



HOT TIPS



Fergburger, Queenstown



Like checking out the Eiffel Tower in Paris, Ferg's has become the compulsory stop in Queenstown.

If Michelin stars were still dished out the way they originally were, Fergburger would bag at least a couple, arguably three. ("Exceptional food, well worth a special journey.")



HOT TIPS

BEST BURGER:

Fergburger. Fergburger is a Queenstown 'Must Do'!

BEST PIZZA

The Cow. A true Queenstown institution, The Cow's rustic ambience and delicious fresh pizza and pasta has been a favourite of locals and visitors alike for over 40 years.

Fat Badgers. Delivery or takeaway Pizza, be it for 1, 2 or 20, Fat Badgers has something for everyone.

BEST CAFE

Vudu Cafe. Award winning cafe based in central Queenstown. Fresh, local, and organic philosophy behind both food and coffee. Vegan-friendly too.

Bespoke Kitchen. Fresh, local and organic philosophy behind both food and coffee.

MY FAVOURITE

Blue Kanu. Mixing both Pacifica and Asian style, together with blending the two cultures aims to create a style and feel that we call "Polynasia".

BEST VINEYARD LUNCH

Amisfield. Rustic-chic winery & single estate vineyard since 2005, with locally sourced fine dining & pairings.

Gibbston Valley. Located just 25 minutes from Queenstown, Gibbston Valley Winery Restaurant merges stunning surrounds with the elegant beauty of wine and food.

Kinross. Generous selection of delicious seasonal meals, snacks, platters and a kids menu.

BEST OUTDOOR BAR

The Sundeck. Enjoy Lunch, Tapas, and Drinks at Queenstown's favourite Rooftop bar.

BEST BARS

Bunker. Fine dining and cool cocktails in a relaxed atmosphere in front of a roaring open fire.

The Lodge Bar. With an uninterrupted view of Lake Wakatipu and the surrounding rocky peaks, The Lodge Bar is not only a regular destination for the locals but a must-see for visitors to Queenstown.

Ferg's Bar. Chic bar located next door to the original Fergburger, has a fun, playful cocktail list, bar snacks and breakfast.

Sardine Bar. Best whiskey sour in town, located next door to White & Wongs.

BEST LUNCH WITH VIEWS

Botswana Butchery. The ambience is warm and welcoming all year-round, with its roaring log fires, luxurious dining environment and private dining suites.

Public Kitchen and Bar. Soak up Public's waterfront position at the Steamer Wharf on the shores of Lake Wakatipu. Public Kitchen and Bar offers an alternative to fine dining and pub fare in Queenstown. Experience kiwi classics and grass roots cooking in a relaxed and informal style.



Amisfield Vineyard, Bistro and Cellar Door, Queenstown

The Amisfield experience extends to a world-class Bistro and Cellar Door at Lake Hayes, Queenstown.

Guests can experience the array of wines Amisfield produces every year.

Their team of passionate and knowledgeable Cellar Door staff is only too happy for you to share their passion for wine and ensure your experience is as memorable as the dramatic landscape.

Amisfield Bistro has been awarded 3 hats and New Zealand Chef of the Year (2020) and Restaurant of the Year (2022).

HOT TIPS

BEST BAKERY

Fergbaker. The busy takeaway, features a good choice of pies, sandwiches and freshly baked breads and many more.

BEST ROMANTIC DINNER

Botswana Butchery. Located in Queenstown's historic Archer's Cottage with spectacular lake views and signature roaring log fires inside and out, one of Queenstown's most stylish restaurants.

BEST SEA FOOD:

Boardwalk. Located in one of Queenstown's most iconic waterfront sites. Boardwalk enjoys arguably the most impressive views from it's location on Steamer Wharf, where the majestic Lady of the Lake TSS Earnslaw docks.

BEST INDIAN

Boliwood. The best Indian restaurant. Specialise in north, south, east, west Indian cuisine. Dine India's finest food and street food. Delicious dinner menu and great lunch specials.

BEST MEAT

Jervois Steak House. Jervois Steak House is an authentic and premium steak house, and makes no apologies for unashamedly celebrating a love of meat.

