

A GUIDE TO Kāpiti's Coastal Foodie Wonderland



Get to know our local
producers with a snapshot of
the deliciousness created on
the Kāpiti Coast.

kāpiti™



Fill your cup and your plate with a wonderful selection of fresh produce, artisan food, and liquid goodness. You'll find no shortage of local deliciousness with creative brews to sip and handcrafted fare to tantalise your taste buds.

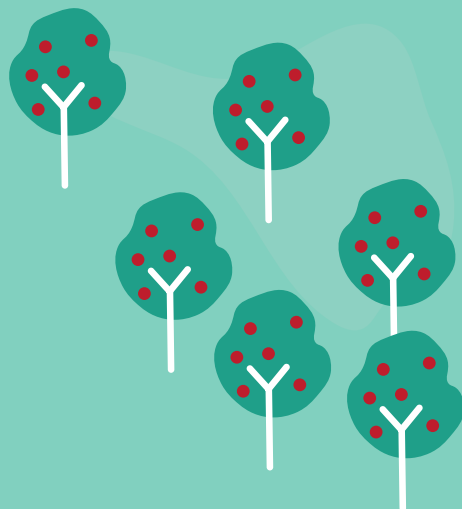
With 40km of sandy beaches stretching from Paekākāriki to Ōtaki, you'll be greeted with a relaxed coastal atmosphere and foodie delights to match. The Kāpiti Coast is a haven for artisan food and beverage producers, many of whom have found national, and international recognition.

Let's get to know the makers and discover exactly what is produced on the Coast and how you can get it on your menu.



Fresh Produce

Discover an abundance of fresh produce that can make its way to your plate and be found in the region's finest restaurants.



Awatoru Enterprises Ltd

Awatoru (Three Rivers) is an artisan fishing and wild food supply company; a small family business supplying the hospitality and restaurant trade.

Producing and sourcing wild seasonal proteins, from fishing sustainably on their own small day boat to sourcing wild food from other small companies all over New Zealand, owners Scott and Maaie pride themselves in knowing everyone they deal with personally, closely learning their trade and getting their hands dirty to deliver.

Scott and Maaie build close relationships with both chefs and providers to ensure that their products and methods are aligned to their values of sustainability, scalability, provenance and preservation.

awatoruwildfood.co.nz

awatoru.fish@gmail.com



Crooked Vege

Crooked Vege Ōtaki is a non-profit, regenerative, organic market garden. Crooked Vege is committed to growing veggies that prioritises the environment while remaining accessible to everyone in our community. In collaboration with Ahoaho Māra Kai (a market garden and education kaupapa at Ōtaki College), they run ŌSA - a pay-what-you-can or pay-it-forward seasonal subscription vege bag in Ōtaki.

For conscious vege eaters who need more flexibility than a vege bag subscription, they stock and honesty vege shop without retailer markups at the raw milk dispensary, Faith Farm Fresh, in Te Horo on old SH1. They also grow a range of organic, high quality niche crops for restaurants and wholesalers who care about where their vege comes from. Sign up to their newsletter to stay in the loop with new community projects and outlets.

crookedvege.co.nz

kiaora@crookedvege.co.nz



Stanmore Farm

You will find Stanmore farm nestled in Te Horo at the base of the Tatarua foothills on a north-west facing slope. The climate is temperate and frost free, and the deep and fertile soils provide perfect growing conditions, meaning big healthy plants with strong roots.

Stanmore Farm is a nursery committed to providing premium quality, certified, grafted grapevines. The farm also grows and sells quality blackberries where customers can pick their own seasonally across Feb – April and order them fresh or frozen or purchase dried blackberry powder online.

stanmorefarm.co.nz

grapes@stanmorefarm.co.nz

[190 Settlement Road](#)



Kāpiti Island Miere (Honey)

Collected with care from the pristine shores of Kāpiti Island, whenua comes first for this family of producers. The Kāpiti Island Miere hives are maintained with the care and mātauranga (knowledge) of a whānau run business focused on sustainability and kaitiakitanga (guardianship).

Kāpiti Island Honey is produced by the very happy bees on Kāpiti Island. They live and produce the honey in a totally pest free environment, and feed on lush native bush while sharing the environment with a thriving population of some of Aotearoa's rarest flora and fauna.

📧 kapitiislandhoney.co.nz

✉ kiaora@kapitiislandhoney.co.nz



Penray Gardens

You will find delicious fresh fruit and vegetables at Penray Gardens with the option to get out there in the fields and pick your own produce. Fill your jute bag with fresh seasonal produce that is locally grown and sourced.

📘 facebook.com/penraygardens

✉ penray@xtra.co.nz

📍 1199 State Highway One, Ōtaki



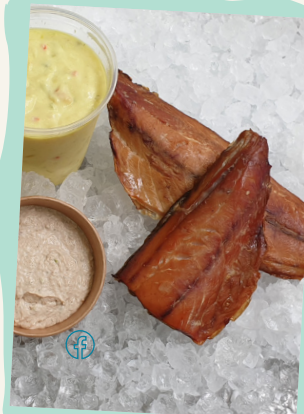
Prana Greens

Prana Greens has been supplying the Wellington region with living food for 18 years. Growing their goods naturally, Prana Greens is a certified organic grower of microgreens, baby greens, edible flowers and other unusual edible items.

