

QT Magazine

Southern Lakes Lifestyle

REACH FOR THE STARS

Michelin success for Queenstown & Wānaka restaurants

Floating Free

Aluume launches lakeside luxury alpine sauna

DEVELOPER'S DREAM

Five Mile Centre unveils new state-of-the-art building

LEADING LANDSCAPES

Flourishing gardens in the Southern Lakes

ISSUE 133 SPRING 2026

QUEENSTOWN ARROWTOWN WĀNAKA CROMWELL & CLYDE



THE TUI'S - Selling Now

Set within the elevated Grand Terrace precinct of Mill Farm, at Millbrook, The Tui's is an exclusive collection of just four Mason & Wales architecturally designed homes that combine refined rural charm with contemporary luxury.

North-facing and perfectly positioned, these single level three bedroom, three bathroom homes capture all day sun and breathtaking alpine views - just moments from Millbrook's five-star amenities.

The Tui's presents a rare opportunity to own within Millbrook's newest neighbourhood - an area defined by landscape, heritage, and lifestyle.

Call our Property Team to arrange a viewing.

PLAY HERE. STAY HERE. LIVE HERE.

Come for a day, a week, or a lifetime, there is a reason for every season.

Experience our award-winning five star facilities, a luxurious range of accommodation, The Spa at Millbrook, Health and Fitness Centre with gym, outdoor spa pools and heated indoor pool, plus our superb range of dining experiences. Visitors are most welcome.

Play our challenging and picturesque championship golf courses, The Remarkables 18 and the stunning Coronet 18.

Millbrook offers its property owners and guests wonderful lifestyle choices, whether visiting for a weekend or living here. Our spectacular natural landscape and facilities provide the perfect environment for you to enjoy the wonderful opportunities owning a property here offers you and your family.

Call our Property Team for more information

Teresa Chapman +64 (0)21 397 552

Lily Dykes +64 (0)21 226 8147

Or visit us at the Property Office on The Avenue at Millbrook

Millbrook Realty Ltd MREINZ Licensed Agent REAA 2008



Artist's Impression



Artist's Impression



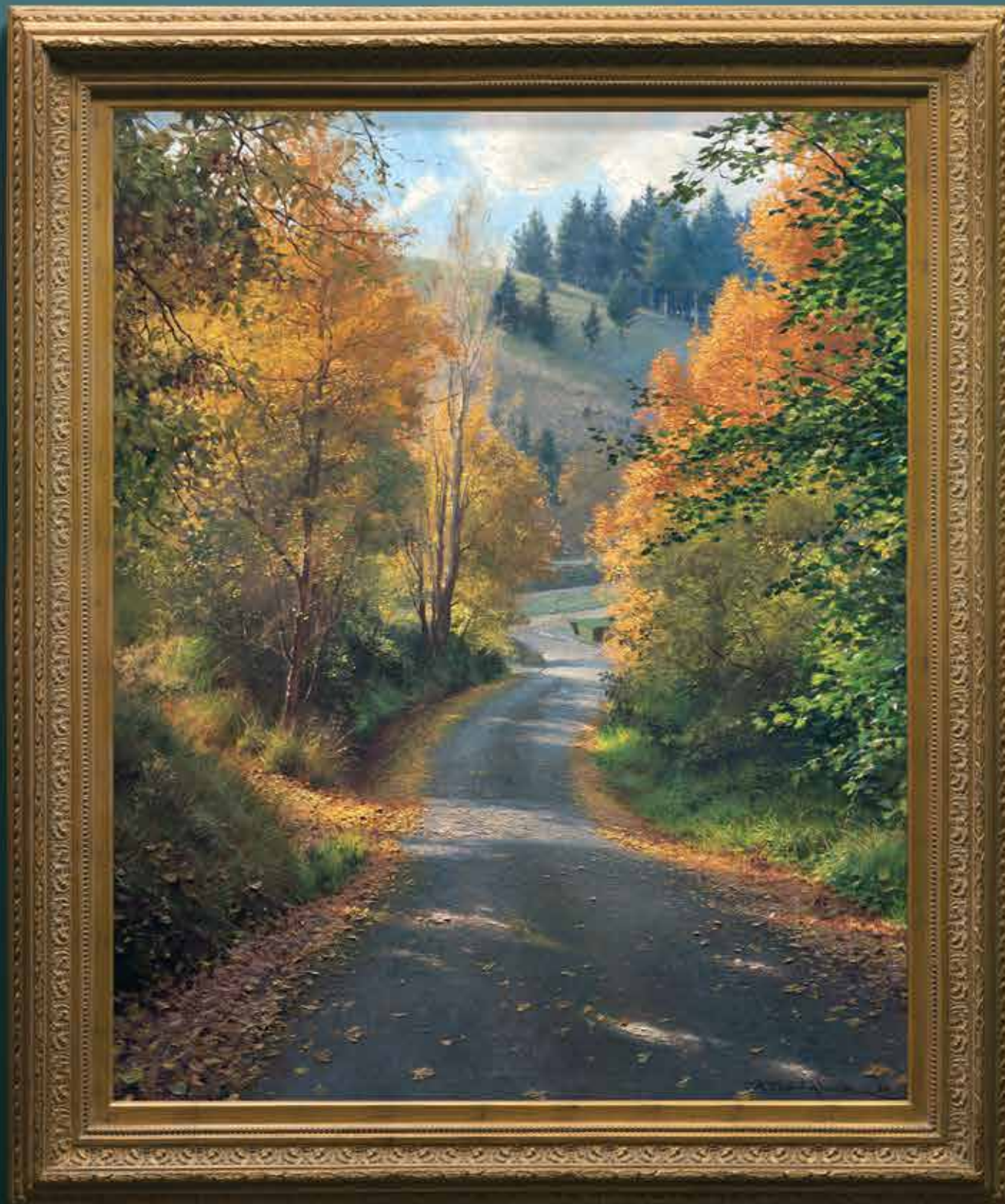
Artist's Impression



Artist's Impression

TISCHLER & CO

FINE ART GALLERY



ARDROSSAN STREET - ANDREW TISCHLER | Oil on Linen, 2025, SOLD

TISCHLER & CO FINE ART GALLERY
UNIT 30/5 NORTHLAKE DRIVE WĀNAKA, NEW ZEALAND
PHONE +6434284444 | **OPEN:** MON - FRI

WĀNAKA GALLERY NOW OPEN!



THE SOURCE | Oil on Linen, 2026, SOLD



ANDREW TISCHLER | Wanaka Studio

Visit world-renowned artist Andrew Tischler's gallery in Wānaka, showcasing a collection of portraits, still life, and landscapes celebrating the natural beauty of New Zealand. Following in the traditions of the old masters, each work captures a unique moment, atmosphere and story. Tischler has been a professional artist for 24 years and is also a passionate educator in the art-space. He teaches his oil painting techniques to his 1.2 million followers online. Experience the collection in person today.



[TISCHLERANDCO.COM](https://www.tischlerandco.com)

CANADA GOOSE

FRESH
LAYERS
FOR
SPRING

New season Canada Goose fleeces & jackets are the cozy layering you need for the change of season ahead. Featuring cinchable hems, new colours and textural elements for sustainable protection against the elements. Now at Te Huia Queenstown & Arrowtown.



Tayen Colour Block Fleece
Quarter Zip available in
Bone/Timber Sand

Shop now for new seasons styles & colours at Te Huia Queenstown & Arrowtown Stores.

CANADA GOOSE

Shop instore or online at
www.tehuanz.com



CANADA GOOSE

DESIGNED FOR EVERYDAY LIVING

From easy layering pieces to core warmth for the great outdoors, new Canada Goose parka's, vests and fleece bombers are versatile all-rounder pieces for every season of your life.



Chilliwack Fleece Bomber - Black



Simcoe Zip Up Fleece - Bloom Pink



Chilliwack Bomber Kind Fleece in Terra

✈ untouched world

STYLE ISN'T BOUGHT, IT'S LIVED.

Untouched World, the first fashion company in the world to be recognised by the United Nations for sustainability, offers classic silhouettes, natural fibres and naturally refined pieces for effortless seasonal layering



Eira Jacket in Blue Waters



Camille V Tee in Scarlet Rust



Kapua Cape in Cinnamon

QUEENSTOWN
TĀHUNA

Eichardt's Building, No 1 The Mall, Queenstown
P +64 3 442 4992, OPEN DAILY FROM 10am



ARROWTOWN
KĀ - MURIWAI

38 Buckingham Street, Arrowtown
P +64 3 442 1355, OPEN DAILY FROM 9am

Shop instore or online at
WWW.TEHUIANZ.COM

CONTENTS

Spring 2026 Features

Lifestyle

11

Southern Lakes restaurants star at inaugural New Zealand Michelin awards



15

Five Mile's \$90 million commercial complex officially named Forsyth Barr Tower



59

Edgewater hotel celebrates 40 years of lakeside hospitality in Wānaka

QT LIFESTYLE

QT Magazine is a contemporary lifestyle magazine covering the Southern Lakes region of New Zealand.

The information and views expressed in this publication are not necessarily the opinion of QT Publishing Ltd or its editorial contributors. Every effort is made to ensure these articles are accurate and correct however QT Publishing Ltd accepts no liability for the accuracy of the information.

Experience

18

The Lindis Group launches destination off-grid vineyard cabins in Waitaki Valley



11

Aluume Wellness introduces innovative floating sauna on Lake Whakatipu



61

Wānaka's Gallery 33 unveils upcoming diverse exhibitions reinforcing its role as leading cultural destination

Food & Wine

21



21

Cardrona Hotel adds new dimension with its recently opened bakery in adjacent heritage building

45

Dream becomes a reality for owners of The Remarkable Cookie company in Country Lane

29

Queenstown's newest hotel voco introduces Mozzarella and Co restaurant focusing on Mediterranean flavours for all day dining

49

Bianca by Giovi in Arrowtown celebrates Michelin recognition for the authentic Italian style bistro

COVER ALUUME in Queenstown photographed by Mia Chenfei.
FOLLOW US
qt.co.nz f QTmagazine @qtmagazine
CONTACT US
QT Magazine, PO Box 754, Queenstown
+64 21 246 3342 / margo@qt.co.nz



News Roundup

with Jenny McLeod

Central Otago Loses Famous Stalwart

Sir Sam Neill is recognised as one of New Zealand's most pre-eminent screen actors, earning a prominent international profile during his long career which took him to locations all over the world — but Central Otago was where his heart remained.

Photograph Stephen Inquary



Sir Sam Neill

Sir Sam (78) died unexpectedly in July this year and has been lauded as a Central Otago stalwart. Owner of the award-winning Two Paddocks vineyard at Earnscleugh he was a popular member of the local community and passionate about the region he called home.

Prior to his death he was vocal in his opposition to Santana Minerals and their plans for an open-cast goldmine in the Bendigo area, supporting Sustainable Tarras in its fight to prevent the Government granting approval to the Australian company. He was always adamant that he was "not against mining, just this mine" as he fought to protect the Central Otago environment he loved.

