ticket and will be waiting for you at the workshop. Ticket price includes three-and-a-half-hour workshop, morning tea on arrival. Creating and sharing 5 mains, a flatbread and a dessert.



The Craggy Range Harvest Party

23rd March

12:00PM - 4:00PM | CRAGGY RANGE KITCHEN GARDEN HAVELOCK NORTH | \$145

Close out summer in the best way possible and celebrate Craggy Range's 25th vintage in the breath-taking surrounds of the Craggy Range gardens. Head Chef Casey McDonald and his team will keep a roving menu of delicious bites and substantial canapes featuring produce from our neighbours and our own corner of paradise – the organic kitchen garden. We'll serve your favourite drops from Craggy Range's Family Collection of wine, and our winemakers will preview not-yet-released varietals. If you ever wanted a taster of Craggy Range's Deep Purple members' event and front-row seats for vintage 2024, don't miss out on this! Ticket price includes a roving menu of smaller and larger bites, and Craggy Range wine for the duration of the event. Please note – this event will be cancelled in case of wet weather.



The Evolution of Tony Bish Wines

23rd March

3:00PM - 7:00PM | THE URBAN WINERY | NAPIER | \$110

An exclusive and indulgent wine-tasting experience, celebrating exceptional Chardonnay wines. This event will showcase a vertical tasting of Tony Bish's iconic Chardonnays, from Tony's very first vintage to the current. Discover a full tasting of Bish wines, including Skin in the game, a limited release skin contact Chardonnay produced in 2018, while enjoying platters showcasing local cheeses and meats, house-made dips, breads and crackers. The afternoon will wrap up with magnums of certain wines being opened and enjoyed by guests with a jazz band performing. Ticket price includes tasting of minimum six back vintage Tony Bish Wines, a glass of wine from Magnum bottles, locally sourced produce platter, jazz band entertainment.



Tacoteca MasaClass | 24th March

10:00AM - 5:00PM | BALQUHIDDER HOUSE | NAPIER | \$220

Auckland's Tacoteca is sharing their exciting Chef Jean Brito with F.A.W.C!ers for a comprehensive "MasaClass" of Mexican cuisine. A follow on their Friday Night Tacoteca Takeover Taco Party, Chef Jean and his team will wow guests with an intimate yet thorough masterclass of Mexican cuisine, before guests are invited to be seated for a shared long lunch carefully and thoughtfully prepared by the Tacoteca team. Ticket price includes masterclass with welcome drink, shared lunch, 2-3 drinks to accompany lunch included. Bottles of wine from a small-curated list available to purchase.



Low 'n' Slow Sunday | 24th March

4:00PM - 9:00PM | MARY'S | HAVELOCK NORTH | WALK UP

For one night only Mary's Restaurant is going low and slow for a special menu jampacked with American BBQ classics. Mary's brigade of chefs will turn up the heat with their favourite, smoky, tender, sweet and spicy meaty dishes. From slow-cooked brisket, sticky ribs, to tangy pickles and your favourite soul-food salads. Enjoy the vibrant Havelock North village and the late summer's evening as you bring a friend, sit back, relax, and let Mary's take care of the comfort! This is a walk-up event with no tickets required, however booking ahead is recommended if you want a specific time.





Casey McDonald

CRAGGY RANGE WINERY

To say that Casey is happiest in a kitchen is an understatement. He began his professional career at the age of 14, stuck behind a classic fish'n'chip shop fryer on the main street of Karori, Wellington. Undeterred by the relentlessness of juggling his studies with kitchen hand work - he knew he was going to forge a path in the culinary world.

After completing half a commerce degree, a shift in direction came and saw him finally study cooking at Massey university and then wash dishes at a small Wellington restaurant- Citron. This then changed in the form of his first role as a qualified chef, under the guidance of Rex Morgan of Citron. An iconic Wellington restaurant and true fixture on the New Zealand food scene for over a decade,

this bright yellow terrace is where Casey spent the next three years, learning the workings of a high end kitchen, honing his technical skills and planning a move to San Francisco, in search of challenge and diversity.

Before too long, he found himself acclimatized to the Californian heat, having joined Restaurant Gary Danko, a Californian institute of fine dining with unique roots in its local community. Here, he discovered the importance of championing the best produce from around the world and understanding seasonality.

At the age of 25, he looked further afield, jumping on a plane to London, to find himself in the kitchen of The Square in Mayfair - arguably one of the city's most lauded restaurants, boasting two Michelin stars for an incredible fifteen consecutive years. Under the tutelage of Phil Howard, Casey refined his attention to detail, finesse, and creativity over a two-year period. Armed with the influence of the last few years, Casey headed back south, landing in Melbourne just as the city began to cement itself as the culinary capital of Australia.