All of their greenhouses are watered by hand and, as with many other organic growing methods, more labour and care is required. But they wouldn't do it any other way to deliver these high quality microgreens.

📘 facebook.com/pranagreens

✉ pranagreens@gmail.com



Reel Seafoods

Reel Seafoods NZ specialise in premium quality local caught fish, smoked fish, heat & eat meals. Located in Paraparaumu, where they have a small retail outlet they are fishermen, processors and suppliers.

Specialising in fresh locally caught fish, they smoke their own fish and do small batch homestyle cooking (fish pies, fish cakes, chowders), saving you the trouble of cooking. The team at Reel Seafoods can help with special orders, including whole fish or any other seafood requirement.

The team pride themselves on the freshness and quality of their products.

📘 facebook.com/reelseafoodsNZ
✉ reelseafoodsNZ@gmail.com

📍 6 Manchester Street, Paraparaumu



Shevington Farm Free Range Eggs

Steve and Kath Gaskell, long-time residents of Ōtaki, are the owners of Shevington Farm, local producers of free-range eggs. With a business background in poultry meat production, they converted their poultry farm to free-range egg production 12 years ago.

Shevington's focus is on producing top quality free-range eggs for their customers, ensuring they are delivered. They love country living – for them it's about keeping it real, staying humble, caring about what they do and sharing that with others.

📧 shevingtonfarm.co.nz
✉ shevingtonfarm@xtra.co.nz

📍 52 Waiorongomai Road, Ōtaki



Te Horo Harvest

Te Horo Harvest is an organic orchard with its own commercial kitchen located on the Hautere Plains in Te Horo. Their orchard fruit is used in their delicious range of jams, sugar-free fruit spreads, chutneys, tapenade, and preserves. Even in winter, when the bees come out on those sunny crisp days, you will find the team picking citrus for marmalades.

At the first hint of spring the plum and apricot trees are in blossom, followed by berryfruit, then damsons, apples, peaches and pears, passionfruit, figs and feijoas. Te Horo Harvest supply organic stores around Aotearoa and sell directly to visitors of the farm shop and kitchen.

📧 tehoroharvest.com
✉ harlas@xtra.co.nz

📍 446 Ōtaki Gorge Road, Te Horo 5581



Western Harvest

Western Harvest was first established in the late 1980s when the Jones family purchased 16 acres of prime river silt-peat soil land in beautiful Ōtaki.

The fashionable fruits of that era were kiwifruit and boysenberries and alongside this they also planted blackberries, passionfruit, strawberries, and later, Taylors Gold and Beurre Bosc pears. Then finally, at the request of their Australian customers, rhubarb.

Over the years of growing, they have narrowed their selection of crops down to the highest performers which are to this day blackberries and rhubarb.

westernharvest.co.nz

feedback@westernharvest.co.nz



Source: Kāpiti Food Fair

Artisan Delights

Enjoy the Coast's finest artisan products that can bring any culinary experience to life



Anzil

Ivett and Andras are bringing delicious Hungarian food to the Coast. The Hungarian husband and wife team, Andras Laszlo and Ivett Kerekes, started selling gourmet cheese and cured meat at the local weekend markets. Following their success at the markets, they established Anzil at Lindale Village in Paraparaumu, which is now run as a private function venue.

The team at Anzil also run a speciality food stall where they sell gourmet cheese, cured meat, and sourdough bread at the Waikanae Community Market on Saturdays.

anzil.co.nz

[111 Main Rd, Lindale Village, Paraparaumu 5032](#)



Apostle Hot Sauce

Apostle offers a unique range of chilli-based sauces that perfectly complement your meal. Handmade in small batches in Paraparaumu, these sauces experiment with the wonderfully diverse flavours of Aotearoa. From a vibrant and tangy Kiwifruit & Kawakawa Verde to a deep, smoky Chocolate & Manuka Chipotle, Apostle has eight distinct flavours to suit any dish.

Their sauce is gluten-free and uses no artificial colours, preservatives, flavours or thickeners. Heavily inspired by religious iconography these sauces are not about burning your insides but are a delicate homage to the saints they are named after.

apostlehotsauce.co.nz

hello@apostlehotsauce.co.nz



CoralTree Organics Ltd

CoralTree Organics juice New Zealand's best apples, to bottle the world's best organic Apple Cider Vinegar. Based in Ōtaki, CoralTree Organics exists to bring you quality health-giving food, produced in an ethical system.

