

NEW ZEALAND

# Taste

## More, please

Let's do brunch

Buttermilk pancakes  
croque-monsieur  
and crumpets

◀  
Spiced apple  
crumble with  
dulce de leche ice  
cream, page 74.

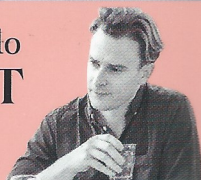
### ONE-POT WONDERS

Fuss-free dinners  
full of goodness

✧ *Plus* ✧

- SLOW-COOKED SHANKS
- Bacon & herb focaccia • French onion soup
- LEMON CURD CRUMBLE

Local foodies do  
**COMFORT  
FOOD** ▷



Sam Mannering's  
**SUNDAY  
DINNER**



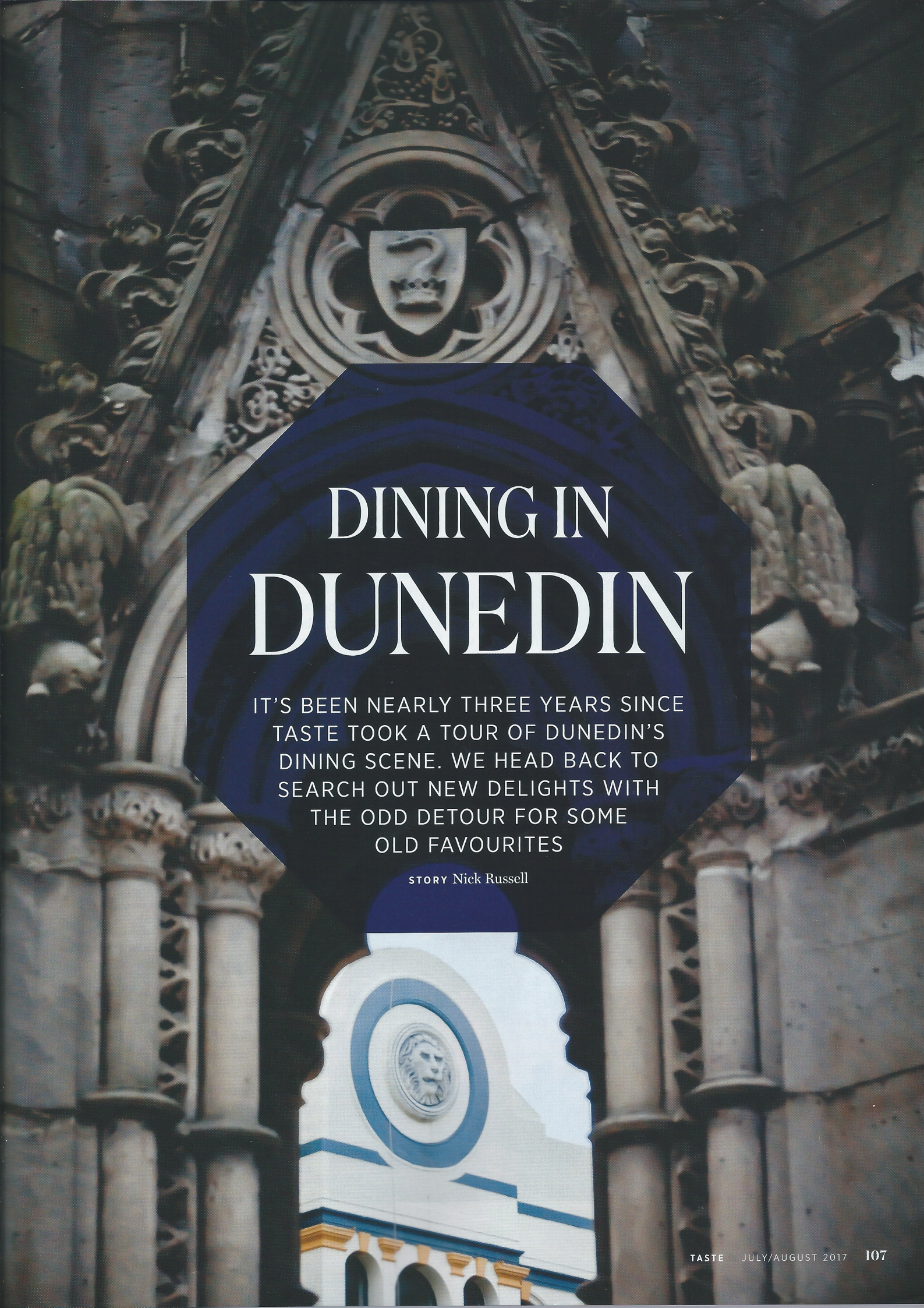
Eleanor Ozich's  
**WINTER  
BAKING**



Sophie Gray's  
**GUIDE  
TO SOUP**







# DINING IN DUNEDIN

IT'S BEEN NEARLY THREE YEARS SINCE  
TASTE TOOK A TOUR OF DUNEDIN'S  
DINING SCENE. WE HEAD BACK TO  
SEARCH OUT NEW DELIGHTS WITH  
THE ODD DETOUR FOR SOME  
OLD FAVOURITES

STORY Nick Russell



As well as having a wonderfully appropriate name to kick off our story, **New New New brewery** is one of the most creative craft brewers in the South Island. Its adventurous brews have now become even easier to lay your hands on with the opening of a taproom in Crawford Street where locals and visitors alike can grab takeaway, tap-filled riggers of the good stuff, all within the soothing surrounds of a renovated heritage building.

It seems that much that is new and interesting in Dunedin is housed within elegantly restored Victorian and Edwardian buildings – a combination of heritage and contemporary thinking which is coming to define the city.

A bank vault is guarding the booze at **Vault 21**, the ‘enfant terrible’ of the Octagon, which has been serving a Chinese-fusion sharing-plate menu since 2015. It’s a former BNZ bank but did an 18-year tour of duty as the Ra Bar before restaurateur Andre Shi bought it. He gutted and extensively