Sir Sam's acting career was nothing short of remarkable — from his early performance in *Sleeping Dogs* to *The Piano*, *Jurassic Park*, *Hunt for the Wilderpeople* and many others he was acclaimed for his talent and his commitment to promoting New Zealand and particularly its wine to the world.

QLDC appoints new CEO

Queenstown Lakes District Council's newly appointed chief executive James Stevenson-Wallace is the right person to lead the district into its next chapter, according to mayor John Glover.



James Stevenson-Wallace

"James is a highly accomplished leader with an impressive track record across both the public and science sectors. His experience, strategic insight and ability to lead through change will be invaluable as our district continues to grow and respond to the opportunities and challenges ahead."

He has previously served as Chief Executive of Manaaki Whenua — Landcare Research and the Electricity Authority and most recently was Director of Transformation for the newly established Bioeconomy Science Institute.

Mayor Glover says his background aligns closely with the issues facing Queenstown Lakes.

"Much of James' career has been spent working at the intersection of growth, infrastructure, affordability, environmental pressures and public accountability. He understands the importance of balancing community aspirations with sustainable growth and effective service delivery."

2026 New Zealand Open inspires major economic impact

In one of the most successful tournaments to date the 105th New Zealand Open held at Millbrook Resort in February this year injected almost \$34 million into both the Queenstown Lakes District and the New Zealand tourism industry.

More than 32,000 fans attended the four day event, including the largest single day crowd experienced in recent Open history. This was in addition to 4.6 million global viewers tuning in on Sky Sport and Sky Open. Kiwi audiences increased by 23 per cent this year driven by Daniel Hillier's success as the first New Zealand golfer to lift the Brodie Breeze trophy in nine years.

Tournament chairman John Hart says a total economic impact of \$33.9 million was generated of which \$12.1 million came from international tourists and the remainder from regional visitors.

He says the results, measured by YouGov research agency, highlight that "the New Zealand Open has become far more than a golf tournament. It is an event that delivers for tourism, business, community and New Zealand's international profile and we're incredibly proud of what continues to be achieved."

The New Zealand Open Charitable Trust raised more than \$80,000 with over \$50,000 distributed back into local community initiatives.



Daniel Hillier



MERINOMINK

EST. 1996

Te Huia offers sustainable New Zealand made garments by Merinomink™ that are crafted from exclusive blends of fine merino wool, luxurious Brushtail possum fibre and Mulberry silk. Shop the collection at Te Huia in Arrowtown and Queenstown.

QUEENSTOWN
Eichardts Building, No 1 The Mall, Queenstown
Open daily from 10am
03 442 4992

ARROWTOWN
38 Buckingham St, Arrowtown
Open daily from 9am
03 442 1355

www.tehuianz.com

WOOLPRESS
ARROWTOWN

HOME OF ICEBREAKER

40 Buckingham Street, ARROWTOWN
Ph: 03-442 1355
THEWOOLPRESS.COM

Established over 30 years in Arrowtown



Te Huia
New Zealand

QUEENSTOWN
Eichardts Building, No 1 The Mall, Queenstown
Open daily from 10am
03 442 4992

ARROWTOWN
38 Buckingham St, Arrowtown
Open daily from 9am
03 442 1355

www.tehuianz.com



ESSENCE



Experience New Zealand's Only Two-Star MICHELIN Guide Restaurant
03 442 4112 | 2 Brunswick Street | Queenstown | dine@roki-collection.com
www.roki-collection.com



Rudi Bauer enjoys a team celebration

Quartz Reef winemaker steals the show

By Jane Brooke

Quartz Reef's founder and winemaker Rudi Bauer is in the limelight after being named 2026 New Zealand Vigneron of the Year.

The highly respected award made by wine reviewing platform, The Real Review, follows numerous accolades for Rudi and the company since the Bendigo vineyard was established in the mid-1990s and reinforces his role as a pioneer of organic winegrowing in Central Otago.

Among its other recent honours Quartz Reef was awarded Sustainable Vineyard of the Year at the 2026 Aotearoa New Zealand Organic Wine Awards and ranked among The Real Review's top five wineries for 2026. The Quartz Reef Méthode Traditionnelle Vintage Blanc de Blancs 2019 was also awarded Champion Sparkling at this year's organic wine awards along with five gold medals for other wines in their stable.

Rudi praised the Quartz Reef team for the remarkable run of recognition which celebrates many years of dedication to quality, innovation and sustainable winegrowing.

He has built Quartz Reef around a close connection between viticulture and winemaking and says bringing grape growing and wine creation together allows one clear vision to guide the wine from vineyard to bottle.

"My vision is to bring the vineyard into the wine glass and having the responsibility for both vineyard management and winemaking allows decisions to be made with the whole process in mind."

"You have only a very short role to play as the custodian of a land and the most important part is that you pass it on in better shape to the next generation."
- Rudi Bauer



Thermae by Aluume Artists Impression

Floating Free

By Tom Kalliber

A luxury floating alpine sauna at Queenstown Marina is the latest venture from Aluume Wellness which launched its urban hot pool complex below Bob's Peak late in 2025.

General manager Jay Errington says Bathe by Aluume has now been joined by Thermae by Aluume with further local projects in the planning.

"Queenstown is increasingly becoming a destination for relaxation and recovery. Alongside the high-octane experiences the region is known for, visitors are also seeking opportunities that allow them to slow down and take in the remarkable surroundings that make this part of the world so unique."

Thermae is quite a different concept from Bathe and is a curved floating structure 120 metres from the marina out on Lake Whakatipu, facing the Remarkables Mountain range.

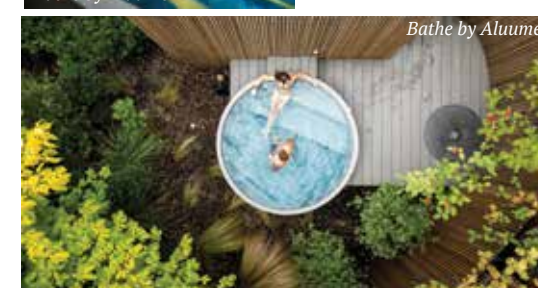


Thermae by Aluume Artists Impression



Bathe by Aluume

"Our goal was to create a space that pays homage to the breathtaking landscape in which it is set," says Jay. Plans have also been confirmed for a hot pool expansion at Bathe in 2027.



Bathe by Aluume

Stars Shine on Essence

By Jenny McLeod

The recent awarding of two MICHELIN stars to Essence restaurant, based in the prestigious ROKI Collection Queenstown hotel, has fulfilled a lifelong goal for director of culinary Paul Froggatt.

"This is an honour I thought would never come true in New Zealand. When I moved here many years ago, I had given up chasing stars. Earning two stars reflects the collective efforts of the entire Essence team, from the back of house precision of our chefs and kitchen hands to the front of house execution on the floor."

He says that while the focus at Essence is on a "harmonious blend of regional identity, technical execution and emotional resonance on the plate" with the cuisine demonstrating a "distinct culinary voice" there is no guarantee of what MICHELIN is looking for.



Paul Froggatt

"While there are recognised benchmarks much of the assessment remains in the hands of the inspectors and their interpretation of what makes a truly exceptional dining experience."

Essence was the sole recipient of two stars in the inaugural MICHELIN Guide New Zealand, which debuted in June 2026, making it the highest rated dining establishment in the country.

In the Southern Lakes region Rātā, Sherwood and Amisfield in Queenstown along with Wānaka's Kika were each awarded a coveted MICHELIN Star while throughout New Zealand 110 restaurants were recognised.

Chief executive of Destination Queenstown and Lake Wānaka Tourism Matt Woods paid tribute to the successful restaurants for their results, in particular Essence's two stars, which reflected "years of passion, creativity and commitment from some incredibly talented chefs and hospitality teams".

QUARTZ REEF
CENTRAL OTAGO

Visit our winery cellar door open
weekdays from 12 - 4pm
(excluding Public Holidays)

8 Hughes Crescent, Cromwell
info@quartzreef.co.nz
03 445 3084

New Zealand Certified 150

100% ORGANIC

pebl

NEW OUTDOOR COLLECTION

We are excited to launch the PEBL outdoor collection in all our stores this Summer, PEBL is a premium, internationally recognised outdoor furniture brand renowned for its contemporary Belgian design, flexible modular systems, and weather-resistant craftsmanship.



TRENZSEATER

AUCKLAND - 80 Parnell Rd, 09 303 4151
CHRISTCHURCH - 121 Blenheim Rd, 03 343 0876
QUEENSTOWN - 313 Hawthorne Dr, 03 441 2363
www.trenzseater.com

Q&A

Trenzseater stores in Queenstown, Christchurch and Auckland have introduced the PEBL brand, an exciting, fresh outdoor furniture collection. QT Magazine talked to award-winning interior designer and owner Ben Lewis about the new launch.

What are the unique attributes of the collection?

We are excited to launch the PEBL outdoor collection in all our stores as a premium, internationally recognised outdoor furniture brand renowned for its contemporary Belgian design, flexible modular systems and weather-resistant craftsmanship. The brand has won over 50 design awards across the globe including a prestigious Red Dot award this year for their innovative Tolo Sofa designed by creative director Robin Delaere.

How extensive is the outdoor range?

The collection includes beautiful sofas and armchairs featuring rope thatching details on various designs. PEBL also has a fantastic range of modern dining tables with clean, simple lines with a mix of fixed tops, extension tables and aluminium frames with ceramic tops.

What is the overall look that has been achieved?

Textured outdoor fabrics help to complete the feeling of an outdoor room, with the designs made of aluminium construction finished in power coat colours to give a unique look and design aesthetic. We are also presenting PEBL's outdoor lighting which is rechargeable, solar and made from weather-resistant materials offering adjustable lighting solutions to lunate outdoor spaces.

What piece would you choose for your own home?

My personal favourite is the PEBL Tube Low dining table which is an original design with a slightly lower table height, incorporating a relaxed approach to outdoor living. This complements the dining chairs which are a more relaxed carver chair.



LIGHT IT UP

Trenzseater's vibrant new lighting collection has been designed inhouse.



"The Santa Monica table lamp just released is made from alabaster with a hollow core which when luminated looks very cool," says executive designer Ben Lewis. "The newly introduced Manhattan table lamp features a chromed finish base topped with a glamorous reflective shade — a stunning piece for a console. Our distinctive Mont Blanc pendant is made with a knurled metal framework with aged bronze finish which is looks great positioned over dining tables."



VIBRANT SUMMER ENTERTAINMENT

Trenzseater executive designer Ben Lewis' top picks for the latest luxury home accessories for stylish spring and summer entertaining are:

RALPH LAUREN GARRETT HIGHBALL - SET OF TWO

This equestrian-inspired Garrett highball set includes two hand-cut crystal glasses that each feature a sandblasted graphic of a spirited polo match.



EPERNAY CHAMPAGNE COOLER - DARK BROWN NUBUCK HANDLES

Experience the elegance of champagne chilling reimagined, as this stunning centrepiece sets the mood for unforgettable moments.