Founder Kim Baker started CoralTree in the late '80s when it was one of the first commercially certified organic orchards in pip fruit production. Their vinegar became popular; customers wanted more and more of the tangy flavour and strong nutrition, and CoralTree has been producing certified organic Apple Cider Vinegar ever since.

coraltreeorganics.com

enquiries@coraltree.co.nz



F*nk with Food

Based in Waikanae, F*nk with Food is the brainchild of a couple of experienced and passionate Kiwi chefs, Lottie and Bran. With over 30 years' in the industry between them, Lottie and Bran decided to follow their dream. Their lovingly crafted selection of bacon jams and bacon relishes are here to give your food the funk it's been missing.

With an incredible selection of 17 products, Lottie and Bran are on a mission to provide chef inspired, restaurant quality condiments and much more.

funkwithfood.co.nz

info@funkwithfood.co.nz



Glam Food Kāpiti

Glam Food creates keto, diabetic friendly, low allergen, delicious jams and preserves.

Hand-made in small batches, Glam Food offers a pantry-stuffing range of super low carb, low sugar jams and dessert toppings, pickles, relishes, raw sauerkrauts and fruit cordials. Every one of their products uses high quality ingredients, big bold flavours and is free of preservatives and fillers.

This proud local manufacturer uses locally grown, raised, and foraged ingredients sourced from our beautiful region. Catch up with Glam Food at their online shop, select retailers, or at events and local farmers' markets.

glamfoodkapiti.co.nz

glamjamskapiti@gmail.com



Goldies Wholefoods

Start your day with a delicious, healthy choice from Goldies Wholefoods. Their porridge range includes gluten free, keto and vegan-friendly options. All products are dairy and refined sugar free, and their oaty range proudly uses New Zealand grown oats. Available in both on-the-go pots and multi-serve pouches, the range includes flavours such as Sticky Date & Walnut, Summer Berry Bircher and Chocolate & Almond Oat-less Porridge.

Sarah and Francisco moved their young family to Kāpiti in 2021 and have quickly become part of the local community. They love meeting their customers at the markets and local events. Available online with free delivery across Kāpiti or via one of their stockists.

goldieswholefoods.com

info@goldieswholefoods.com



Kāpiti Olive Oil

Award-winning Kāpiti Extra Virgin Olive Oil that is grown on the banks of the Ōtaki River. In 2022 Diana and Grant traded in their sheep and beef farm in Dannevirke for a change of lifestyle and bought Kāpiti Olives. The olive grove keeps Diana and Grant connected to the land which is extremely important to them.

Four olive varieties are on offer, enabling you to get your taste of Italy (Frantoio and Leccino), Spain (Picual) and Greece (Koroneiki). Olives are a winter fruit, harvested in June. After pressing, the oil is bottled and carefully labeled by Diana and Grant. It is then ready for you to enjoy its amazing fresh taste and health benefits.

kapitiolives.co.nz

orders@kapitiolives.co.nz



Kāpiti Artisan Bakehouse Ltd

Artisan means 'made in a traditional way by a worker in a skilled trade using high-quality ingredients.' That's exactly what Kāpiti Artisan Bakehouse do. Master Baker David Winterbottom came to New Zealand from the UK in 2004 after a career that began as a chef at 16 years of age. The journey included working at several Michelin-starred restaurants, opening his own patisserie, developing bakery products for Marks and Spencer and being the head of new product development for the UK's largest baker, British Bakeries.

From humble beginnings in a leased kitchen and selling at farmers' markets, Kāpiti Artisan Bakehouse have grown into a nationally recognised and distributed brand, hand-making around 20,000 quality loaves each week.

kapitiartisanbread.co.nz

office@kapitiartisanbread.co.nz



Lalie's Latin Food and Deli

Lalie's entrepreneur Vilmary Kaestner (professional Sommelier), has a passion and love for natural cooking. With an extensive background in the hospitality industry across South America and Europe.

Lalie's Latin Food creates deliciously healthy, gluten & dairy free traditional food as well as vegan Venezuelan and Latin American food.

Lalie's is committed to good food, slow cooking methods, high quality ingredients and natural ingredients. Taste their arepas, cachapas and empanada's which can be found at local markets plus at their Deli located in Waikanae Township. You will find traditional, healthy, nutritious and tasty food made with heart.

facebook.com/laliesdelifood

LaliesLatin@gmail.com

[6 Mahara Place Waikanae](https://www.google.com/maps/place/6+Mahara+Place+Waikanae)



Noble Estate Olives

Noble Estate is a boutique family Olive grove on sun-drenched slopes overlooking the sea, Kāpiti Island, and the South Island of New Zealand. For centuries, olives have been known as 'the noble fruit', and with the family surname being Noble, it holds a special meaning for this business.

Noble Estate Olives operate a small grove of 650 olive trees and have been hand-crafting oil since 2002. Their delicious award-winning Extra Virgin Olive Oil proudly displays the 'Red Sticker' showing authenticity and integrity for NZ Extra Virgin Olive Oils.