It was a simple, but perfectly executed, breakfast at Andrew McConnell's Cumulus Inc that resonated deeply. Seeking a relaxed, yet equally produce-driven and professional environment as the one he had just departed, Casey found himself at Andrew's flagship restaurant, Cutler & Co for two years, with the restaurant winning best in Australia.

Promoted to Head Chef of both Cumulus Inc and Cumulus Up, he stayed in this position for two years before his ability to inspire and innovate saw him overseeing all six of Andrew's kitchens including Cutler & Co, Supernormal and Cumulus. Wearing many hats daily, his seamless interpretation of the various dining styles across multiple venues were testament to his versatility, delivered with assurance and finesse.

Most recently, Casey has returned home to New Zealand to settle in Hawke's Bay, where within days he accepted the position as Head Chef and manager of Craggy Range Restaurant. Over the last four years, Casey has influenced the Hawke's Bay culinary scene, and with the recent opening of Mary's Restaurant has been able to promote and inspire his young protégés to dream big and forge a path like his.

The last decade's adventures have influenced Casey's signature style - from the uniquely warm hospitality, driven by his kitchen and front of house teams, to his desire to champion our region's unique spoils and the incredible people and families who produce them.



Plabita Florence

FOREST RESTAURANT, AUCKLAND

Plabita Florence is owner and head chef of Forest. Forest started as a pop up back in 2018, and is now a 30-seater restaurant in Auckland. Having been raised vegetarian, Plabita runs Forest under the same umbrella, but makes it her mission to explore interesting and thoughtful techniques to reference nostalgic flavours, whether they be dishes we used to eat as kids, lollies we got from the dairy, or just a wild flower or herb that was picked and sniffed. Forest was first awarded a hat in Cuisine's Good Food Guide for 2022, since then Plabita was named Evolving Woman in Food & Drink for 2023, and Forest has been included in both Metro and Viva's Top 50 Restaurants lists in 2023.



Zennon Wijlens

PARIS BUTTER, AUCKLAND

Zennon Wijlens, the Co-Owner and Head Chef of Paris Butter, is a culinary maestro whose innovative spirit and commitment to excellence have propelled the restaurant to the forefront of Auckland's dining scene. Alongside fellow chef and Co-Owner Nick Honeyman, Zennon has transformed Paris Butter into an establishment that seamlessly blends a fun, innovative, yet refined ambience with a modern dining experience.

Awarded the prestigious title of Cuisine NZ Chef of the Year for 2023/24, Zennon's culinary prowess is unmistakable. His approach to cuisine is deeply rooted in memories and travel, bringing to the table innovative and interpretive New Zealand dishes that are both familiar and excitingly novel. Under his guidance, Paris Butter's menu is a testament to creativity and culinary finesse, offering diners a choice between three or six courses that highlight the best of New Zealand's produce.

Zealand dishes that are both familiar and excitingly novel. Under his guidance, Paris Butter's menu is a testament to creativity and culinary finesse, offering diners a choice between three or six courses that highlight the best of New Zealand's produce.

Zennon and his team work closely with some of the best suppliers in the country, ensuring that every ingredient is of the highest quality. This dedication to sourcing is evident in every dish, where the emphasis is strongly placed on seasons, textures, and flavours. The result is a beautifully balanced evolution menu that takes diners on a gastronomic journey.

As a chef and leader, Zennon Wijlens is not just an advocate for great cuisine but also for the rich tapestry of experiences that food can offer. His passion for creating memorable dining experiences is what makes Paris Butter not just a restaurant but a destination for anyone seeking culinary innovation and excellence.



Greg Piner MARBECKS, DUNEDIN

With over twenty years' experience in the kitchens of Aotearoa, long time Silver Fern Farms collaborator, Greg Piner has been the engine room behind some of Dunedin's most beloved dining establishments. Pier 24 at Hotel St Clair, No7 Balmac and Vault 21 to name a few. Greg is currently based at Marbecks in Dunedin.



Callum Hann LOU'S PLACE, BAROSSA VALLEY AND ELEVEN RESTAURANT, ADELAIDE

Callum Hann is a cook, author and passionate food educator, drawing inspiration from his Barossa Valley heritage and the best produce SA has to offer. Callum honed his craft from a young age, having worked in several restaurants in South Australia and Victoria starting at the age of 14. In 2012, he released his first cookbook "The Starter Kitchen", and in 2014 released his second cookbook, "I'd Eat That!".