Flame. Flame! A secret South African BBQ recipe wrapped around award winning Ribs and Steaks.

Pedro's House Of Lamb. Enjoy the iconic whole lamb shoulder made with only the very best New Zealand lamb. Slow baked to perfection with rosemary & garlic and served with a side of scalloped potatoes.

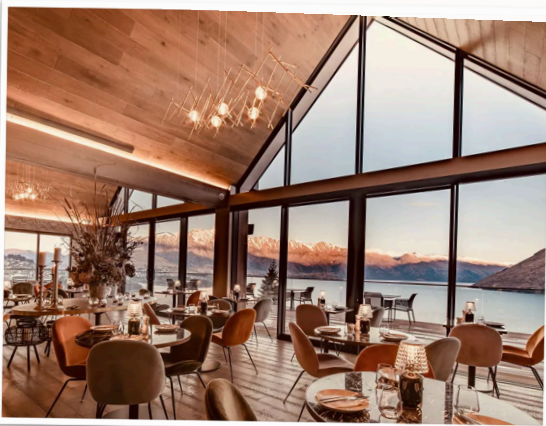


Cookie Time, Cookie Bar, Queenstown

Mind blowing freshly baked hot cookies, raw edible cookie dough, freak shakes and cookie inspired creations.

Cookie Time's first retail store is now open in Queenstown! Founded in February 1983.

New Zealand's favourite cookies.



Nest Kitchen and Bar, Queenstown

Savour modern takes on classic dishes at the highest alfresco dining in Queenstown. Using kiwi ingredients.

This seductively-lit, art deco style restaurant and bar features floor to ceiling windows for awe-inspiring views.



HOT TIPS

BEST ITALIAN:

Bella Cucina. Walk through Bella Cucina's doors and be instantly warmed by the huge wood-fired oven and embraced by the wonderful aromas of Italy. Bella Cucina showcases the delight of simple fresh flavours. Much more than pizza and pasta, Bella Cucina is an authentic Italian kitchen with a daily changing menu to incorporate the freshest produce.

BEST ASIAN

White + Wong's. White + Wong's 'East meets West' cuisine takes classic street foods from China, Hong Kong, Vietnam, Malaysia and Thailand - the noodles, soups, curries and delicious dumplings - and created an eclectic menu to pick and choose from to suit.

Tham Nak Thai. Thai cuisine and warm hospitality in a sophisticated yet traditional setting. Best lunch deals.

Madam Woo. Madam Woo takes inspiration from traditional Malaysian hawker food and serves up big, fresh flavours in a vibrant, fun and modern setting.

Kappa Japanese Restaurant. Japanese Cuisine Kappa is another hidden gem in Queenstown. Situated in the centre of town, this quaint Japanese restaurant has a very cosy atmosphere and great food to pair with it. fresh flavours in a

BEST DESERTS:

Patagonia Chocolates. Very best artisan delicacies. Patagonia Chocolates are chocolatiers, ice cream makers and coffee roasters.



Rata (Josh Emmett), Queenstown

A modern light-filled eatery tucked away in the center of bustling Queenstown, surrounded by an urban forest of native trees with a backdrop of some of the regions oldest historic buildings. It is the essence of New Zealand.

The menu showcases Joshs' impeccable cooking skills, Queenstowns cooler climate lending itself to Joshs' love of slow cooked dishes and robust flavours, ensuring an elegant, well balanced and inspired cuisine.



Blue Door, Arrowtown

The Blue Bar is a tucked away, hidden gem in the heart of the historic Arrowtown. The cozy and intimate bar oozes charm and character.

Enjoy a local wine, beer, single malt or cocktail in the historic stone bar or outside in the sunny courtyard. The perfect place to start and end an evening as well as spend a few hours with friends and family. There is regular live music night on Wednesdays and DJ's play Fridays.

During colder nights and winter months there's a real wood fire, mulled wine and winter cocktails.

HOT TIPS

BEST ARROWTOWN RESTAURANTS

La Rumbra. Tapas and cocktails, Inspired by the streets and culture of Catalonia, providing dining until late with a lively and relaxed atmosphere.