🌐 noble-estate.co.nz
✉ noble-estate@xtra.co.nz

📍 45 Hadfield Road, RD1 Peka Peka, Waikanae, 5391



Paekākāriki Pops

Paekākāriki Pops are handmade with real fruit in Paekākāriki. The pops contain no dairy products and less sugar than a normal iceblock - the perfect tasty treat for a hot summer day.

Paekākāriki Pops lovingly craft an ever-changing array of delicious flavours using seasonal fruit. Some popular favourites include Raspberry Lemonade, Avocado & Lime, and Roasted Plum and Coconut Yoghurt. As well as being stocked in a number of stores around Wellington, the Paekākāriki Pops caravan can often be found at local events, and they can provide catering for a sweet treat at your next event.

🌐 paekakarikipops.co.nz
✉ info@paekakarikipops.co.nz



Purebread

Purebread is a craft bakehouse that produces delicious, healthy, organic and gluten free products made the traditional way. They are passionate about holistic nutrition and sustainability, using certified organic ingredients. Purebread produce a range of over 30 nutritious products from their artisan bakery in Paraparaumu under the brand names Purebread, Puregood and the Gluten Free Goodies Company.

You can find their products throughout New Zealand in supermarkets and stores, or you can order directly online and get it delivered straight to your door!

🌐 purebread.co.nz
✉ organic@purebread.co.nz



Rose's Chilli Crisp

This ain't your standard chilli oil, this is CHILLI CRISP! Treat your tastebuds to this spicy, sweet, deeply umami and Oh-So-Crunchy topping. Rose's favourite way to serve is to spoon over scrambled eggs, avocado on toast, pizza, noodles, dumplings... Basically everything. Handmade here on the beautiful Kāpiti Coast, this is a condiment you find yourself eating straight from the jar with a spoon!

🌐 roseschillicrisp.co.nz
✉ roseschillicrisp@gmail.com

📷 [instagram.com/roseschillicrisp](https://www.instagram.com/roseschillicrisp)



Sone's Sauces

Sone's Sauces is a family-run business and in 2013, Sone decided to share her delicious sauce creations with the world, building up a loyal customer base throughout New Zealand.

Sone creates authentic Thai sauces using fresh ingredients and all sauces are lovingly handcrafted and perfected before being distributed. The sauces are versatile and able to be used on their own or as an ingredient to elevate any dish.

Try the Secret Sauce, Satay Sauce or Salad Sauce.

🌐 sonessaues.com
✉ info@sonessaues.com



South African Pantry

Welcome to South African Pantry - your one-stop shop for authentic South African cuisine. Specialising in unique, high-quality meat products including biltong and boerewors, South African Pantry biltong is handcrafted from the finest cuts of beef, slowly cured and air-dried to perfection. Their boerewors is made with a blend of traditional spices and high-quality meat, ensuring its signature taste and texture. The team takes pride in their commitment to using only the best ingredients, guaranteeing that every bite of their product delivers an authentic taste of South Africa. You can check out their extensive range at their store in Paraparaumu or just come say 'howzit'.

🌐 sapantry.co.nz
✉ onlineshop@sapantry.co.nz

📍 128 Rimu Road Paraparaumu



Tironui Sourdough

The creator of Tironui Sourdough, Alice, is an experienced chef who has worked overseas in Melbourne and London. While working at Spring in London, Alice learnt the art of making sourdough and has enjoyed it ever since. After moving back to the Kāpiti Coast, Tironui Sourdough was born.

Alice feels very lucky to create her sourdough at the Ōtaki Māori Racecourse kitchen, and makes large quantities of sourdough to share at the Waikanae Community Market on Saturdays.

eattironui.com

tironuisourdough@gmail.com



Totara Tunnel Olives

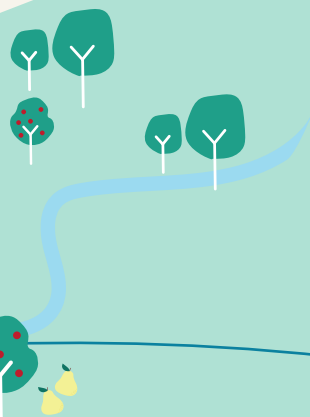
Totara Tunnel Olives is a boutique certified organic olive grove located in Te Horo. Following organic principles, they continue to produce award winning premium olive oil. Owners Sally and Brent are passionate about the environment and sustainability, living off-grid using renewable energy sources.

Their passion flows through to their business - they follow organic principles and their property is fully certified organic through BioGro NZ. You can purchase their award-winning olive oil online or at selected stores around New Zealand.

tataratunnelolives.co.nz

orders@tataratunnelolives.co.nz

490 Ōtaki Gorge Road, Te Horo,
New Zealand



Fill Your Cup

Enjoy the perfect
brew with a range of
flavoursome beverages
to fill your cup



Dark Horse Coffee



Welcome to Dark Horse Coffee Co. and a world of unbridled flavour. Dark Horse was born out of a life-long love affair with coffee and over 25 years experience in the industry. Since opening in 2016 they've known they were onto a winner.