In 2016 Callum co-authored his third cookbook *Quick. Easy. Healthy.* featuring a collection of Sprout's most popular cooking class recipes. Callum is currently a regular contributor to SA Life magazine, ACH Group and Health Partners. Callum is known for his varied media roles including his current hosting duties on Channel 7's SA Weekender, his second place in Masterchef Australia in 2010, first place in Masterchef Allstars in 2012 and fourth place in Masterchef Back to Win in 2020.

Callum is also an ambassador for the Cancer Council, Brand South Australia, Market Fresh SA and the Adelaide Crows.

Hawke's Bay Legends



Summer F.A.W.C! in New Zealand's Food and Wine Country is the perfect time to celebrate the innovative founders of the region's legendary food and wine industries.

And this year, Cuisine Magazine and the team at F.A.W.C! have a challenge for all who attend – help us discover the next F.A.W.C! Hawke's Bay Legend!

The search is on for a super-visionary who has helped shape Hawke's Bay into the leading food and wine destination it is today, and we want to hear from you.

In 2021 Sir Graeme Avery was crowned as the inaugural legend for his lasting and momentous impact on the landscape of food tourism, and in

2022, Kim Thorp, of Black Barn Vineyards, was awarded the honours.

Now we're all set to discover the 2024 stories of F.A.W.C! Hawke's Bay Legends. Do you know a winemaker who has revolutionised the industry? A food producer whose humble harvest speaks volumes? Or perhaps a chef who has broken new ground? You can let us know who you think deserves to be crowned the 2024 Hawke's Bay Legend at www.fawc.co.nz/hawkes-bay-legends/nominees/.

Cuisine



KIM THORP: 2022

Well known as the maestro behind the extensive Black Barn brand, Kim changed the tourism industry in Hawke's Bay with the full suite of food, wine and accommodation offerings under one brand. As one of the country's legendary advertising creative directors, Kim was also instrumental in designing both the original Wine Country brand alongside Sir Graeme Avery, and its contemporary evolution as the Food and Wine Country brand positioning in 2021.

"It is so very clear that Kim Thorp has had an incredible influence on the landscape of Hawke's Bay Food and Wine Country, and his dedication to the region makes him an extremely worthy recipient of this year's Legends honour," said Cuisine Editor Kelli Brett.

SIR GRAEME AVERY: 2021



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 Ngāti Kahungunu to further a local Māori experience.

A celebrated New Zealand businessman and philanthropist, he has many strings to his bow. His latest passion – the EIT Institute of Sport & Health (EIT ISH) in Hastings – is integral to a transformational journey for the region, one that will encourage individuals and communities to choose healthier lifestyles.



Plan Your Stay

We know a country where the food is bountiful and the wine is beautiful. Where the skies are big because horizons are wide and the warm gentle landscape stretches out forever. Yet this country is not too far away at all. And yes, you are very, very welcome to visit. This country is Hawke's Bay, New Zealand's Food and Wine Country.



Getting Here

Hawke's Bay's spectacular East Coast location is why most of us choose to live here. That doesn't mean it's hard to get here. In fact, it's quite the opposite!

Driving:

Driving to Hawke's Bay is a breeze from anywhere - and the scenery is not too shabby either!

- From the North/West: We're just a short hop (about 90 mins) from Taupo on the Thermal Explorer Highway (SH5).
- From the East: Take the Pacific Coast Highway from Gisborne (SH2) into Northern Hawke's Bay and Wairoa.
- From the South: From Wellington, head up the Classic New Zealand Wine Trail (SH2) through the Wairarapa - you'll be in Central Hawke's Bay in just over 3hrs.

Flying:

Hawke's Bay Airport is an easy 10 minutes' drive from Napier's city centre and 25 minutes from Hastings.

[Air New Zealand](#) (and F.A.W.C! partner) operates daily direct flights from Auckland, Wellington and Christchurch, with connections from across their extensive domestic network.

[Air Napier](#) offers private charter services to/from every New Zealand location.

[Origin Air](#) operates direct services from Nelson, Hamilton and Palmerston North, with connections across their network.



AIR NEW ZEALAND 

Fly to Hawke's Bay

With over 100 flights a week from Auckland,
Wellington and Christchurch to Napier

Connections available from Air New Zealand serviced domestic airports.

Book now at airnewzealand.co.nz

STAR ALLIANCE MEMBER 

Plan Your Stay

Hawke's Bay is a mecca of wonderful things to see, do and taste! To ensure a winning F.A.W.C! weekend, find the perfect place to rest your head after satisfying your tummy. And don't forget to plan your ride to safely get from A to F.A.W.C! and back again.

