

The Terminus

Warehouse chic in Dunedin

New life continues to be breathed into the splendid heritage buildings of Dunedin's Warehouse Precinct. Built to house companies riding high on the Otago gold rush, over the past couple of years these historic gems have been revived and gentrified to attract creative workspaces and 'it' places to eat like Vogel St Kitchen, Precinct Food and Taste Nature. Talk of the town over the winter months was restaurant newcomer **Moiety** taking up residence in the former Terminus Hotel. Diners are flocking to enjoy Sam Gasson and Kim Underwood's five-course menu unpretentiously plating the best of local produce (venison tartare anyone?) in an intimate dining room stripped back to the building's original brick, steel and hefty beams.

Coming very soon to Vogel St in the Warehouse Precinct is Kind Grocer, a plant-based grocer, deli and herbal dispensary.

For more warehouse architecture done with thoughtful attention to detail, you can book to stay right upstairs in a oneor two-bedroom loft-style apartment at **The Terminus**.

Elsewhere in the Terminus Hotel building you'll find Brendan Seal making wine. Yes, actually pressing grapes and cellaring right on the premises. When not winemaking for Chard Farm, Mt Difficulty and Mt Edward, Brendan has finessed pinot noirs and aromatic whites in California, Oregon and Alsace. Observing the trend to urban wineries in cities like Portland and Melbourne, with similarly exceptional winemaking regions in their backyards, Brendan decided the concept was ideal for Dunedin. After trialling a pop-up venture, **URBN VINO Project** has now established a permanent home in the historic pub to craft small parcel, single vineyard wines from Central Otago. Visit the new cellar door open Saturdays from I-5pm or by appointment, or try an URBN VINO wine at Ombrellos Kitchen & Bar, NOVA or Vogel St Kitchen.

Speaking of **Ombrellos**, this much-loved Dunedin eatery is poised to open a new venue underneath Petri Dish on Stafford St.