You will find their roastery nestled in an industrial area in Paraparaumu where they create a range of Bucking Delicious Blends and Single Origin roasts that showcase their distinctive rich, balanced and full-bodied flavour. The odds are you'll love their coffee as much as we do.

darkhorsecoffee.co.nz
info@darkhorsecoffee.co.nz

[4A Sheffield Street,
Paraparaumu](#)

Divine KapiTea



Divine KapiTea produces and sells premium teas via their online specialty tea shop. Born and raised in Singapore, Aymie Lim started Divine KapiTea after developing a strong passion for tea and how it can support health and wellness.

Motivated by the amazing properties and health benefits of teas, Aymie began sourcing the finest herbs from around New Zealand to produce premium teas, and imports the finest teas from around the world. Purchase premium teas from their online shop.

kapiteas.co.nz
info@kapiteas.co.nz

Gratitude Kefir



Gratitude Kefir invites you to taste their delicious organic probiotic drink. James the owner and brewer hand picks the freshest organic lemons from a farm in Te Horo and combines them with hand pressed ginger to make the bubbly brew. The kefir culture creates one of the oldest fermented drinks in the world which is renowned for its health properties. The natural fizz comes from a slow fermentation process. There is no CO2 added and this makes Gratitude Kefir unique.

Taking care of the Earth, Gratitude Kefir have a take back bottle scheme for their home deliveries, where they wash and refill their reusable glass bottles. This product is authentic, low sugar, great for your gut and most importantly, it tastes amazing.

gratitude.nz
james@organicwealth.nz



Griffin and Pops Coffee

Griffin and Pops is a Waikanae based, boutique coffee brand and espresso garden developed by ex New York City chef and film maker Ivan Slavov ('Pops'), with his son, Griffin.

"Kaffe is not bitter, you are bitter - there is nothing sweeter!" Ivan's father used to say while sipping from a cup of strong Turkish coffee in a literary café in their hometown of Sofia. "What do you think I was drinking when I fell in love with your mother?"

It's wisdom that stayed with Ivan in the 90s while catering in New York, the city that taught him the business of producing and selling quality coffee. Hand-crafted and roasted with Arabica, Robusta, Excelsa and Liberica bean, Griffin and Pops Coffee is ethical, organic, fair trade, sustainable, and supports the Rainforest Alliance.

✉ griffinandpops@gmail.com 📍 14 Elizabeth Street, Waikanae



Kāpiti Coffee Company

Kāpiti Coffee Roasters was established in 2010. Founder Corban Halcrow set up the business after developing a deep appreciation for coffee from overseas travels to coffee-producing nations.

Determined to produce quality coffee, the team began producing high-quality, specialty, fair-trade coffee, sourcing the freshest quality beans from green bean suppliers. With a focus on wholesale, Kāpiti Coffee Roasters supply coffee, machines, and knowledge to New Zealand businesses.

🌐 kapiticoffee.com
✉ kapiticoffee@gmail.com



Ritual Tea Company

Ritual Tea Company is a family-run business that blends small batches of organic tea and herbal infusions. Focusing on the ritual of consuming tea, they have a tea for every occasion, whether that be a brew in the morning, an afternoon pick-me-up or a brew to enjoy with friends.

Ritual Tea uses only Fairtrade and organic tea from the Idalgashinna plantation in Sri Lanka, the world's oldest organic tea plantation. Their Fairtrade certification acts as a benchmark for good business practice, ensuring customers are purchasing a fairtrade product.

🌐 ritualteacompany.co.nz
✉ hello@ritualteacompany.co.nz



The Roastery

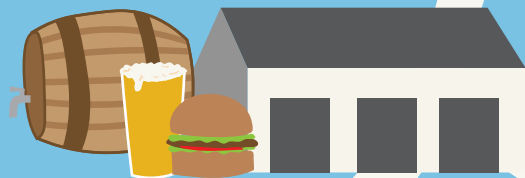
Born out of a desire to roast and serve quality coffee, The Roastery is a boutique coffee roaster and espresso bar located in an upbeat industrial area in Paraparaumu. Pete and Serena roast in small batches, allowing for greater control over the process, ensuring each batch is roasted to perfection. The result is a superb range of blended and single origin coffees, each with its own unique flavour profile, from rich and bold to smooth and mellow. They also do roasting tours to cater for the serious coffee lover.

🌐 theroastery.nz 📍 2 Sheffield St, Paraparaumu
✉ serena@theroastery.nz



Toast of the Kāpiti Coast

Explore Kāpiti's iconic
brewers and distillers
for a refreshingly
creative drop



5036 Boutique Brews Ltd

As lifestyle-block owners, the concept of developing and producing 5036 Boutique Brews was born as a result of the abundance of homegrown fruit on Brett and Cheryl's land. Incorporating the post code 5036 in their name serves to exemplify their pride in the local environment and identity.