Accommodation

Need a comfy bed to rest your head?

Well you're in luck! Hawke's Bay people are known for their hospitality, and there is plenty of choice to suit your needs. With everything from luxury retreats and romantic cottages amongst the vines, to family-friendly holiday parks and glamping spots, you're guaranteed to find the perfect night's sleep.

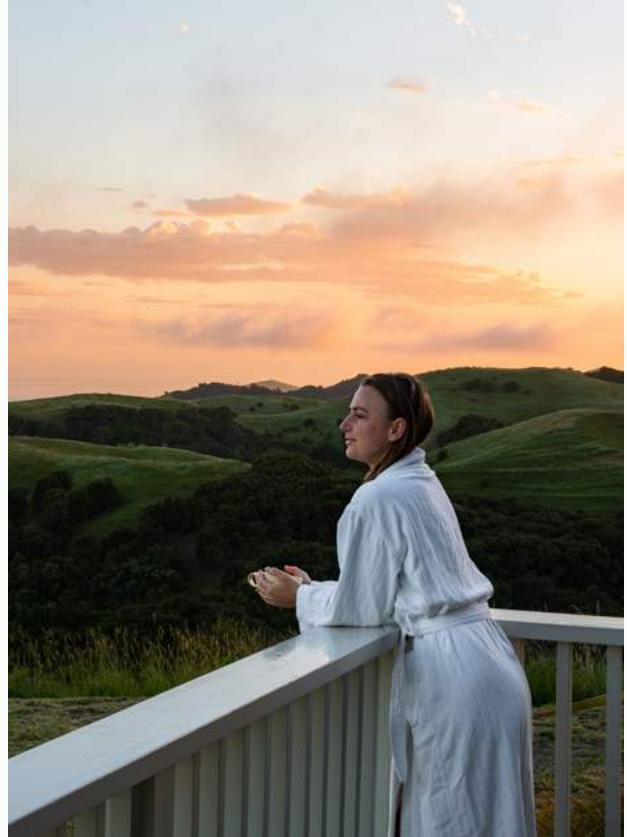
[**Read More**](#)