Slow Cuts. Fresh take on take aways, specialising in rotisserie chickens, burgers, slow cooked meats, and fresh-made-daily salads.

Gibbston Valley Cheese Cafe. The perfect setting to enjoy a delicious platter of assorted Gibbston Valley Cheeses. Hot sandwiches, charcuterie plates, flatbreads and other deli items that are perfect for lunch or morning and afternoon tea.

Aosta. Inspired by the cooking techniques of Northern Italy, paired with ingredients carefully selected from growers, breeders, suppliers and wine grown on the land around Central Otago and Arrowtown.



Arrowtown

Arrowtown is charming and quirky, a delightful gold rush village nestled below the beautiful peaks that surround the sparkling Arrow River (Arrow River Trail is beautiful 50 min walk).

You'll be enchanted by Historic Arrowtown, a New Zealand treasure.



Akarua Wines & Kitchen by Artisan, Queenstown

One of Queenstown's premier Winery Restaurants, located just out of Arrowtown, Akarua Wines & Kitchen by Artisan offers an outstanding wine and food experience.

Akarua is internationally recognised as one of New Zealand's finest wineries, having won multiple awards world-wide. Akarua joined forces with Artisan Catering, a locally recognised company run by John and Debbie Pickens to create a winning combination pairing stunning Akarua wines with Artisan flare using local and artisanal produce.

Enjoy the beautiful garden setting and the historic cottage, whether it's for a coffee and breakfast or for a shared lunch over wine with friends.

HOT TIPS

BEST HIKES

Sam Summers. This well formed track features rivers, a waterfall, a historic hut/tunnel, native bush and views - plenty to keep kids interested. 2 - 3 h.

Queenstown Hill. Climb through pine forest to the summit of Te Tapu-nui (mountain of intense sacredness). ... When you have completed the time walk and reach the summit, you'll be rewarded with sweeping views of the surrounding land and some of Queenstown's main landmarks. 1-2 h.

Ben Lomond Track. The Ben Lomond Track is a demanding climb and a full day's hike with an 1,438 m elevation gain. On clear days trampers are rewarded at the summit with spectacular panoramic views.

Bob's Cove Track. This short walk passes through native bush to reach a stunning cove on Lake Wakatipu. it's a great option for kids. 1 h.

BEST SCENIC DRIVES

Glenorchy. The 46 kilometre drive from the centre of Queenstown to Glenorchy is one of the world's great drives. The New Zealand you imagined from watching the Lord of The Rings and Hobbit films, can be found here.

Wanaka via The Crown Range. The road over the range is the highest main road in New Zealand. It reaches an altitude of 1121 metres. Allow 1 hour driving time.

The small resort town of Cardrona presents a good place for a stop. The iconic Cardrona Hotel has visitors reaching for their camera. and is a chance to grab a coffee or a bite to eat. In summer, the garden is a lovely spot for lunch.



Cargo, Arthurs Point, Queenstown

Delicious food, unique craft beers and weekend entertainment. This amazing building has a rich history dating back to the early settlement of Queenstown. Built over 150 years ago it provided hospitality for both travellers and locals, bringing history back to life. Beautiful beer garden, great food, coffee and of course, a cold beer or two.

Cargo has taken over the former Gantleys hotel at Arthur's Point, which was built in 1863 during the Otago gold rush.

HOT TIPS



The Bathhouse, Queenstown

Known for its spectacular lakefront views and exquisite food, The Bathhouse is one of Queenstown's hidden gems.

Built in 1911, with regal architecture and floor-to-ceiling windows, The Bathhouse is a unique building right on the beach. Great for kids too.



WITH KIDS

Kiwi Birdlife Park. Sanctuary dedicated to reptiles & birds, especially kiwis, with a conservation show & audio tour.

Queenstown Luge. Gravity-fuelled, fast-paced freedom!.

TSS Earnslaw. The TSS Earnslaw, authentic steamboat makes several daily trips across the lake.