Nestled at the gateway to Reikorangi, under the foothills of the Kapakapanui hills, 5036 Boutique Brew's lifestyle block is full of fruit trees, nourished and ripened by the natural elements of Kāpiti's microclimate. In 2017 they began experimenting with steeping Damson plums in alcohol, and the experiments expanded to include a variety of home-grown fruit. With the purchase of a home still, distilling and manufacturing began.

5036boutiquebrews.co.nz

office@5036boutiquebrews.co.nz



Barlovska Craft Liqueurs

Barlovska Craft Liqueurs are a celebration of time-honoured European tradition blended with fresh Kiwi ingenuity. Recreating family bitters and tincture recipes, they apply a modern New Zealand twist, pouring their heart and soul into each bottle.

To ensure that their products are authentic to the local flavour, they choose fruit from a family-owned farm in Te Horo. Packed with fruit, the liqueurs are best enjoyed in cocktails - both the classics and experimental creations!

barlovska.nz

hello@barlovska.nz



Change Maker Beer

Brewing better lives. Four friends from the Kāpiti Coast started their craft beer adventure under the name 'The Independence Collective' when they brewed a beer for Beervana called Neville.

Fast forward four years and they now own the Change Maker beer brand, which is available online and at retailers nationwide.

Established by Janie, Nathan, Neville and Cameron, all people with intellectual disabilities. Change Maker was all about seeking meaningful employment and a better life, with the goal of financial independence.

They don't pretend to be master brewers. They have passion but not expertise, so they partner with award winning breweries to create exciting and limited-edition craft beers.

changemakerbeer.com

theicnz@gmail.com



Duncan's Brewing

Duncan's Brewing Co is an independently owned and operated microbrewery based in Paraparaumu. Owned by George Duncan and Wai Familton, Duncan's is the result of a 22,000 km road trip around the USA, where they drank their way through a multitude of sessionable and sometimes questionable beer offerings. A beer obsession was born.

Duncan's beers feature packaging with vibrant illustrations and unique flavour combinations which have helped them dominate a niche market specifically with their dessert-style beers.

duncansbrewing.co.nz

wai@duncansbrewing.co.nz

4B Sheffield Street,
Paraparaumu



Elemental Cider

Elemental Ciders are not sweet as. They are ciders made the traditional way using heritage cider apples and made only in autumn with tree-ripened fruit. Owned and operated by Carmen & Wal in Ōtaki, their philosophy of working with the elements defines everything about Elemental Cider, from the way the apples are grown to the way the cider is made and bottled.

Elemental Cider makes natural dry ciders with integrity, without compromise, and with minimal intervention. All their ciders are sugar free, gluten free, and vegan, without any artificial sweeteners, flavours or preservatives added.

elementalcider.co.nz

elementalcider@gmail.com



Imagination Gin

You will find the Imagination distillery nestled in the bush, down a gravel drive, off a single lane road, in the Reikorangi Valley, out the back of Waikanae. It's the place where New Zealand's trail-blazing craft brewery, Tuatara, was born, so there's a real sense of 'something in the air'.

Imagination capture rainwater - hundreds of thousands of litres - on-site which they charcoal filter for the production of their gin, creating an unmistakably pure taste experience. They distill in an eight plate fractionating still using local produce wherever they possibly can, producing Dry, Damson Plum & Blackberry, Rhubarb & Raspberry, Syrah Barrel Aged, Strawberry and Seaweed flavoured gins.

imaginationgin.nz

orders@imaginationgin.nz



The Bond Store

No high-brow distillery, The Bond Store is an innovative and fun-loving maker of spirits that are shaking up the way Kiwis right across the country think about their favourite tipples.

The distillery's sought-after products range from a delicate, botanical Kawakawa gin, infused with native leaves handpicked from co-owners Bec and Chris's own rural property, to delectable coffee vodka made with organic beans in collaboration with Wellington coffee powerhouse L'affare.

One of The Bond Store's signature offerings is their Koakoa Limoncello. They select the best quality New Zealand fruit and handcraft a liqueur which is described as bright, zesty citrus with a hint of sherbet lemons and bonbons. It has a soft, creamy lemon start with a flash of citrus blossom and lemon meringue pie. You can pop by their Paraparaumu distillery during the week to pick up a bottle from their exceptional range.

thebondstore.co.nz

kapiti@thebondstore.co.nz

21 Birmingham Street,
Paraparaumu



Lemon Fellows

Lemon Fellows is a boutique family business that combines traditional Italian Limoncello recipes and production methods with the best of fresh New Zealand produce. They craft the finest citrus liqueurs following four simple rules - keep it local, sustainable, fresh and fun!

Alongside their eight flavours, Lemon Fellows specialise in creating bespoke gifts that will be remembered. From a personalised gift box with a handwritten note to a customised character and label design, Lemon Fellows can help you to mark life's big moments with style.

lemonfellows.co.nz

hello@lemonfellows.co.nz



North End

The small team at North End produce beer out of their brewery in Waikanae. Brought to life in 2013 by a trio of kiwis passionate about food, drink, and the Kāpiti Coast, they produce a range of beers inspired by traditional European styles, brewed to capture the uniqueness of our land.