renovated the building, using old structural beams as tables, heat-scarred pressed-tin panels (apparently damaged in the infamous Cafe Chantant fire in 1879 which killed 12 people) as wall decoration and the aforementioned vault as a cellar. Andre recognised the area needed something beyond the “meat and three veg” which was de rigueur in the neighbourhood and enlisted chef Greg Piner to bring some much-needed diversity to the Octagon dining scene.

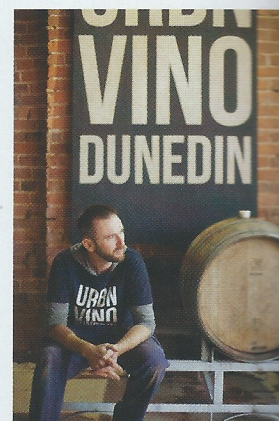
Since his arrival in early 2016, he’s won a Silver Fern Farms master of fine cuisine award for his cured venison short loin with trio of mushroom (pickled shiitake, cep purée, tempura needle mushrooms), compressed radish, ponzu, black truffle salt, pea tendrils and crispy shallots. Locusts helped put

Vault 21 on the culinary map and Greg was one of the first to experiment with the insect in Dunedin. Critters sourced from Malcolm Diack of Otago Locusts become ‘sky prawns’ – organic, fried and chilli-salted mouthfuls of insect protein.

They’ve got more surprises at Vault 21, too. Their sous-vide Wakanui blue beef is garnished with house-made gochujang and coriander butter then flamed at the table with a blow torch. The classic steam bun gets a fusion dessert treatment with a chocolate mousse filling and a topping of roasted white chocolate crumble.

Andre and Greg have also collaborated to introduce some smoky Americana into the Dunedin dining scene with their newest eatery, **Prohibition Smoke House** on St Andrew Street. After yet more research, the talented Mr Piner has created a menu replete with southern American classics such as short rib, creole-spiced half roast chicken, buttermilk chicken wings, jalapeño poppers and pecan pie.