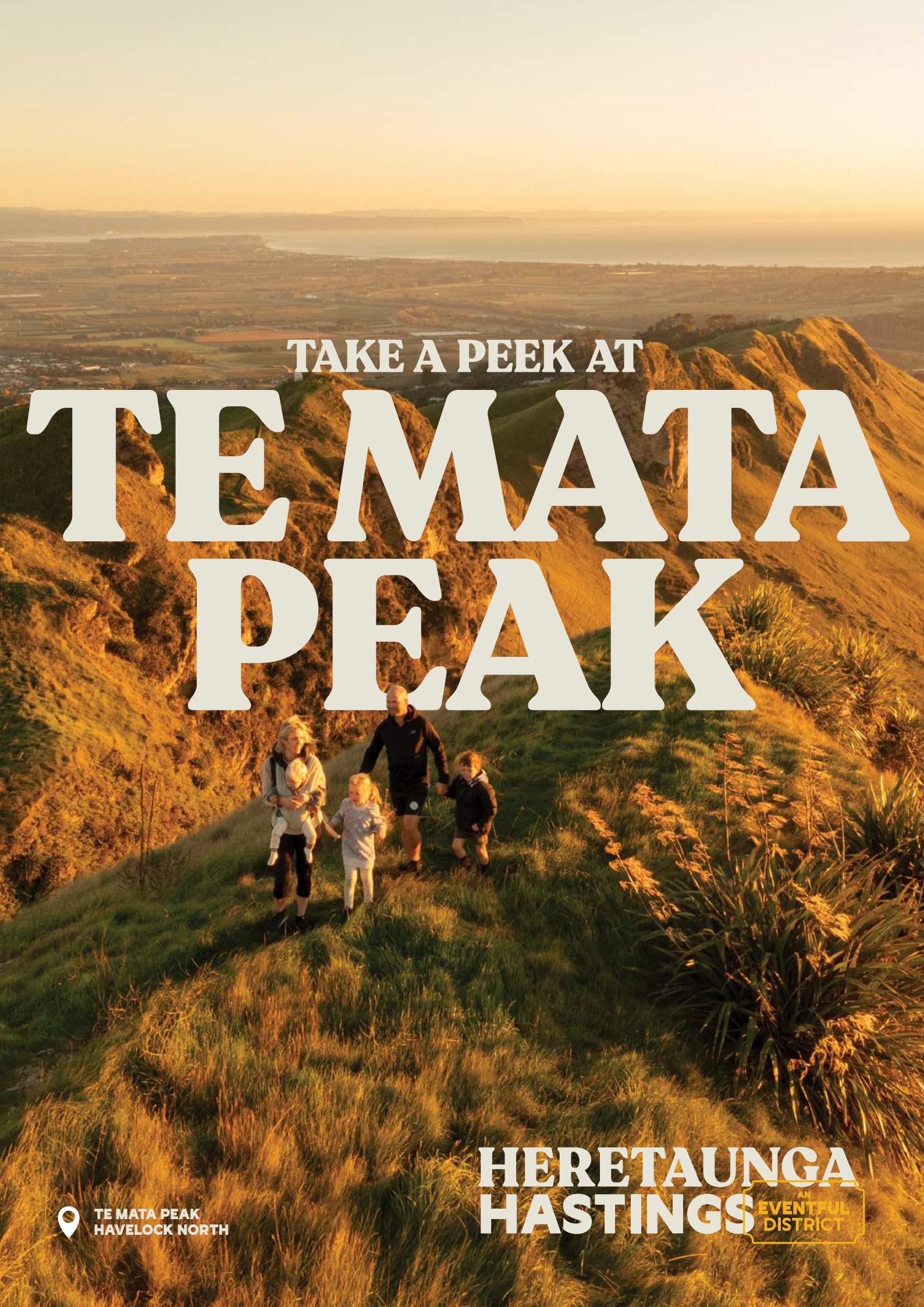


Transport

Transfers can be booked to/from Hawke's Bay Airport, or anywhere else in the Bay. From vintage rides, to luxury cars, the choice is yours.

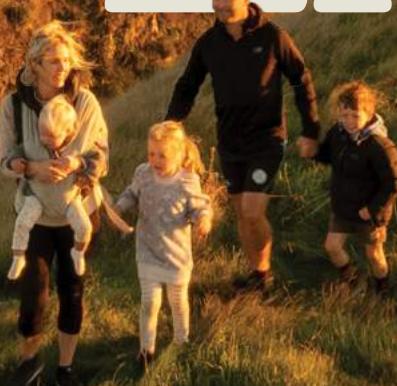
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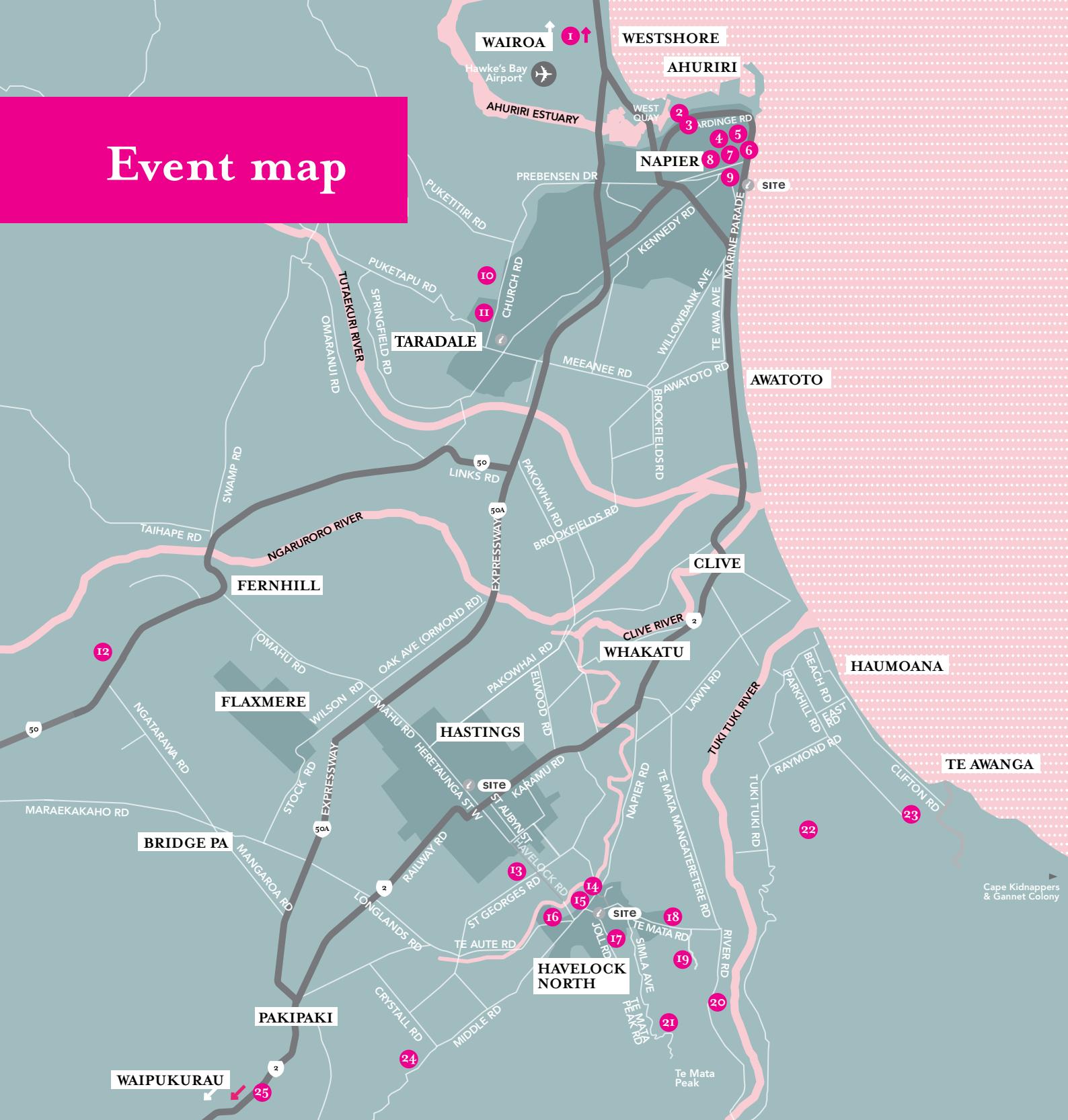
Event Summary