RALPH LAUREN THORPE COCKTAIL SHAKER

The Thorpe SS serverware and Barware is directly inspired by silver art deco pieces that are available in our inspirational samples. Simple ribbing elevates without complicating clean designs.

DOLCE VITA 36CM ROUND PLATE - GREEN

Decorated entirely by hand in Italy with vibrant stripes on a white background, the plate brings the energy and beauty of Mediterranean tradition to the table. The DOLCE VITA 33CM SALAD BOWL - GREEN is also available.



CITRON PITCHER

The Bordallo Pinheiro Citron Pitcher adds a burst of vibrant charm and artistry to any table setting. Expertly crafted to resemble a ripe, glossy lemon this pitcher features intricate details including a delightful curved handle.





LOMBARDI

EST. 1998 • BAR • RESTAURANT

Dine with breathtaking views of Lake Wakatipu and the Remarkables this spring at Lombardi, Hotel St Moritz.

Savour Italian-inspired dishes made with the freshest New Zealand produce, wood-fired pizzas, and expertly crafted cocktails. Settle in for warm, welcoming dining with spectacular alpine views and flavours that celebrate the season.

For more information visit stmoritz.co.nz or to book, scan the QR code







One Vision, Two Hemispheres

Domaine Thomson Wines is a family-owned organic wine producer with vineyards in Central Otago, New Zealand and Burgundy, France.

We welcome your visit to our Cellar Door in Cromwell.

Featured in Vogue as one of New Zealand's top wine tasting destinations.

VOGUE

VISIT OUR CELLAR DOOR DURING SPRING
Open daily to 5pm

Domaine Thomson Vineyard and Tasting Room
46 Clark Road, opposite Pisa Moorings, Cromwell 9383

www.domainethomsonwines.com info@domainethomsonwines.com +64 3 445 4912

Five Mile Unveils Forsyth Barr Tower

By Jane Brooke

One of New Zealand's leading investment and wealth management businesses with strong connections to Otago and Queenstown is making the move to what's being described as the "best office address in Queenstown".

A groundbreaking \$90 million dollar office and retail building in Queenstown's Five Mile Centre, previously known as Murchison Tower will now become Forsyth Barr Tower, with the firm leasing premium A-Grade space on the top floor.

Construction of the complex is well underway, cementing Five Mile's position as a prime commercial, retail and business destination and Forsyth Barr executive director Jonty Edgar is upbeat about the company's new headquarters.



"We're delighted that Murchison Tower will become Forsyth Barr Tower and are proud to be part of this exciting next chapter for Queenstown."

"Our connection to this community is built on the people and relationships we've developed here over many years. We're looking forward to continuing those relationships while being part of a landmark development that reflects the growth and ambition of the region."

Founded in Dunedin in 1936 Forsyth Barr celebrates 90 years this year of assisting New Zealanders to grow and manage their wealth. One of New Zealand's foremost investment and wealth management businesses it has 26 offices nationwide and more than 600 staff.



Forsyth Barr Tower - Artist's Impression

Forsyth Barr Tower will be Queenstown's largest office building comprising a 7900 square metre, six-storey structure incorporating ground floor retail and hospitality plus five floors of premium A Grade office space above with expansive views of the area.

Colliers Queenstown and AWS Legal and Private Capital Group are among businesses also making the move to the expansive new building. An adjoining three-storey car park building will provide an additional 198 car parks at Five Mile.

Forsyth Barr Tower is influenced by demand for architecturally designed and energy efficient offices with shared meeting spaces and quality facilities such as e-bike storage with charging stations. An adjoining three-storey car park building will provide an additional 198 car parks at Five Mile.



Five Mile director Craig Greenwood says the centre continues to raise the bar for commercial property in the region with a reputation as "the place to do business".

"Forsyth Barr Tower features facilities that set a new benchmark in a centre where people work, shop, access essential services and enjoy spending time."

Colliers Queenstown's commercial director Mark Simpson says marketing campaigns are attracting an exciting balanced mix of local, national and international professional financial services and consulting businesses as tenants.

professional financial services and consulting businesses as tenants.

"We're working on leasing the balance of the space to a diverse range of occupiers, from those already in the area to others looking to establish a presence here."

Forsyth Barr Tower is scheduled for completion by November 2027.

new stores
new experiences
new season
everything
that's spring.

www.fivemilecentre.co.nz


shop. smile. five mile



KAWARAU

HEIGHTS · QUEENSTOWN



12 Kawarau Heights Boulevard, Queenstown

\$3,250,000



Land Area: 543m²

Floor Area: 221m²

With its striking flat roof design and refined architectural details, 12 Kawarau Heights Boulevard offers a modern take on alpine living.

A welcoming entry leads into a thoughtfully designed home that embraces natural light and seamless indoor-outdoor flow. Featuring three bedrooms and two bathrooms, this residence is designed for comfort and functionality.

The open-plan living area extends to a covered outdoor entertaining space, perfect for year-round enjoyment. A double-car garage provides ample storage, while high-quality finishes ensure lasting style. This home delivers effortless living in a beautifully crafted setting.



ENQUIRE NOW

Damien Henaghan
Sales Manager

Call 021 728 003
damien@kawarauheights.co.nz

Visit Kawarau Heights
View by appointment

Some neighbourhoods take time to prove themselves. Kawarau Heights already has. With twenty four residences already sold, only a limited number remain. Contact Damien today to reserve your place in Queenstown's newest and most exclusive neighbourhood.

kawarauheights.co.nz

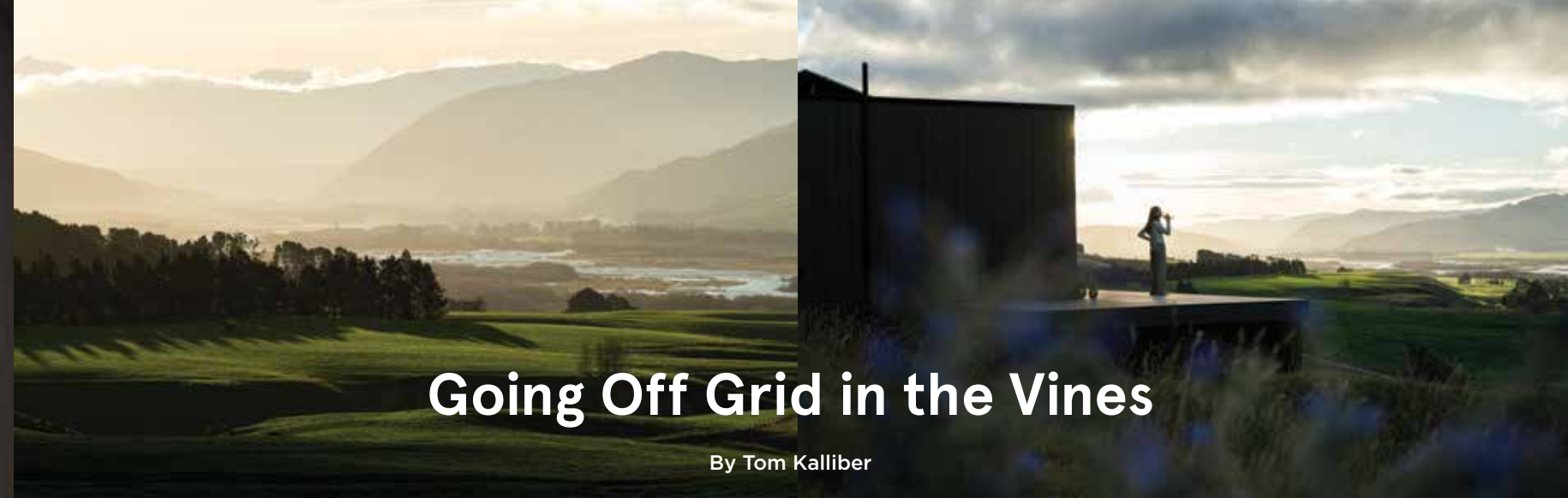


PURE LUXURY AMONG THE VINES

Three private Vineyard Suites set above the vines at Clos Ostler, in New Zealand's Waitaki Valley. An intimate, off-grid stay immersed in the landscape behind our award-winning wines.

DISCOVER CLOS OSTLER VINEYARD SUITES
Book your stay at thelindisgroup.com/closostler

CLOS
OSTLER



Going Off Grid in the Vines

By Tom Kalliber

A vineyard stay with a difference in the Waitaki Valley is designed for guests to experience one of New Zealand's most distinctive wine regions firsthand.

Clos Ostler vineyard has established three architecturally designed off-grid vineyard suites amongst the vines of its North Otago estate providing an insight for visitors into the surrounding cool climate landscape and the company's award-winning single-vineyard wines.

Clos Ostler brand director Connor Roulet Magides says the suites are a natural extension of the vineyard.

"Wine allows us to experience a place long after the season has passed. The vineyard suites give our guests the opportunity to sample that place first-hand — to wake up among the vines, see the landscape and climate that shape our wines and spend time in a part of New Zealand that still feels wonderfully undiscovered."

Each suite, with its expansive views, operates off-grid using solar power and gas hot water and all three are equipped with an outdoor bathtub, fireplace, kitchenette, lounge area and super king bed.

"Guests arrive to a bottle of Clos Ostler wine, estate breakfast provisions and a complimentary minibar before settling into an environment that is relatively unknown compared with many of New Zealand's more prominent wine regions," says Connor.

Clos Ostler is approximately ten minutes from Kurow, 30 minutes from Oamaru and three hours by road from Queenstown. It is within easy reach of the Alps 2 Ocean cycle trail, neighbouring Waitaki cellar doors and a choice of restaurants in Oamaru, Duntroon and Kurow. Surrounding highlights include the Clay Cliffs, Elephant Rocks and Moeraki Boulders.



Clos Ostler's international wine profile is steadily growing with recent industry recognition.

The EOS Pinot Noir 2022 was awarded 97 points and a platinum medal at the 2026 Decanter World Wine Awards, while Caroline's Pinot Noir 2021 received a gold medal and 96 points at the 2025 International Wine Challenge alongside Best New Zealand Red Wine, Best New Zealand Pinot Noir and Best North Otago Pinot Noir.



The vineyard is part of The Lindis Group that also includes The Lindis Lodge in the Ahuriri Valley, the architecturally striking villa Mt Isthmus near Lake Hāwea and the coastal luxury estate Paroa Bay Winery in the Bay of Islands.



"Every Clos Ostler wine is grown exclusively from our single vineyard in the Waitaki Valley. Pinot Noir sits at the heart of the estate, alongside Chardonnay and Pinot Gris, each expressing the purity, precision and character of this remarkable site."

Connor Roulet Magides



We're about local ...as local as you can get

As the Southern Lakes region's leading lifestyle publication, QT Magazine connects with thousands of readers who embrace the entrepreneurial spirit, business opportunities and exceptional lifestyle of this luxury destination.

www.qt.co.nz



Inspiring conversations through design

By Margo Berryman



Acclaimed furniture designer and artist Ed Cruikshank has returned to Arrowtown after several years absence with a more intimate studio and a renewed creative focus.