Taking their name from Kāpiti Island, where the aptly named 'North End' is most visible from Waikanae Beach. They appreciate local, including this in their ingredients, branding, and brewpub the Salt and Wood Collective. Adjoined to the brewery, the pub is open all day, serving American style BBQ and North End Brews to dine in or take away.

northendbrewing.co.nz

sales@northendbrewing.co.nz

1 Ngaio Rd, Waikanae,
Kāpiti 5036



Sweet Treats

Discover the sweetest treats on the Coast created by our clever bakers and creators



Cheesecakes by Jo

Craving a taste of home? Experience the delightful sensation of our good old-fashioned traditional cheesecakes, made the Kiwi way, just like Nana used to make.

Each cheesecake is lovingly crafted by Jo Kendrick, a passionate baker who hand makes every cheesecake with care. With a delicious biscuit base and a light, creamy filling that melts in your mouth, their cheesecakes are the perfect treat for any occasion.

Whether you're celebrating a special occasion or simply indulging your sweet tooth, Cheesecakes by Jo will elevate your dessert game! You will find them at local markets or can order directly.

✉ cheesecakesbyjo@gmail.com

📱 [cheesecakesbyjonz](https://www.facebook.com/cheesecakesbyjonz)



DiliCakes

Dilicakes bakes and supplies delicious treats to both customers and corporate clients with tasty cupcakes, cookies, macarons and malloWS.

Whether you're after a treat for yourself or for a special occasion, explore their range of beautiful cupcake bouquets, custom cupcakes or cookies, or personalised macarons and marshmallows.

📱 [dilicakes.co.nz](https://www.dilicakes.co.nz)

✉ admin@dilicakes.co.nz



FizzBang Candy Floss

FizzBang Candy Floss is proudly New Zealand-made. With small batch production, each candy floss product is light and fluffy and delivered right to your door.

The team at FizzBang support local New Zealand suppliers and partner with other businesses for custom flavours and colours. With more than 10 flavours, their floss is perfect for kids' parties, weddings or just to treat yourself. You can shop from their online store or find them at various events across the country.

📱 [fizzbang.co.nz](https://www.fizzbang.co.nz)

✉ fizzbangnz@gmail.com



Kāpiti Candy Co

Kāpiti Candy Co have been making artisan candy for over 20 years. In their custom-built factory their team of artisans work to produce the highest quality, handmade artisan candy.

Family-owned and operated, Bruce, Helen and their team use traditional techniques and equipment to create delicious products in small batches. Fruit jellies, marshmallows, fudge, and a variety of sugar free lollies are some of the key products they produce, with each bag overseen by their head Candy Master Bruce.

kapiticycandyco.nz

45 Miro Street, Ōtaki



Kāpiti Chocolate Factory

For over 30 years, Kāpiti Chocolate Factory has been making delicious chocolate confections at Raumati Beach. Using the talents and experience of their professional chocolate makers, they combine the world's finest chocolate with locally-sourced flavours and fillings.

Perfect as a gift or a treat for yourself, explore their range of soft fillings including mint creme, caramel, raspberry, and a range of New Zealand flavours such as feijoa, honey and kiwifruit. With the ability to make branded chocolates, they can cater to corporate customers as well.

kapitichocolatefactory.co.nz

info@kapitichocolatefactory.co.nz

5 Lorien Court,
Raumati Beach



Louis by Louis Sergeant

Louis started out with humble beginnings at market stalls from Wellington to Kāpiti, before opening their first store. Combining their love for sweets with Louis' talent and creative mind to bring the best of French Patisserie 'savoir faire' with a flurry of delicious New Zealand ingredients.

Offering buttery Parisian croissants, fresh barista-made coffee, and their signature 'Marie Antoinette Cake', there is a sweet treat on offer for any occasion, baked on-site in Paraparaumu. Pick up a special occasion cake or a tray of macarons for an extra special treat.

croissantsandco.co.nz

info@croissantsandco.co.nz

8 Margaret Rd, Raumati Beach

Factory store - 128 Rimu Road,
Paraparaumu



Montfoort

Montfoort has been making delicious Dutch treats since 2013, using honest ingredients, traditional methods, and carefully crafted recipes.

Most Friday and Saturday mornings, you'll find them serving up buttery bite-sized poffertjes and sticky caramel-filled stroopwafels from their caravan, conveniently located right next to Dark Horse Coffee on Sheffield Street, Paraparaumu.