<i>Map Reference No.</i>	<i>Location</i>	<i>Commences</i>	<i>Finishes</i>	<i>Cost</i>
FRIDAY 15 March				
9 Spirit of the Bay	Swiss-Belboutique	6:00pm	9:00pm	\$125
22 The Small Cellar Session	Te Awanga Estate	6:00pm	9:00pm	\$120
10 Hawke's Bay Origins	Mission Estate Winery	6:30pm	10:30pm	\$230
SATURDAY 16 March				
11 Church Road Harvest Experience	Church Road Winery	9:00am	2:30pm	\$220
24 Nostrana with Bri DiMatta	Farmhouse Kitchen	10:30am	2:00pm	\$140
19 All for 10. And 10 for All.	Black Barn Vineyards	12:00pm	7:00pm	\$10
15 Great Wine Capitals: Adelaide Showcase	St Martha's Café	6:00pm	9:00pm	\$150
8 A Wine Bromance	Mister D	6:00pm	10:00pm	\$175
20 Sunset Soiree	Peak House	6:00pm	10:00pm	\$100
SUNDAY 17 March				
24 Nostrana with Bri DiMatta	Farmhouse Kitchen	10:30am	2:00pm	\$140
25 Foraged and Fed, a Lunch Break	Wallingford Homestead	12:00pm	4:00pm	\$180
Grand Long Lunch	Secret Location	12:00pm	5:00pm	\$280
13 Opa	St George's Restaurant	12:30pm	4:00pm	\$130
16 The Great Vinous Odyssey	Smith & Sheth Oenothèque	2:00pm	4:00pm	\$90
TUESDAY 19 March				
7 Taste Fusion: Collaborative Cuisine	Teresa Bar	5:30pm	9:00pm	\$150
WEDNESDAY 20 March				
CBD Summer Sundowner - Bubbles, Bites & Beats	Napier CBD	5:00pm	9:00pm	Walk up
21 Supernatural and Fireman Sam	Millar Road	6:00pm	9:00pm	\$180