"It's wonderful being back in Arrowtown although this time with a lower profile than when I had my prominent position on the high street. My space now, tucked away just around the corner from the Blue Door and Dorothy Browns, is an intimate studio with a selection of my comfy armchairs surrounded by books, samples and a number of my artworks."

Before arriving in New Zealand in 2003 Ed spent more than a decade in London, where he created

pieces for some of the world's most exacting collectors as head of design, then sales, for the British brand Linley, owned by David Linley the second Earl of Snowdon.

His design degree from Ravensbourne University in London, shaped by a Bauhaus-inspired system of learning across the mechanical arts, laid the foundation for the career that followed his move to New Zealand and ultimately Queenstown.

"Everything I have ever designed was intended to create space for conversations that matter," says Ed. "Over the years I have moved more and more in this direction and although my furniture is still meticulously designed and hand built to last lifetimes. Like my wall-hanging artworks it is specifically created to raise curiosity and inspire conversation."

"If a design is right and well executed then it is never out of fashion, it can remain unchanged forever."

That belief is also shaping the work now emerging from his renewed Arrowtown presence with several current projects visually expanding the relationship between his furniture, art and the meaning it holds for its owners.

"Most of my work unites tradition and new technology to either speed up the process or improve the quality of the construction but I find it is still the human creativity and craftsmanship that is most compelling for my clients."

Most of Ed's work is bespoke with pieces created for private homes as well as corporate commissions. In most cases New Zealand craftspeople and suppliers work with him to bring his designs to life.

"At the moment the majority of my pieces are made to order, generally taking around eight to twelve weeks to build. Bespoke projects often take longer with the timeframe usually dependent on the speed of the client's feedback"

His most exciting project currently underway is a large-scale artwork for *At the World's Edge* Festival. The piece will accompany music composed especially for a performance at Wānaka's Rippon Vineyard on October 4 this year.

For Ed, strong relationships with clients and the daily inspiration of life in the Southern Lakes environment continue to feed his creative momentum.

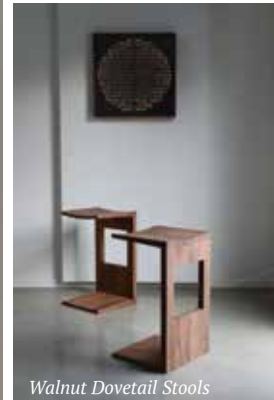
"Living in a beautiful cottage on Lake Hayes and watching the light change minute by minute is inspiring a whole new surge of creativity."



Bespoke Dining Table



Balance II



Walnut Dovetail Stools



Bespoke Cabinetry



Rufus Chair



Architect Chair with Folded Side Table

Ed Cruikshank creates unique artworks and timeless custom furniture pieces designed and built in New Zealand to last lifetimes.

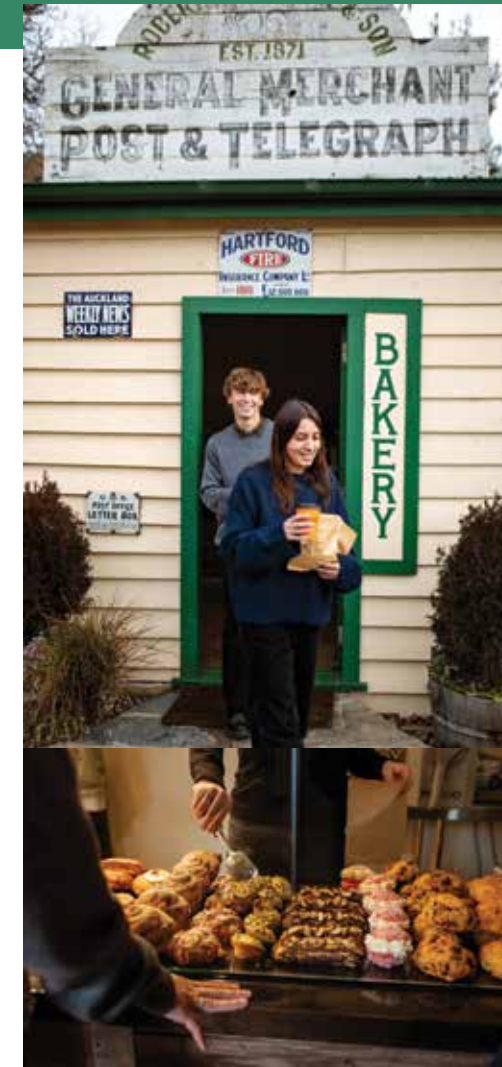
To engage with Ed tel: +64 27 441 3434 or email ed@cruikshank.co.nz. Studio: 8 Berkshire Street. By appointment.

CRUIKSHANK
www.edcruikshank.com

Heritage Bakery Beckons

By Margo Berryman

The recently launched Cardrona Hotel Bakery has added an extra dimension to the renowned historic hotel, opening in an adjacent heritage building dating back to 1871.



Formerly McDougall's General Merchant Post & Telegraph office run by Robert McDougall the bakery maintains its original appearance.

"It was our absolute wish to retain the historic nature of the place and relevant photos dating back to the early 1900s have been added to the walls. We dedicated the bakery to Joan Miller (née Scurr) and her family, who have been farming in the district since 1871, with her daughter Trish McLean providing photographs and background. The Scurrs still farm the surrounding land to this day," says Cardrona Hotel publican Warren Barclay.

The iconic Cardrona Hotel already draws thousands of visitors each year, many attracted to photograph the 162-year-old façade and the bakery broadens the pub's culinary appeal and gives visitors another reason to linger in Cardrona village.

"We wanted to cater to the various sub-components of our market. People stopping to take photos are not really pub customers and the locals, tradies and skiers during winter are always looking for grab-and-go food options."

Open daily from 6.30am to 1.00pm the Cardrona Hotel Bakery has picked up a significant following through word of mouth and social media.

"It captures the essence of being Kiwi and the bakery team are crafting traditional staples such as pies, sausage rolls, quiche and focaccia-style sandwiches. People are loving it," says Warren.

The bakery has a huge range of products including doughnuts, cinnamon scrolls, cheese scones, morning buns and almond croissants.

A blackboard menu lists warm cabinet foods, coffees and teas, alongside an extensive drinks selection featuring soft drinks and juices, kombucha, Barista Boys cold coffee, cold-pressed organic beet, orange and kale juices and matcha.

All bakery products are generated on site using locally sourced ingredients.

"That is our point of difference. From the dough for pastries to the bread in the focaccia sandwiches it's all created here. People love the pies and I suspect that is because they are such an iconic Kiwi bakery item — once tasted they are hooked," he says.

Pies include steak and cheese, lamb shank, steak, mushroom and Guinness with future recipes for venison and Pinot, pork and pūhā and kumara topped vegetarian pies.

"The team also plans to bake a selection of breads in the future although for now demand is keeping the bakery at full stretch," says Warren.



**LOCAL ART
GIFTS & MERCH**

THE OLD SCHOOLHOUSE | OPEN 7 DAYS
ADJACENT TO THE CARDRONA HOTEL

2312 CARDRONA VALLEY ROAD RD2 WANAKA
03 443 8153 | CARDRONAHOTEL.CO.NZ



**THE HOME OF
GREAT STORIES**

Trusted with what matters *most*.



PROUD TO HAVE BEEN AWARDED BOTH
PLATINUM AND HIGH ACHIEVER AWARDS IN 2026



42 Sold already in 2026.
Yours could be next.

Spring is shaping up to be an exciting time to sell.
Talk to Team Justine & Ben today.

TEAM
Justine & Ben

JUSTINE BURKE
+64 22 096 1621
justine.burke@nzsir.com

BEN TERRY
+64 21 994 392
ben.terry@nzsir.com



A considered approach. Proven results.



New Zealand
Sotheby's
INTERNATIONAL REALTY

*Source: REINZ and NZSIR internal statistics FY24, FY25 & FY26.
Each Office is Independently Owned and Operated. Browns Real Estate Limited (licensed under the REAA 2008) MREINZ.

BRINGING THE REACH TO MARKET

Queenstown's newest luxury residence development has launched in a superior location overlooking Lake Whakatipu, minutes from the centre of the resort.

The Reach is a collection of 38 three-storey freehold residences on a rare-scale site at 53-65 Frankton Road. Designed by AWA Architects and developed by Wildridge Projects the residences step down the slope in terraced rows, oriented towards the lake with its mountain backdrop.

Award-winning Sotheby's luxury property experts Justine Burke and Ben Terry have brought The Reach to market drawing on their experience across residential property, high-end developments, land and commercial real estate.

"Buyers are purchasing a quality, architecturally designed freehold residence within The Reach," says Ben. "Construction, using schist and timber to reflect the alpine setting, is expected to commence in the fourth quarter of 2026 with completion anticipated in early 2028."

"Everyone who has visited Queenstown knows the feeling of arriving here and seeing Lake Whakatipu come into full view and the excitement of the adventures that lie ahead. This iconic location with its magnificent lake view is one of the last, just minutes from downtown Queenstown, to be developed."

"With three and four-bedroom layouts and Queenstown within an easy walk The Reach is positioned as a simple to own base for alpine living — a place to set out from, to return to and simply lock up and leave."



DESIGNER EYEWEAR CLINIC LAUNCHED

Australian eyewear brand Bailey Nelson has officially landed in Queenstown.

The expansion comes with the brand's continuing commitment to delivering thoughtfully designed eyewear alongside accessible, patient-focused eye care.



"Founders Nick Perry and Peter Winkle started the Bailey Nelson journey 15 years ago at Bondi Beach markets in Australia driven by a desire to transform how people experience and receive eye care," say the company's marketing representative Jade Sams.

Alongside its curated eyewear the new Frankton clinic provides comprehensive eye-care services for the local community. The practice offers routine eye examinations, children's vision care, contact lens consultations and support for ongoing visual health needs.

Bailey Nelson is located at Shop C-09 19 Grant Road Frankton Queenstown Central.