Queenstown Gondola. Attraction featuring a gondola to a panoramic restaurant/bar, hiking trails and luge ride down.

Fear Factory Queenstown. Experience true terror, fun and frights in an activity filled with illusion.

OTHER

Queenstown Cruise, The Million Dollar Cruise. This 90 minute trip will take you across Lake Wakatipu right to the end of the lake, viewing stunning homes, rare birds and other birdlife, Historic Dam and Willow Islands and all the magnificent scenery of Queenstown from the water..

Milford Sound. New Zealand's most spectacular natural attraction. Day trip action.

Moke Lake. Scenic picnic! Also to consider boating, swimming, fishing or canoeing on the lake. Walk or mountain bike action.

Dorothy Browns Arrowtown Cinema. Local cinema offering blockbuster & arthouse movies as well as an on-site bar & book store.

Onsen Hot Pools. Boutique day spa.



The Grille by Eichardt's, Queenstown

The sophisticated interior, reminiscent of New York City bistros and genial French brasseries, warmly welcomes both locals and visitors alike. Once comfortably enveloped by the charm and character, the bounty of Central Otago and Southland awaits; home-grown, free-range, and locally sourced produce is at the forefront of an authentic dining experience.



Kiwiana

Items of Kiwiana are generally either unique to, or particularly common to New Zealand, particularly from the early and mid twentieth century.

Although the term is sometimes used to describe any and all New Zealand icons, it is more commonly used to describe pop culture items such as toys or branded foods.

A few more serious national icons have become Kiwiana through heavy use in advertising and the souvenir industry.

These include the kiwi and the hei-tiki (an ornamental pendant of the Māori of New Zealand).

Hei-tiki are usually made of pounamu (greenstone).

HOT TIPS

The 'Buzzy Bee'. Probably the most famous single piece of Kiwiana. But it's not just the bright red and yellow colours that make Buzzy Bee so attractive to Kiwis, who are far more used to the greens and browns of their native bush. As you pull the toy, the wings of Buzzy Bee rotate, making a wonderful loud clicking sound.

Pavlova. This dessert was invented as a tribute to the Russian ballerina Anna Pavlova. Pavlova is made of meringue and cream and is usually topped with kiwifruit.

Paua Shell. Maori used the shiny shell for eyes in carvings of various creatures. Whole paua shells are used for ashtrays and other containers, and pieces of paua shell are used for making jewellery, butterflies, coasters and a variety of other objects and souvenirs.

Edmonds Cookbook. Few New Zealand children would leave home without buying or borrowing their mother's copy of this Kiwi culinary bible.

L & P. L & P stands for Lemon and Paeroa, New Zealand's most famous soft drink.

Hokey Pokey Ice Cream. Hokey Pokey is basically the New Zealand word for honeycomb.

Tomato Sauce Bottle: A bottle shaped like a tomato.

Tiki. The Maori symbol for the first mortal man.

Jandals. Beach footwear with a bit of sole but very little else. Also known as flip-flops.

Fish and chips. A culinary staple of New Zealand.



Kiwi onion dip. A dipping sauce common in New Zealand.

Marmite. New Zealand made dark and salty spread made from yeast extract.

Chocolate fish. Marshmallow covered in chocolate, in the shape of a fish.

Pineapple lumps. Confectionery made with a pineapple flavoured centre covered in chocolate.

Bach (or crib). A small holiday home.

Haka. Traditional Māori war dance, now widely used as a challenge by sports teams..



The Treaty of Waitangi

The Treaty of Waitangi is New Zealand's founding document. It takes its name from the place in the Bay of Islands where it was first signed, on 6 February 1840.

This day is now a public holiday in New Zealand. The Treaty is an agreement, in Māori and English, that was made between the British Crown and about 540 Māori rangatira (chiefs).

The original Treaty is on display in the He Tohu exhibition at the Te Puna Mātauranga o Aotearoa National Library of New Zealand in Wellington.

HOT TIPS

You will see and hear Maori being used throughout New Zealand and we encourage you to take the time to learn some basic greetings.

Learning basic Māori greetings (mihi) is a great place to start. Try using these anywhere you go in New Zealand.