<i>Map Reference No.</i>	<i>Location</i>	<i>Commences</i>	<i>Finishes</i>	<i>Cost</i>
THURSDAY 21 March				
12 Experience Vintage with Trinity Hill	Trinity Hill	4:30pm	6:30pm	\$66
CBD Summer Sundowner - Bubbles, Bites & Beats	Napier CBD	5:00pm	9:00pm	Walk up
5 Discover Čuvar Winery by Sir George Fistonich Central Fire Station Bistro		6:30pm	10:30pm	\$150
13 A Taste of Asia	St George's Restaurant	6:30pm	10:00pm	\$100
FRIDAY 22 March				
4 Tacoteca Takeover	The Hangar behind the Daily Telegraph Building	4:00pm	10:00pm	Walk up
9 Spirit of the Bay	Swiss-Belboutique	6:00pm	9:00pm	\$125
18 Sundown Groove	Brother	6:00pm	9:00pm	\$80
6 Cheers to Whisky	The Hawke's Bay Club	6:00pm	10:00pm	\$150
SATURDAY 23 March				
24 Vege Vibes with Alby Hailes	Farmhouse Kitchen	10:30am	2:00pm	\$140
20 The Craggy Range Harvest Party	Craggy Range Kitchen Garden	12:30pm	4:00pm	\$145
1 The Late Lunch	The Farm Shop	2:00pm	8:00pm	\$180
2 The Evolution of Tony Bish Wines	The Urban Winery	3:00pm	7:00pm	\$110
14 The Taittinger Oyster & Whitebait Street Bar	Advintage Car Park	4:00pm	8:00pm	Walk up
6 Gin-spiration at the Hawke's Bay Club	The Hawke's Bay Club	6:00pm	10:00pm	\$150
SUNDAY 24 March				
3 Tacoteca MasaClass	Balquhidder House	10:00am	5:00pm	\$220
24 Vege Vibes with Alby Hailes	Farmhouse Kitchen	10:30am	2:00pm	\$140
17 Low 'n' Slow Sunday	Mary's	4:00pm	9:00pm	Walk up

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

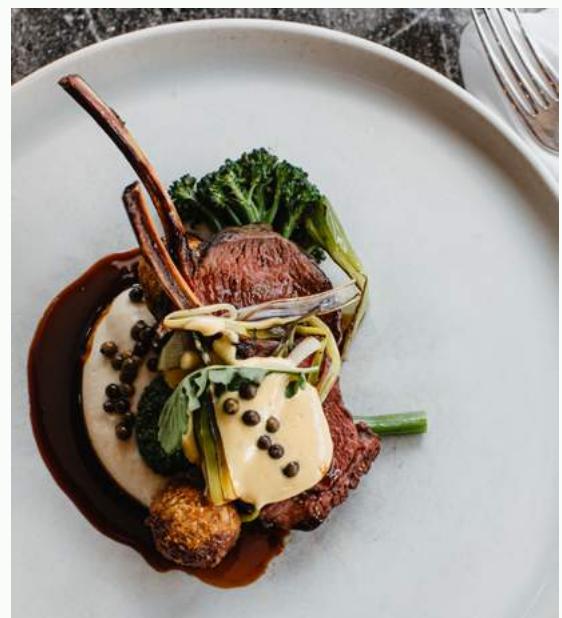
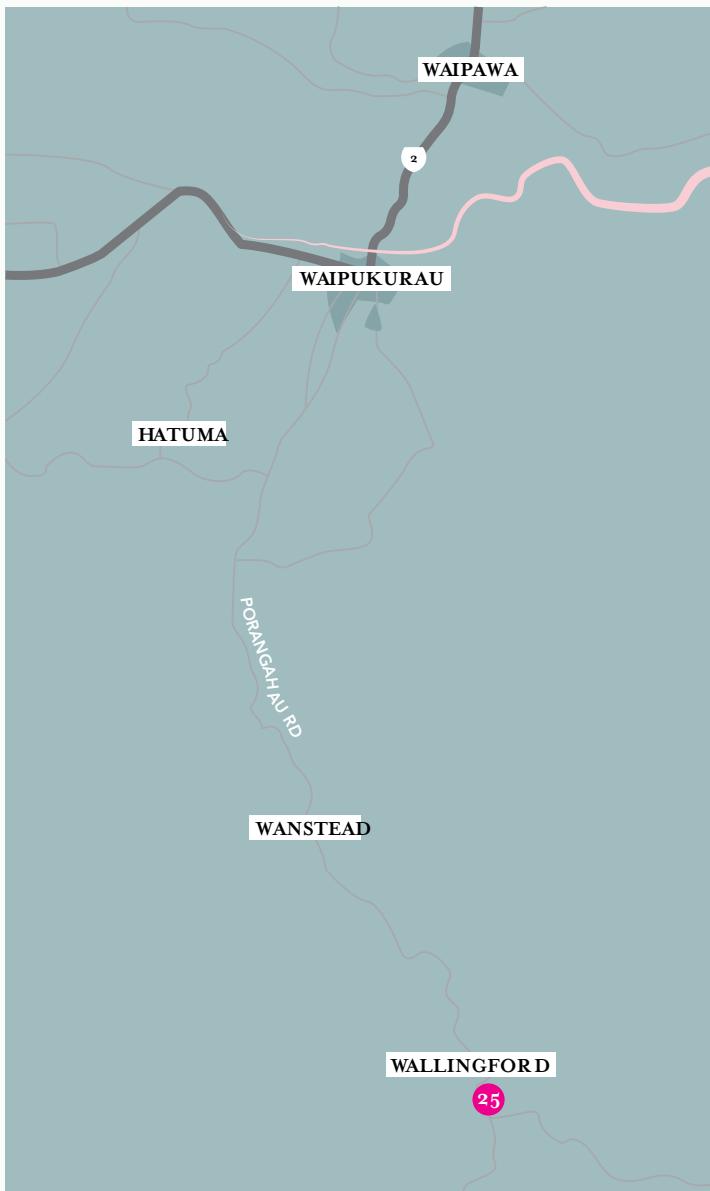
Event map