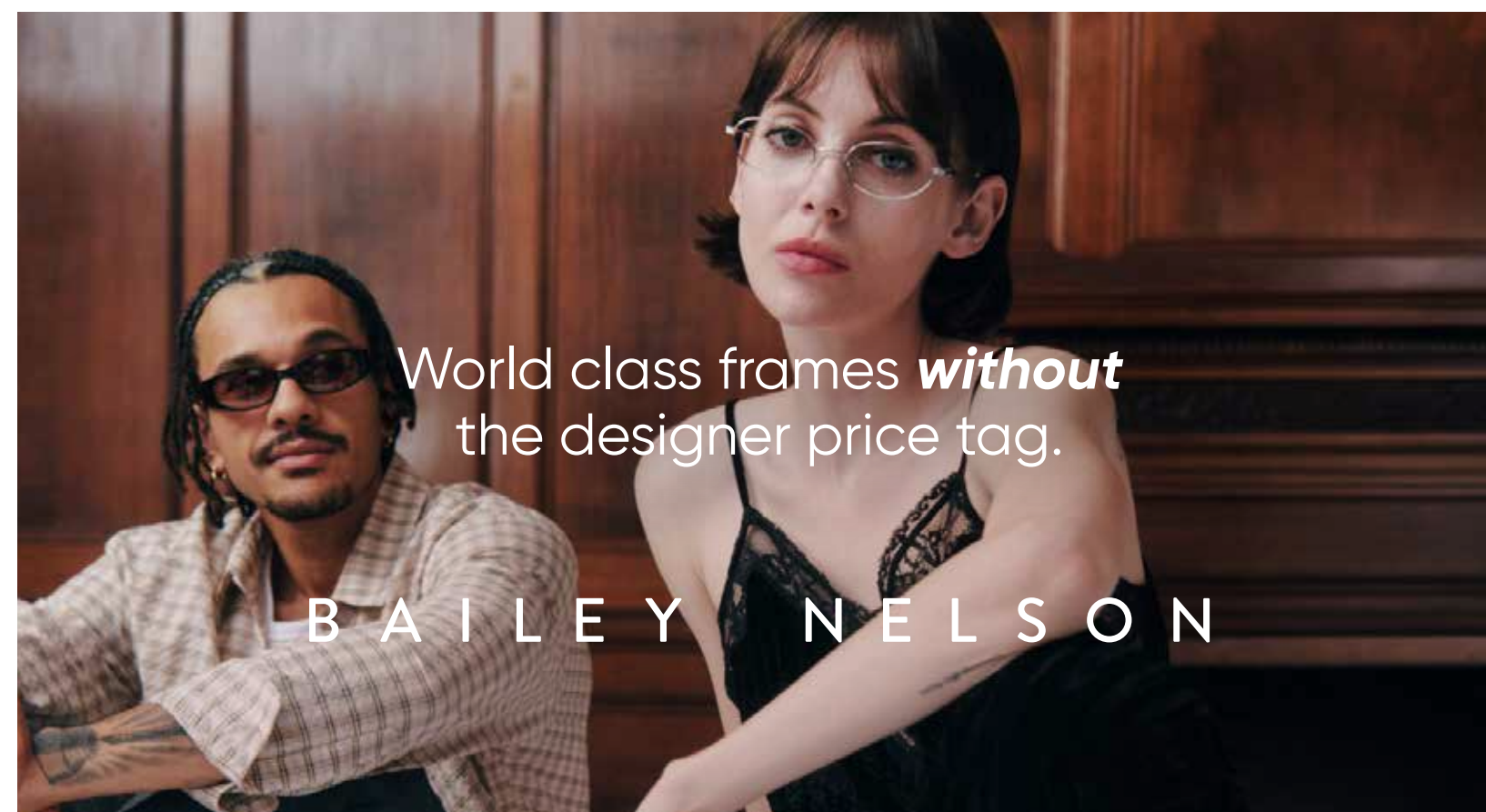
TRANSFORMING SKIN

Transform Clinic brings appearance medicine services to Queenstown through its regular clinic at Elysium Beauty in central Queenstown which operates every four to six weeks, offering a high level of specialist care.

The clinic aims to help people feel good about their appearance while boosting confidence and overall wellbeing.

"Our team offers the latest options in appearance medicine that are effective with minimal downtime," says manager Anna Little. "Nurse Anna Stratford now leads our Queenstown clinic after working alongside Dr Little in the Transform Clinic team for the past seven years in Christchurch. She specialises in cosmetic injectables, laser and intense pulsed light therapies, skin therapy treatments and brings detailed knowledge and care to each appointment."

Bookings online at www.transformclinic.co.nz





Koru

New Beginnings

Since 1985

32 Buckingham Street
Arrowtown

ARROWTOWN
STONENWORK

Gallery & Workshop
arrowtownstonework.co.nz

Central to growth, development and investment

The Queenstown and Wānaka area continues to be one of New Zealand’s most dynamic places to live, invest and do business, attracting significant activity across property, infrastructure, tourism and the wider economy.

For more than 160 years, Anderson Lloyd has helped clients navigate change, seize opportunities and bring ambitious projects to life throughout New Zealand. Anderson Lloyd’s connection to the lower South Island dates back to 1862, when the firm began advising pioneers during the gold rush era. The Queenstown office of Anderson Lloyd was established in 1978 and has built a reputation for providing nationally recognised legal advice while remaining closely connected to the people, businesses and industries that drive Queenstown and Wānaka’s continued success.

Our Queenstown and Wānaka teams combine local knowledge with the strength of one of New Zealand’s leading law firms, offering clients the support of four locally based partners together with the resources and expertise of a national team of 32 partners and more than 160 people.

Located on Camp Street in the heart of Queenstown, our Anderson Lloyd office has long been part of the local business community. Alongside our Queenstown office, we now have an office in the Cubus building in Wānaka’s Three Parks Business Hub, providing convenient locations for meeting with clients and helping to strengthen our local connections.

“Queenstown and Wānaka are two of New Zealand’s most exciting places to invest, build and grow. We’re proud to support the people, businesses and projects contributing to their future.”

Our Queenstown and Wānaka teams provide specialist advice across property, commercial, employment, environment and planning, conservation, overseas investment opportunities, dispute resolution, succession planning and other legal matters. Supporting growth in Queenstown and Wānaka requires more than legal expertise. It requires advisers who understand the local environment, are connected to the region and who can draw on specialist knowledge when needed.

As Queenstown and Wānaka continue to grow and evolve, we are proud to work alongside the people, businesses and projects helping shape the future of the region.



Photo top: Anderson Lloyd Queenstown & Wānaka Partners Robert Huse, Kerry O’Donnell, Melissa Hammer & Maree Baker-Galloway. Photo above: A digital representation of Anderson Lloyd’s new location in the Cubus building, Three Parks Business Hub, Wānaka.

anderson
lloyd.

Mountains of experience.

Built for Queenstown and Wānaka. Trusted by the region’s top performers. We bring sharp legal minds, broad strategic advice, and the backing of a large national law firm, all from a team that lives and works here.

al.nz
Wānaka | Tāhuna Queenstown | Ōtepoti Dunedin
Ōtautahi Christchurch | Tāmaki Makaurau Auckland

anderson
lloyd.

Spring dining, Glenorchy style

Join us at Headwaters Glenorchy Eco Lodge to slow down, savour the spring, and soak up the peace and quiet of our tranquil location.

Enjoy seasonal meals crafted by our talented chefs using the freshest local ingredients. Relax in our sun-drenched Dining Room with panoramic mountain views.

This is spring dining, Glenorchy style.

**The Dining Room at Headwaters
Glenorchy Eco Lodge**

First Sundays Brunch
11:00am – 1:30pm first Sunday of every month

Chef's Choice Dinner
6:30pm every evening – bookings essential



BOOK NOW

Bookings close 48hrs prior, please advise dietary needs when booking.



**HEADWATERS
GLENORCHY**
ECO LODGE

theheadwatersecolodge.com

Spectacular Setting & Seafood

By Margo Berryman

Renowned for serving Queenstown's freshest seafood Finz Seafood & Grill's upscale menu blends superbly with the restaurant's Steamer Wharf lakeside setting.



Co-owner and executive chef Marty James says seafood is the contemporary restaurant's culinary focus, best known for its New Zealand oysters and Fiordland crayfish which are sought after delicacies. "People love our fresh oysters and crayfish along with Akaroa salmon and our popular seafood chowder. It's a hearty favourite after a day sightseeing or tripping around Queenstown. From the grill we serve New Zealand free range and grass-fed meats such as lamb rump, prime beef eye fillet and veal tenderloin while our sashimi and sushi rolls are made to order."

Finz has a prime site beside Lake Whakatipu and guests can choose to dine outdoors and watch the vintage TSS

Earnslaw glide by or relax indoors in the Hamptons' seaside retreat influenced interior.

Open daily for lunch and dinner the menu presents seafood, premium free-range meats, vegetarian and market specials catering to a range of tastes and dietary preferences.

"Some of the menu favourites include our Finz Famous Fish 'n' Chips, whole baked southern sole, green lipped mussels and seafood pasta," says Marty. "The seafood platter is an outstanding feast for two featuring sushi, fresh sashimi, mussel dumplings, oysters, mussels, prawns, Southland blue cod and a Thai inspired curry of clams, prawns and octopus."

Popular meat dishes include handpicked beef striploin served with mushroom duxel, onion emulsion and rosemary ricotta and New Zealand Wagyu beef cheek braised in master stock and dark beer accompanied by kumara, orange purée and greens.

Vegetarians can choose from options such as grilled halloumi salad and potato fritters.

"We pride ourselves on our carefully curated wine list, including Central Otago Pinot Noir and Marlborough Sauvignon Blanc, and our knowledgeable staff can recommend the perfect wine pairing. Accompanied by the spectacular lake and alpine views Finz is one of best dining experiences available in Queenstown."



Downtown Bar Buzz

The Finz Seafood & Grill bar is a stylish addition to Queenstown's downtown bar scene.

The bar is a contemporary, well-designed space with an indoor-outdoor flow allowing guests to mingle throughout the precinct or relax inside with expertly crafted winter cocktails, Central Otago wines and locally brewed beers.

"The bar is a favourite spot for a relaxed lunch, pre-dinner drinks or cocktails with friends. The menu features freshly made sushi, delicious smaller plates to share, fresh New Zealand oysters and plenty of seafood options," says co-owner Marty James.

The bar team has a reputation for their signature cocktails such as the Cardronie created with The Storm Gin, Campari and Dolin Sweet Vermouth or the New Queens Sour with its locally made Riffers Gin, lemon juice and Elderflower syrup.

"Our Cocktails & Oysters happy hour is held daily from 3:00 pm until 5:00 pm. Fresh oysters are served by the half or full dozen either au naturel, Kilpatrick or tempura. Pair with a glass of crisp Italian Prosecco or one of our signature cocktails such as The Salty Finz, featuring tequila, pink grapefruit, rosemary and sea salt rim or a classic Oyster Martini crafted with dry gin or vodka, dry vermouth and olive brine with lemon twist."

"From the kitchen to the floor, our team gives everything to create the kind of nights you don't forget — from the energy and the flavours to the atmosphere."



Premium Casual Waterfront Dining

Open Lunch & Dinner

from 12pm till late daily

3 – 5pm Happy Hour Daily

Steamer Wharf, Beach Street,

Queenstown

Ph: 03 442 5969

www.publickitchen.co.nz



Ocean based bounties freshly sourced

Queenstown's Best Seafood Platter

Superb NZ lamb and beef dishes

12pm till 10:30pm daily

Steamer Wharf, Beach Street, Queenstown

Ph: 03 442 7405

WWW.FINZSEAFOODANDGRILL.CO.NZ



Eat simple Eat well

Wood-fired Pizza & Fresh Pasta made daily

Open Daily | 12pm till late (bookings essential)

6 Brecon Street, Queenstown

Ph: 03 442 6762 | www.bellacucina.co.nz

THE BATHHOUSE

SPA QUEENSTOWN

Every Queenstown adventure
needs a bathhouse session



OPEN 7 DAYS

Warm-up sore muscles and relax in the
Saunas, Steam Room, Hot & Cold Pools.
Unlimited towels & tea, phone-free environment.