Greg was a member of the winning team in the ‘Battle of The Pacific’ culinary competition in Melbourne last year along with Fifi Leong, also of Vault 21, and celebrated **Bracken** head chef and owner



#### URBAN WINE

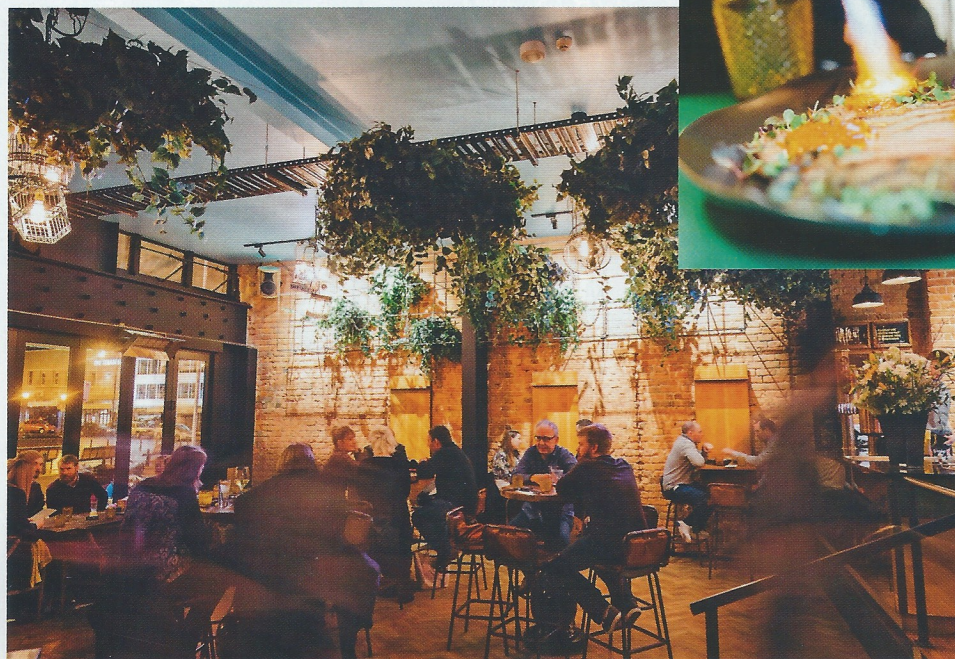
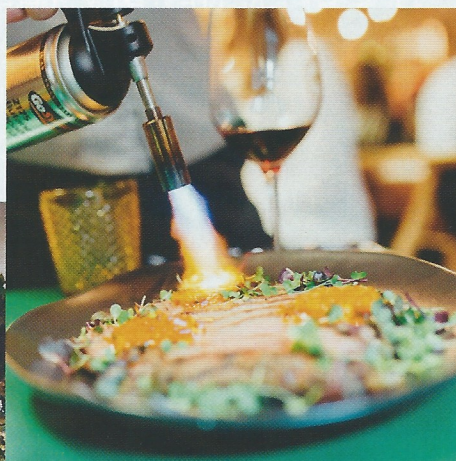
Urban wineries are growing in popularity around the world, to engage city dwellers in the wine-making process near where they live rather than out by the vineyards.

Last year, Cromwell winemaker **Brendan Seal** took hand-picked Central Otago pinot noir grapes and trucked them to the Terminus building in Dunedin’s warehouse precinct to work his magic. The resulting 2016 Urban Vino and 2016 Writer’s Block Pinot Noir wines have just been bottled and are now available online.

Brendan is currently scouting new locations for a permanent cellar door, wine-making and bottling facility in Dunedin. He says people are so interested in the way things are made these days – from beer to cheese to chocolate – that it makes sense to bring wine-making into the inner city. He wants to introduce wine drinkers to the quality and variety of Central Otago pinot noir along with different wine-making styles.

The craft scale of his operation means he can highlight regional differences in the pinot noir and do things like limited-edition runs from a particular barrel. Urban wineries are idea factories and the central location allows him to easily set up collaborations with other creative Dunedin hospitality businesses.

URBNVINO.NZ



Foliage ‘chandeliers’ and exposed Victorian brickwork set the scene for fabulous Asian fusion dining at Vault 21.