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

- 1. The Farm Shop
- 2. The Urban Winery
- 3. Balquhidder House
- 4. Daily Telegraph Building
- 5. Central Fire Station Bistro
- 6. The Hawke's Bay Club
- 7. Teresa Bar
- 8. Mister D
- 9. Swiss-Belboutique
- 10. Mission Estate Winery
- 11. Church Road Winery
- 12. Trinity Hill
- 13. St Georges Restaurant
- 14. Advintage
- 15. St Martha's Cafe
- 16. Smith & Sheth
- 17. Mary's
- 18. Brother
- 19. Black Barn Bistro
- 20. Craggy Range
- 21. Peak House
- 22. Millar Road
- 23. Te Awanga Estate
- 24. Farmhouse Kitchen
- 25. Wallingford Homestead

CENTRAL HAWKE'S BAY



WAIROA



F.A.Q.s

What sort of food will there be?

Each event is completely different. Have a good read of the event descriptions and then, if you still have questions, we suggest contacting each event venue directly as they'll be best placed to answer.

Where can I book tickets?

Through this very site - just click on the 'Buy Tickets' link in each event listing.

How do I get access to the pre-sale?

The pre-sale opportunity is available exclusively to our F.A.W.C! database, so make sure you're signed up. On the morning of the pre-sale, we'll email you the access code which allows you to purchase tickets 24 hours in advance of the general sale.

How do I know what's included in each ticket price?

We try to include as much detail as possible in the event descriptions, without giving the whole game away. If you think you need more detail to make a decision, we suggest you contact each event venue.

What if I have a food allergy?

Please contact the venue directly to discuss your specific needs - the earlier the better, but should be at least 2 days' notice to ensure the event venue has sufficient time to prepare.

Can I sit with friends?

Every event will do their best to sit friends with each other, although this may not always be possible. Once you have purchased your tickets, we suggest contacting the venue to let them know the size of your group - especially if you've all purchased tickets separately.

What transport options are available?

Occasionally our events include options for transport as part of the ticket inclusion - if it's available, it will be detailed in the event description. Failing that, we suggest checking out the Transport options on www.hawkesbaynz.com

Is F.A.W.C! R18?

Due to the nature of F.A.W.C!, you can assume events are limited to R18 unless child options are explicitly offered.

What if I change my mind or I can't make the event?

We are unable to refund tickets - you can read the full ticketing policy on Eventfinda's website. You may like to consider using the F.A.W.C! Marketplace to sell your tickets to someone else.

What is the F.A.W.C! Marketplace and how does it work?

The marketplace helps to connect people wanting to sell tickets with those wanting to buy tickets. You email us, and we'll post a notice about your tickets.

I've booked tickets. Now, how do I find accommodation?

Take a look at the official Hawke's Bay website for more options.

How can I get to Hawke's Bay?

Air New Zealand operate flights in and out of Hawke's Bay daily to destinations all over New Zealand. If flying isn't your thing you can self-drive and enjoy the stunning scenery on your way.

If you can't find what you need, you
can contact the team on
fawc@hawkesbaytourism.co.nz

Get Involved

Keep in touch

Sign up to become a [F.A.W.C!er](#) to receive all the latest info on F.A.W.C!

Share your F.A.W.C! Experience

Join F.A.W.C! on [Facebook](#) and [Instagram](#) and share your experience with #fawcnz

Can't wait for F.A.W.C!

Hawke's Bay is home to plenty of outstanding food and beverage spots. Check out our [Food Guide](#) and [Drinks Guide](#) to start exploring Hawke's Bay's foodie scene

Sponsors

Hawke's Bay Tourism would like to thank the wonderful F.A.W.C! partners who play a major role in bringing you F.A.W.C! Food and Wine Classic. Without them we couldn't bring you these amazing events that allow you to get up close and personal with New Zealand's clever food and wine folk amidst some memorable eating and drinking!



Cuisine