35 BRECON ST, QUEENSTOWN
NEAR THE GONDOLA

SCAN TO BOOK



Flavours From the Fire

MOZZARELLA & CO. ARRIVES IN QUEENSTOWN

The newly opened voco Queenstown hotel is home to the exciting all-day Mediterranean dining destination Mozzarella and Co.

The relaxed and inviting restaurant, serving locals and guests from first coffee to nightcap, is built around a prominent open kitchen and wood-fired oven that produces much more than just pizza.

Executive chef Matias Valle, formerly of SODA (Michelin Guide 2026 Restaurant Selection) and a Queenstown resident since 2016, leads Mozzarella & Co. Growing up in Buenos Aires his earliest food memories were formed in his grandmother Marta's kitchen and his distinctive cooking style still carries the spirit of food made to be shared, encouraging conversation and connection.

Breakfast begins with premium Vittoria Bianco coffee and eggs al purgatorio while lunch introduces the signature Baciata Sandwich which is the restaurant's unique take on the traditional Neapolitan folded pizza. In the evening, generous plates include yellowfin tuna crudo brightened with peperonata tiger milk, pappardelle with slow-cooked beef ragù and smoked chilli and a variety of pizzas including the Rustica, with Agria potato, ricotta, Whitestone blue cheese and rosemary.



"While the flavours lean Mediterranean, the pantry is proudly local," says Matias. "Our kitchen philosophy is to work with local producers, make everything from scratch from the pizza dough to the focaccia and keep the wood-fired influence burning from morning until late so guests can begin and end their day with flavours from the fire."

With a strong nod to the South Island, the menu features Royalburn Station lamb, Remarkable Funghi, Gibbston microgreens and a Calabrian-style sausage created exclusively for the restaurant by Zamora. A zero-waste philosophy guides the kitchen with fruit peels finding a second life as cocktail infusions and garnishes.

"Mozzarella & Co. brings something Queenstown hasn't had before — a Mediterranean restaurant that carries you from breakfast through to a late-night bite with the same warmth at every hour," says voco Queenstown general manager Jason Sabin.

"Matias and his team cook with real generosity and we want locals to feel this is their place as much as that of our guests."



For the food-obsessed the Chef's Table experience seats guests at the show kitchen for a progression of nine dishes. From whipped ricotta sfogliatina and prawn saganaki to Sicilian cannoli Matias entertains diners with captivating stories of the local producers behind each course.

The wine list champions Central Otago alongside Marlborough, Hawke's Bay, Waikeke Island and a selection of Mediterranean varieties. Signature cocktails are inspired by Queenstown's alpine locale, the Mediterranean and Māori culture.

Mozzarella & Co's private dining room caters for groups of up to 14 people or alternatively the Davis Terrace is made for long spring lunches and drinks under the sun or stars while the outdoor Ember Lounge gathers guests around the fire pit as the evening cools.

VOCO
— BY IHG —

For reservations @ Mozzarella & Co.
mozzarellaandcoqueenstown.co.nz

THE CREATORS SERIES

Craft, place and presence From the Ahuriri Valley, New Zealand

There are stays that pass quickly, and there are stays that stay with you.
The Creators Series is designed to be the latter.

Throughout September and October, spend time with some of New Zealand and Australia's most respected winemakers, artists and creators through a season of intimate dinners, private tastings and hosted experiences, all included with your stay.

Reserve your stay at www.thelindisgroup.com or reservations@thelindisgroup.com



ATA RANGI TE MATA MAUDE COAL PIT YARRA YERING SAM FOLEY

Highlighting the nine-hole advantage

By Jane Brooke

Gibbston Valley Golf Club is motivating visitors to rethink the traditional golf itinerary and experience their nine-hole course, designed for quality play without taking over the day.

The par 32 course can be played in under two hours leaving plenty of time for lunch, wine tasting, cycling or exploring the wider Queenstown and Gibbston Valley region.

Designed by New Zealand golfing legend Greg Turner the course sits on a natural terrace above the Kawarau River where the landscape does much of the design work. Historic goldmining tailings, rocky outcrops and undulating terrain create hazards and strategic challenges while the walking-only format encourages golfers to slow down and take in the expansive views as they play the course.

Greg says the shorter nine-hole course has a real future offering "all of the quality and fun of the long form of the game" in a format that doesn't extend all day.

The golf club fits comfortably within Queenstown's established golf culture offering something different from the district's 18-hole courses. Experienced golfers can add a shorter round to a golf-focused itinerary while newcomers can experience a thoughtfully designed course without committing to 18 holes.



Gibbston Valley executive managing director Cristina Griffith & golf course director Jesus Santos

Gibbston Valley Golf Club's director of golf Jesus Santos says the intention is to make the course both accessible and rewarding.

"Golf should fit into your day, not take over your day. Nine holes gives people the opportunity to play a proper round, enjoy the landscape and still have time to experience everything else Gibbston Valley has to offer."

Opposite the golf course that experience continues at Gibbston Valley winery where more than 40 years of winegrowing and hospitality have established the destination as a Southern Lakes favourite. Visitors can explore New Zealand's largest wine cave, taste organic wines, settle in for lunch, visit the cheesery and deli or hire bikes to explore the surrounding trails.



Gibbston Valley Golf Club is open to the public, book online at gibbstonvalleygolfclub.com. Clubhouse and restaurant open 8:30am – 6:00pm. First tee time at 9:00 am and last tee time at 4:30 pm throughout the season — from Labour weekend (October) to ANZAC weekend (April).



Gibbston Golf Clubhouse



At the golf club itself the clubhouse provides another reason to linger with a restaurant, pro shop, gym, heated pool, jacuzzi and outdoor dining overlooking the course.

For Jesus that sense of connection is central to the club's vision.

"We want people to come here for the golf and stay for the experience. It's about creating a place where golfers, families and visitors can relax, connect and enjoy Gibbston."



Jane Sinclair Wanaka Artist

Palette knife oil paintings
Commissions welcomed
Exhibited Internationally
Sold to private collectors
worldwide

📞 Call Jane 021 556 300

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

🌐 janesinclair.co.nz



Stevensons Arm Lake Wanaka
Specialising in large commission works

Press pause in Waitaki



3 hr 30 min
from Queenstown

1 hr 30 min
from Dunedin

Why Ōamaru works for a ladies' weekend

With its charming 19th-century heritage township, idyllic rural setting and intriguing wildlife-rich coastline, Ōamaru has emerged as the perfect little South Island escape for a fun weekend away.

Just 3.5 hours' drive from Queenstown or Wānaka, Ōamaru is that easy getaway location where you will discover warm hospitality and a range of boutique activities from high street shopping to immersive food and wine experiences.

"We're finding that Waitaki is the perfect escape for a girls' weekend. It's relaxed, uncrowded, and full of hidden gems, giving friends the space to reconnect, indulge and escape the busyness of life," says Tourism Waitaki General Manager Heather Matthews. "There is a wonderful selection of touchpoints to make a trip memorable and engaging from beautifully appointed accommodation to dynamic shopping for fashion, homewares and artworks, alongside plenty of regional culinary delights."

For a truly restorative escape immersed in Ōamaru's quirky charm, there are plenty of highlights not to miss.



Where to stay

For boutique accommodation, Ōamaru offers characterful stays suited to a relaxed weekend away. Casa Nova House brings together rich historic charm and polished hospitality, with the Historic Place Category 1 Victorian mansion one of the earliest built out of local limestone.

The new and exclusive Tirohanga Nui Lodge adds a fresh luxury option for groups wanting space and comfort with modern, architecturally designed suites and spa offering expansive views over the historic township and Pacific Ocean from its elevated location beside Ōamaru's Lookout Point.



Where to eat and drink

Food and wine are central to a Waitaki getaway, with Ōamaru and the surrounding valley offering everything from destination dining to relaxed rural lunch stops and intimate tastings in beautifully restored heritage spaces.

Top of the list is Cucina, Ōamaru's top-hatted restaurant and bar, which regularly features in the annual Cuisine Good Food Guide. Combining Argentine owners Yanina and Pablo Tacchini's global culinary experience with fresh local ingredients, the eatery features South American, Italian and Spanish flavours and textures.

Heading north through the Waitaki Valley, Valli Wine Bar in Kurow is another must-visit. Housed in a historic Ōamaru stone building that was once the local post office, the charmingly restored bar is now home to renowned Queenstown viticulturist Grant Taylor. Grant has been growing award-winning Waitaki Pinot Noir and Chardonnay for more than 20 years and his love for the local terroir is second to none. If you are lucky, you may catch him at the bar while tasting exciting wines and small plates, all served with stellar hospitality.

At the top of the valley, the recently reimagined Ōmārama Lodge Restaurant, located at the base of Ladybird Hill in the Waitaki countryside, sits within exquisite park-like grounds with trout-filled ponds, willow trees and a restored classic building. Its fully licensed restaurant offers a New Zealand-inspired menu and iconic wines and craft beers making this idyllic lunch stop a showcase of rural hospitality.



Shopping and experiences

A weekend in Ōamaru also leaves plenty of time for browsing and exploring with an eclectic range of boutiques, independent stores and gallery's tucked into heritage buildings. Notable shopping stops include Hyde Boutique on the main street and Crafted & Design Inc in the Heritage Precinct, both ideal for fashion, design-led pieces and locally made finds.

For a memorable add-on, Dot's Castle and the award winning Riverstone Kitchen offer a distinctive combination of architecture, gardens and outstanding regional dining in the North Otago countryside, rounding out the trip with a sense of discovery beyond the town centre.



📍 Casa Nova House



📍 Jones Park, Ōamaru



📍 Cucina



📍 Valli Wine Bar

Plan your visit at waitakinz.com

Tourism Waitaki



GOOD
FOOD
FEELS
GOOD

Guided by the flavours of the Mediterranean basin, stretching from Spain to North Africa, where fire, seafood and seasonal produce sit at the heart of everyday dining. Our Josper charcoal oven gives carefully-sourced ingredients a subtle, grilled character, preserving natural flavours and texture. Sunfire is a celebration of fresh seafood, premium steak and quality local produce. **It's honest food, made thoughtfully, all day.**

sunfire



Breakfast

Lunch

Dinner

Open all day 08.30 - Late
Ground Floor, Steamer Wharf, 88 Beech Street, Queenstown | sunfire.co.nz

Timeless Flavours

By Margo Berryman

Sunfire restaurant on the Steamer Wharf, close to Lake Whakatipu, is motivated by Mediterranean flavours and culinary techniques.

"Sunfire is a celebration of fresh seafood, premium steak and quality local produce," says restaurant director George Dennigan. "The menu is guided by the themes from Spain to coastal North Africa where fire, seafood and seasonal produce sit at the heart of everyday dining. Our Josper charcoal oven gives carefully-sourced ingredients a subtle grilled character preserving natural flavours and texture."

The restaurant is popular for its contemporary style food where carefully prepared house made elements pepper the menu. The Big Breakfast features house - smoked Applewood Bacon and Fire Roasted Shakshuka which are local favourites. The Sunfire Seafood Chowder draws customers in at lunchtime, along with signature seafood and grilled favourites while dinner celebrates premium cuts and seafood with the Lamb Skewer and Seafood Tower consistently the most popular"



"We believe in doing things properly taking the time to make sauces, prepare ingredients and build flavour from the ground up. It's an old-school approach that makes all the difference," says George.