How do you say hello in Māori?

Kia ora - Hello

Mōrena - Good morning

Tēnā koe - Hello to one person

Kia ora/Tēna kōrua - Hello to two people

Kia ora tātou/kia ora koutou - Hello everyone

Tēnā koutou - Greetings to you (said to three or more people)

Nau mai, haere mai - Welcome

Kei te pēhea koe? - How are you?

Kei te pai - Good

Tino pai - Really good

How do you say goodbye in Māori?

Mā te wā - See you next time

Haere rā - Goodbye/farewell (said to someone leaving)

Hei kona rā - Goodbye (said to someone staying)

How do you say thank you in Māori?

Used as a greeting, kia ora is also a general expression of appreciation.



Aotearoa - New Zealand

Aotearoa/New Zealand is rich in culture and history and we encourage all our visitors from near and far to explore the culture and history of the regions that you visit.

Ngāi Tahu, or Kāi Tahu, is the principal Māori iwi of the South Island. Its takiwā is the largest in New Zealand, and extends from the White Bluffs / Te Parinui o Whiti, Mount Mahanga and Kahurangi Point in the north to Stewart Island / Rakiura in the south.

Aotearoa (Māori: [aɔˈtɛaɾɔa]) is the current Māori-language name for New Zealand. The name was originally used by the Māori people in reference to only the North Island, with the name of the whole country being Aotearoa me Te Waipounamu ("North Island and South Island") in the South Island.



Lake Wakatipu, Queenstown

Lake Wakatipu is the third largest lake in New Zealand and at 84 km long, it's also the longest. Its name comes from Maori, Whakatipu wai-māori, which could mean “growing bay” or “bay of spirits”, depending on the translation of the historic Southern dialect.

The Z shaped lake was carved out by a glacier more than 15,000 years ago during the last ice age. It's a magical lake with its own ‘heartbeat’. The lake rises and falls by about 20cm every 27 minutes.

The phenomenon is a lake seiche, or ‘standing wave’. A combination of the mountains, which rise dramatically out of the lake, wind and atmospheric pressures causes the water to sway back and forth.

HOT TIPS

The Legend of Lake Wakatipu.

Long ago, before the promise of gold brought Pakeha to Otago, the Maori roamed the land, hunting for moa and greenstone and eels. Manata and Matakauri, two star-crossed lovers, lived in a village in the area. The couple were not allowed to marry as Manata was the daughter of the chief, and Matakauri was a commoner.

One night, a giant taniwha named Matau stole into the village and kidnapped Manata. He carried her away to his lair in the hills and tied her to him with a magical cord.

Manata's father was distraught. He asked the young men of the village to go and save Manata, offering her in marriage to whoever brought her home safely. The young men were afraid, but Matakauri, who loved Manata with all his heart, followed the nor-west wind to the still-young mountains where the giant lived. He found Matau asleep, with Manata lashed next to him.

When Matakauri was unable to cut the enchanted cords, Manata begged him to go, fearing that the giant would wake up and kill him. Matakauri refused to leave her; but as Manata began to cry, the love in her tears dissolved her bonds, and they escaped.

Matakauri brought Manata back to the village, and the couple were allowed to be married. Later, fearing that Matau would return to cause more trouble, Matakauri went back to the mountains where the monster lived. He found the giant sleeping, lulled by the warm wind, and he set a great fire around him.

The hot wind caused the flames to roar violently; the taniwha's body burned so long and so hot that a trough hundreds of metres deep and 75 kilometres long was created.

After Matakauri left, the rains came and filled the newly formed valley with water, which is now known as Wakatipu, the trough of the giant. Although the giant has been dead for many long years, his heartbeat can still be seen in the steady rise and fall of the beautiful lake that is his resting place.

According to the legend, Lake Wakatipu rests in the trough formed by Matau's burning body, Glenorchy at his head, Kingston at his feet and Queenstown resting on his knee.

His ever-beating heart – the only part of him remaining – is under Pigeon Island and causes the seiche which makes the level of the lake rise and fall regularly and rhythmically.