Montfoort's wholesale kitchen is also on site, where they bake stroopwafels for retail and send them to the best little stores and coffee shops across New Zealand.

montfoort.co.nz

eloise@montfoort.co.nz

4a Sheffield Street,
Paraparaumu



That Little Cake Shop

The small team behind That Little Cake Shop share a passion and love for baking and creating new tasty recipes for customers to enjoy. Offering macarons, cupcakes, cookies, slices, gift boxes, mini cakes and a beautiful range of cakes accessories and gifts. Customers can pre-order stunning treats via their online store for delivery from Waikanae to Paekākāriki, with their macarons and cookies able to be sent nationwide.

thatlittlecakeshop.co.nz

hello@thatlittlecakeshop.co.nz

39 Maclean Street,
Paraparaumu Beach



Gourmet Gatherings

If you are looking for culinary creations at home or for your next party, then check out the catering talent on hand locally.



AbelSo Cuisine & Catering

AbelSo Cuisine Restaurant & Catering provide delicious catering for events, weddings and social gatherings. You will find the hard-working and passionate crew at the RSA Ōtaki in the Winiata Lounge and the restaurant provides both a full smorgasbord and à la carte menu. Reach out to book delicious food for your next event.

✉ AbelSoCuisine@gmail.com

📍 9 Raukawa Street, Ōtaki



The Good Food Society

Creating good food is a passion project for husband and wife duo Matt and Michelle. To them food is more than just fuel, it's something to be enjoyed with people you care about. With 28 plus years hospitality experience between them, they deliver high level service and delicious food for events. After 13 years working in kitchens between Australia and New Zealand, Matt downed tools to pursue new adventures. Food has constantly been his passion which led to the creation of The Good Food Society in 2019. With Matt's extensive knowledge and experience around food, he can innovatively cater to different event requirements, meaning your event will be unique to you.

💻 thegoodfoodsociety.co.nz

✉ matt@thegoodfoodsociety.co.nz



Party Perfect Catering

Creating memorable celebrations. Party Perfect Catering provides high-quality, delicious food. Delivering expert services for all types of functions, including catering for weddings, corporate events, and birthday celebrations. Large or small, they do it all.

Their experienced caterer, Ivett will schedule a consultation with you to discuss your event so that you can be assured everything is in place to make your occasion delicious.

💻 anzil.co.nz/partyperfect-catering-kapiti

✉ ivettkerekes@netscape.net

📍 111 Main Rd, Lindale Village, Paraparaumu





Seriously Pickled

Seriously Pickled is a boutique kitchen and deli providing healthy, nutritious ready-to-eat snacks, catering and meals. Owner Lucinda Caldwell is a self-confessed 'people feeder' and was brought up in the kitchen hanging off her mum and nan's apron strings. Fast forward to 2020, amid Covid lockdowns, the Seriously Pickled Deli and Catering Kitchen was conceived.

Stocking pantry staples including a wide selection of locally produced artisanal goodies, their famous chicken liver and smoked fish pates, not to mention their delicious cheese scones, salads, and predominantly gluten-free daily menu, the Paraparaumu Beach located deli is one of Kāpiti's best kept foodie secrets.

The catering arm uses local producer food items to create amazing grazing platters which are a favourite with food lovers.

✉ seriouslypickled@outlook.com

📍 43 Seaview Road,
Paraparaumu Beach



Tom Thumb

Enjoy a selection of delicious things to eat and drink, including allergen friendly, vegan and vegetarian options. Tom Thumb love catering for all events and special occasions.

The passionate women behind Tom Thumb are Sophie and Miriam and at their kitchen and café located at KenaKena Shops you will find a selection of beautiful, sustainable and eco-friendly retail products and artwork from local creatives.

They are known for delivering mouthwatering salads, scrumptious sweet delights including raw bites and cakes that are gluten free and vegan. Reach out about custom catering or pop in to try something delicious.

💻 tomthumbkapiti.com

✉ tomthumbkapiti@gmail.com

📍 2 Donovan Road,
Paraparaumu Beach



Source: Seriously Pickled

Local Makers

Fill your cup and your plate with local products that are passionately produced.



We hope you enjoyed a snapshot of the wonderful selection of fresh producers, artisan delight makers and liquid goodness creators on the Kāpiti Coast.



Kāpiti Food Fair

Annual Event, first Saturday in December

Mark your calendar now for a fun, indulgent and tasty day out that fills your life with good friends, good times, and good food. This delicious extravaganza will make a lasting impression on the minds and bodies of all foodies. The Kāpiti Food Fair is an annual event and will allow you to get up close and personal with many of the producers featured in this directory.

To find out more visit kapitifoodfair.co.nz



We Love Local

We Love Local, the brainchild of Valarie and Timo Reitnauer, mindfully curate quality, indulgent gifts from New Zealand's local regions featuring artisan products. The pair co-founded the business in 2018 with their warehouse operation located in Ōtaki, and ships boxes all over Aotearoa.

Love Local are proud to support not just the Kāpiti producers who they started their journey with, but over 150 artisan producers throughout New Zealand.

✉ abelsocuisine@gmail.com

📍 9 Raukawa Street, Ōtaki

To explore their boxes visit welovelocal.nz



To explore more about the
foodie scene on the coast
explore visitkapiti.co.nz
or follow us @visitkapiti