Sunfire is a dynamic, warm and relaxed space. Natural textures, rich colours and an open layout create a welcoming place that's equally suited to a leisurely breakfast, a long lunch or an evening celebration.

"The connection to the waterfront is one of the restaurant's greatest assets with Steamer Wharf delivering an energy that's uniquely Queenstown," he says. "We love that the waterfront changes throughout the day. There's the calm of breakfast by the lake, the buzz of lunch, afternoon drinks in the sunshine and an atmosphere that builds into the evening."

"Every day brings locals catching up over coffee, visitors celebrating special occasions and families enjoying time together. Being part of those moments is something we never take for granted."



Seasonal signature cocktails

The Sunfire bar is an integral part of the restaurant's experience.

Alongside the classics the bartenders create seasonal signature cocktails using premium spirits and fresh ingredients offering guests something distinctive without ever feeling overcomplicated.

"Whether customers are joining us for pre-dinner drinks, a long lunch or simply watching the world go by on the waterfront our cocktail list has been designed to feel approachable, fresh and a little unexpected throughout the day," says restaurant manager Kate Marshall.

"The Mandarin Mimosa is a popular breakfast staple with fresh mandarin, yuzu and egg white. The Charred Marg hints to the elements of charcoal used in our cooking with 1800 Silver Tequila, cointreau, activated charcoal and blueberries."



The Queenstown Collection founded in 2026 by Jenny Parkes, is built on over a decade of experience in luxury property management.

We offer a carefully curated portfolio of premium holiday homes, delivering owners unparalleled service and exceptional results.

Discover what your property could achieve under our short-term management.

Get in touch today to arrange a personal viewing and complimentary appraisal.

hello@thequeenstowncollection.co.nz

+64 3 409 2000



LE SALON ROUGE

Tucked within Sofitel Queenstown, Le Salon Rouge is a sophisticated speakeasy-inspired bar where timeless French elegance meets a relaxed Queenstown spirit. With more than 120 gins to discover, the bar offers an impressive selection for gin lovers, alongside delicious cocktails crafted to delight.

Open from 12pm, Le Salon Rouge is the perfect place to settle in for a leisurely afternoon, enjoy refined bar food, or indulge in an elegant afternoon high tea.

As the evening unfolds, the occasional piano soirée brings an intimate touch of old-world glamour, creating an atmosphere that feels both effortlessly elegant and wonderfully unexpected.

At Le Salon Rouge, every visit is an invitation to slow down, savour the moment, and discover something new.

SOFITEL
QUEENSTOWN HOTEL & SPA



8 DUKE STREET, QUEENSTOWN
WWW.SOFITEL-QUEENSTOWN.COM
03 450 0045

NEW BRIDGE TIPPING POINT FOR RESIDENTS

By Jenny McLeod



Pūāhuru Bridge render

The installation of a \$12.6 million walking and cycling bridge spanning State Highway 6 to provide safer access to Frankton is a tipping point for people living in the vicinity who have long been concerned about the safety of cyclists and pedestrians crossing the increasingly busy highway.

A partnership between Waka Kotahi NZTA and the Queenstown Lakes District Council (QLDC) to provide the Pūāhuru Bridge at Jims Way was announced earlier this year as part of a project to supply more vital active transport infrastructure.

Funding has come from from NZTA via Kā Huanui a Tāhuna (the Whakatipu Transport Programme Alliance) with support from Queenstown Trails via the Mactodd Community Charitable Trust.

Construction of the 52 metre bridge is scheduled to start before the end of the year with completion by the end of 2027. It will link Jims Way, below Quail Rise, to Hardware Lane on the Frankton Flats with Queenstown Trails responsible for the trail connections on each side of the bridge. Residents on the Lake Hayes side of the Shotover River, in particular, will benefit from the safer route.

Queenstown Trails CEO Mark 'Willy' Williams says collaboration is all important to achieve the necessary active transport projects around the district.

"This bridge will be a gamechanger for enabling active transport opportunities, linking recreational trails to commuter trails from all corners of our community. It's only happening because a lot of different people from different organisations have lobbied and advocated for this essential crossing over a number of years."

He says that as the roads in the area become busier it will be essential to provide alternate means for the next generation to get around.

The Lightfoot Initiative has been instrumental in lobbying for the new bridge and co-founder Amanda Robinson says "until we have a safe and well-connected network of commuter trails, we can't expect behavioural change to more active modes from our community. This vital connection removes those barriers, provides options for commuting and gives comfort to parents to allow their kids to cycle safely to high school."



Lake Tewa Jacks Point

SOUTHERN CORRIDOR TRAIL A REALITY

Queenstown Trails Trust's vision for a connected active transport route through the southern corridor has taken a major leap with the imminent awarding of a tender for its construction.

The 3.1 kilometre trail, estimated to cost \$850,000, is designed to provide a safe and scenic route for walking and cycling while strengthening links between Park Ridge, Woolbrae, Hanley's Farm, Jacks Point and beyond providing easier non-vehicle access to local schools, amenities and employment hubs.

Developer Kaha Ake has begun construction on the first section through a recreation reserve in its Woolbrae development which will link Hanley's Farm to Park Ridge, laying the groundwork for the remainder of the trail to be completed during summer.



Southern Corridor map

"The trail will bring the wider Queenstown trail network a step closer to home for the residents in the southern corridor," says Woolbrae development manager James Kirkham.

Queenstown Trails CEO Mark 'Willy' Williams says "the support from the community and the developers signals the importance of this vital infrastructure and the need to get it built as soon as possible. We're so thankful for both the financial support to complete the design and construction and the generosity of the landowners who have granted permissions to enable the trail"

SOFITEL
Spa
L'OCCITANE
EN PROVENCE

WHERE
relaxation
awaits

Embrace renewal and radiance this spring at Sofitel Spa with L'Occitane, nestled in the heart of Queenstown.

8 DUKE STREET, QUEENSTOWN
WWW.SOFITEL-QUEENSTOWN.COM
03 450 0045



THE
TUKI
SAUNA
CO.
NEW ZEALAND

CREATE YOUR OWN AT HOME SAUNA SANCTUARY

ORION SAUNA

180 Degrees of Immersion.
Timeless Design.
Exceptional Performance.



Discover the Orion Sauna

@thetukisaunaco

thetukisaunaco.nz

Redefining Fashion

By Aspen Bruce

**Queenstown stylist
Florentyna Sue brings a
global fashion career to
the art of dressing well
through her respected
company REdeFINE.**

Introduced to the industry at an early age she pursued it as a teenager, working in retail and modelling for brands before studying fashion business in Toronto.

"Following that, I built an international career across China and Hong Kong in product development and sourcing and manufacturing while working closely with factories and global fashion brands. That experience gave me a deep understanding of garment construction, fabric, fit and quality — knowledge that extends beyond styling alone."

Florentyna later undertook additional studies and completed a personal styling certification with Australian stylist Cindy Newstead, strengthening her understanding of the Australasian market.

"Now I combine my technical expertise with personal styling to help clients make informed and confident wardrobe decisions. We're constantly surrounded by trends, social media and endless opinions telling us what we should wear. It's easy to become overwhelmed, lose confidence in our own judgement and end up with a wardrobe that's been built on influence rather than intention."

"I work with clients looking to refine their personal style and bring clarity to an established wardrobe. From form and fit profiling and wardrobe refinement through to guided shopping and tailored personal shopping I help them to rediscover pieces they already own, identify what's genuinely missing and make thoughtful additions that bring the wardrobe together. My approach is also about education, helping clients understand fit, quality and what to look for when investing in new pieces."



Florentyna Sue

With warmer months approaching Florentyna suggests versatile layering to combat the variable weather and recommends investing in quality staples such as a lightweight knit, tailored blazers and trenchcoats, high-quality jeans and comfortable footwear.

"Timeless pieces take you through the cool mornings to warmer afternoons and remain wardrobe favourites for years. In addition to the staple signature pieces I'm excited to see brighter colours, interesting textures and creative design details, such as embellishments and contrast stitching emerging this spring season."

REdeFINE offers one-on-one client sessions and has collaborated with local retailers to host fashion events.

"I have also had the privilege of sharing my expertise with students from Wakatipu High School about practical ways to present themselves, as they prepare to enter the workforce and start the process of building their professional image," says Florentyna.

Her fashion message is simple — "successful wardrobes aren't defined by the number of clothes someone owns or whether they follow every trend but are built around pieces people genuinely love and wear often."

Florentyna is also a residential salesperson with Colliers Queenstown and says her work across both fashion and property reflects her passion for working with people, listening to what they need and bringing a personal approach to everything she does.

"I value the opportunity both roles give me to build relationships and contribute to the Queenstown community."

Private personal shopping and styling support is also available for visitors to Queenstown. Consultations are available through florentynasue.com.



REdeFINE
BY FLORENTYNA SUE

M. +64 27 921 5111

E. connect@cieconcepts.com

florentynasue.com

Luxury & Elevated Living Await

Sections selling now in one of
Queenstown's most coveted locations.

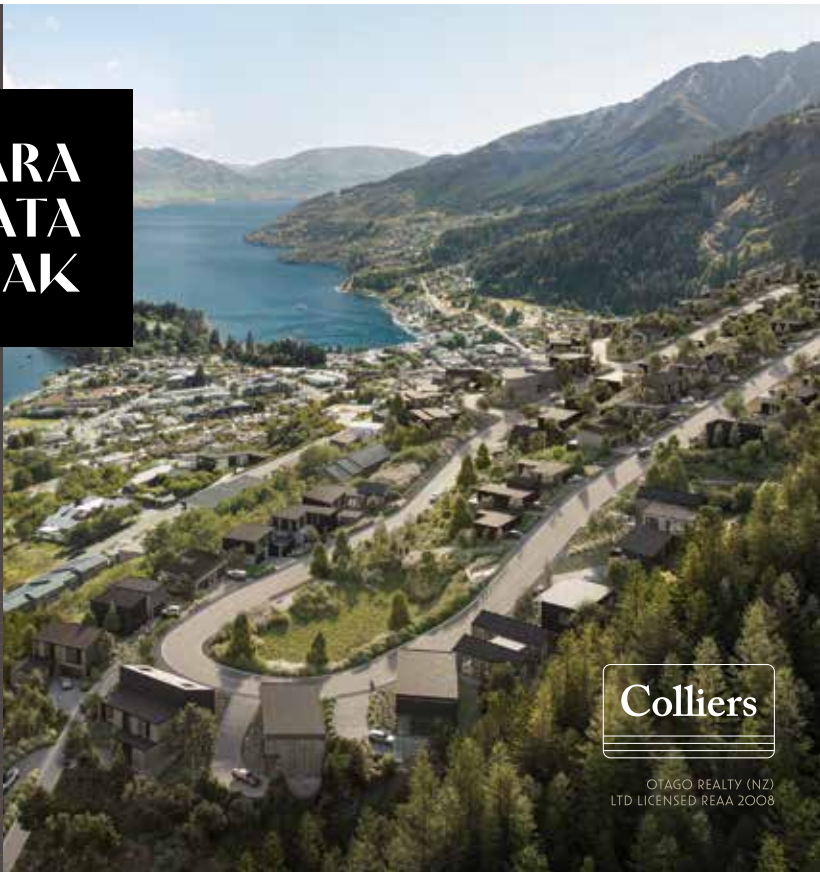
From finding the perfect site to assembling the ideal construction team, the Colliers Karamata Peak sales team is here to make the journey easy. We'll connect you with trusted local architects, builders and designers to help create a home that is every bit as extraordinary as its surroundings.



FLORENTYNA SUE
SALES CONSULTANT
FLORENTYNA.SUE@COLLIERS.COM
+64 27 921 5111

KARAMATAPEAK.CO.NZ

**KARA
MATA
PEAK**



Colliers

OTAGO REALTY (NZ)
LTD LICENSED REAA 2008



ALUUME WELLNESS · QUEENSTOWN

Hot. Cold. Lake. Repeat.

One year on Brecon Street. Next, the lake.

*Six pools cut into the hillside above Brecon Street.
The water is hot, the air is cold and the mountains
are close. Nothing else is asked of you.*

WHAT WAS BUILT

Bathe opened on Brecon Street in November 2025. Six magnesium-enriched pools set into the hillside above town, open from half eight in the morning until eleven at night, every day.

The pools are concrete shells cast in place, finished in a plaster that takes the light differently as the day goes. The corten screens have started to weather and the timber is maturing in colour, which was always the intention. Nothing in the material palette competes with what you can see from the water. From the street it reads as part of the hillside rather than something added to it.

Stage one won an NZIA Southern Architecture Award in May, from a Hyndman Taylor design. It's meant to feel like arriving somewhere that already knows why you came. You change, you get in, and the design carries the rest. The ease is deliberate, and the hardest part to get right.

HOW IT LANDS

Heat comes first, and the pools run warm enough to slow most people down inside a few minutes. Conversation drops off somewhere around the fifth. Then the cold, which is short, and then back to the water.

Guests talk less about the water afterwards than about the rest of the day. They eat properly. They sleep. The order matters less than people expect. Some go hot to cold three times over, some sit in one pool for an hour.

Locals come early before work or late at night after it. Visitors turn up off the mountain or between flights. Holding both without either feeling out of place was the hardest part to get right.

The pattern has held all year. Mornings are quiet and unhurried, late afternoon fills with people coming down off the hill, and the last booking of the night is almost always the slowest one. Nothing about it needed to be taught.

ON THE WATER

Thermae is the second Aluume project, a floating sauna at Frankton Marina. The whole thing is built around moving between hot air and cold water.

Construction started on the water in June. Sheppard & Rout drew it low and clad it in vertical timber so The Remarkables stay the tallest thing in view.

There are three sauna rooms: a private room and plunge for six, a communal room for ten, and a quieter room for four.

The steam room is open to everyone. The plunge goes straight into Lake Whakatipu.

Change rooms and showers are back on land at the marina.

It has taken longer than expected. How hot, how cold and how long a guest spends in between all had to be settled before anything went on the water.

Opening is set for Spring 2026.

FOUNDER MEMBERSHIPS

One hundred founder memberships are open ahead of the Thermae opening, offered once and not reopened. Twelve months of unlimited access from opening day, a preview night before the doors open publicly, and the founder rate for as long as you keep the membership. Registration is open now at aluume.com. It closes when the hundred are taken.

WHAT FOLLOWS

Stage Two at Bathe is confirmed for Q1 2027, adding pools and cold contrast without changing how the place works. Plans are with the architects. The intent is more room at the busy hours rather than a different experience.

Brecon Street stays the reference point. The temperatures and the sequence were both worked out there, and everything since has come off the back of it, including the sauna.

Year one put six pools into a hillside and left them to weather. Year two puts a sauna out on the lake at Frankton. Neither changes the pace of the place, and the mountains go on doing most of the work.

01 · VENUES

Bathe by Aluume
34 Brecon Street, Queenstown

Thermae by Aluume
Frankton Marina, Lake Whakatipu

02 · HOURS

BATHE
8.30am - 11pm daily

THERMAE
Opening spring 2026

03 · CONTACT

Bookings and founder membership registration:
aluume.com
[@alumewellness](https://www.instagram.com/aluumewellness)
Photography - Mia Chenfei

ALUUME

BATHE | THERMAE

The *best seat* in the house.

European furniture
crafted to blur the line
between indoors and out.

Q&A

Arrowtown based Suncraft NZ specialises in designing and installing custom retractable shade sails tailored to individual spaces. QT Magazine spoke to Kate Grubb and Josef Fruhmann who own and operate the highly successful Oceania business.



How long has Suncraft been operating in New Zealand and what have been the key milestones?

We started Suncraft in April 2019 after seeing an opportunity to introduce the Austrian Soliday shade system in New Zealand. Since launching we have secured exclusive Soliday distribution across Oceania, expanded our product range and we are currently working with resellers in Australia with several exciting projects lined up this year. We are also beginning work on our new Arrowtown showroom.

As the exclusive distributor of Austrian manufactured Soliday products in New Zealand, Australia and the South Pacific what are the key selling points?

Our weather can be unpredictable and quality is all important. Austrian design and craftsmanship, UV-resistant fabrics and intelligent wind and rain sensors create systems designed for comfort, convenience and long-term performance in southern hemisphere conditions.

How do you overcome design challenges to protect a property owner's views?

That's the beauty of retractable shade — it's there when you need it and it disappears when you don't. Using 3D design we can integrate structures into the architecture, conceal poles where possible and preserve important views.

What should people consider when planning their shade installation?

Think beyond simply covering an area. Central Otago's low afternoon sun means the best solution considers the sun's path, seating areas and how the space is actually used throughout the day.



What type of shade systems are best suited for commercial premises like wineries and restaurants?

There's no one size fits all solution. At Cloudy Bay winery we installed two motorised sails covering around 80 square metres while Swiftsure restaurant in Arrowtown suited a retractable fabric roof. Easy operation for staff is particularly important in commercial spaces.

What colours best suit the Central Otago landscape and climate?

Sand, stone, taupe and soft greys remain popular complementing Central Otago's schist, timber and alpine landscape. We're also seeing more adventurous choices from clients this year with yellows and oranges adding a fantastic pop of colour.

When is the best time for clients to order for summer?

Spring is the perfect season to start planning. This allows time to create a solution for the warmer months ahead — although retractable shade does enhance a home year-round, strengthening the connection between indoors and out.

What value does a high-quality shade system add to a property?

A well-designed shade system effectively creates another outdoor room, extending the usable living area, enhancing the architecture and adding a premium feature which provides lasting value. We're seeing a real shift towards complete outdoor living environments rather than shade alone. Combining retractable shade with beautiful furniture, heating and lighting can create an outdoor space just as inviting and comfortable as the inside of the home.

What's new in Suncraft's outdoor furniture range?

Our latest shipment has arrived with plenty of new configurations and colours, including the ever-popular white Telina fabric and new beanbag chairs. All the furniture can be viewed and purchased at suncraft.co.nz



Focus on *your* future

At the forefront of vision correction, Dr David Kent and Dr Zea Munro, offering premium cataract and RLE solutions as well as the most advanced laser eye treatments available today. *Discover what's possible, you'll be wishing you had seen us sooner.*

Book online for your free laser assessment with a member of our experienced team.

LASIK.CO.NZ

10 Otara St, Fendalton, Christchurch (Adjacent to Fendalton Mall)

LASIK • SMILEpro • PRK • CATARACT • REFRACTIVE LENS EXCHANGE

0800 DR EYES



suncraft.co.nz

Arrowtown | Auckland | Nationwide

Suncraft Indoor Comfort
Outdoors.

Remarkables Park Town Centre

Where our community comes together.



Wakatipu Garden Tour raises funds for Plunket

Eight private gardens in the Whakatipu will be on show for the annual Wakatipu Plunket Queenstown and Arrowtown Garden Tour on Saturday November 21 2026.

"This is our local Plunket's biggest annual fundraiser. We expect to sell a maximum of 300 tickets and every dollar raised from ticket sales, plant stalls and raffles stays here in our community with the funds directly supporting the health, wellbeing and development of our local children and their whānau," says committee member Jane Shaw

Tickets offer exclusive access from 10.00am until 4.00pm to the private properties, featuring gardens in full spring bloom. Morning tea is included.

The tour starts at the Arrowtown Lifestyle Village which is hosting a central fundraising event collection hub where each ticket holder will receive an event programme including map directions to the individual gardens.

"This is a significant fundraising effort and we would like to acknowledge the fantastic support received so far from local businesses," says Jane. "We are looking forward to a wonderful garden tour helping us support our local tamariki."



Wānaka Arts Exhibition Attracts Diverse Artists

A highlight of the Wānaka Arts Labour Weekend exhibition taking place from Thursday October 22 until Sunday October 25 2026 at the Lake Wānaka Centre will be the opening night gala and awards offering first glimpses of the art on show.

"It's always a fun night and a great way to come together with local and invited artists and celebrate the award winners," says Wānaka Arts co-ordinator Shelley Wilson.

"We have artists from all over New Zealand showing paintings, prints, sculptures, ceramics, photography, jewellery and textiles. There will also be live artist demonstrations and meet-the-maker sessions and this year's prize pool is the largest yet."

General admission to the show is open from Friday until Sunday from 9.00am until 5.00pm each day with door sales available.

Tickets available Humanitix
www.wanakartsociety.co.nz

CENTRE'S CHRISTMAS CELEBRATIONS

Remarkables Park Town Centre (RPTC) is gearing up for its annual Christmas celebrations, always a drawcard at the community retail and business hub.

"The most wonderful time of the year is almost here and we're bringing plenty of festive fun along with it," says RPTC manager Nick Lambert. "We encourage families and friends to come along and be part of some of our special Christmas initiatives at the centre."



"Festivities begin on December 1 2026 where visitors can step inside Santa's Grotto, search for some mischievous Remarkable Elves and enjoy a season filled with family activities, surprises and Christmas magic."

For more information:
www.remarkablesparktowncentre.co.nz

Queenstown's favourite Steak House

From steak to seafood and everything in between. Book your JSH experience today

jervoissteakhouse.co.nz
8 Duke Street, Queenstown | 03 442 6263

Enhancing your natural beauty.

With 30+ years' experience, our expert friendly team offers excellent care & natural-looking results.

Skin Rejuvenation
Cosmetic Injectables
Procell Therapies -
Microchanneling

Book a complimentary appearance medicine consultation with Anna in Queenstown.

Ph 0800 256 654
transformclinic.co.nz
@transformclinicnz

2026 LABOUR WEEKEND ART EXHIBITION

Drawn to Here

LAKE WĀNAKA CENTRE
9AM - 5PM
FRI 23 - SUN 25 OCTOBER

OPENING NIGHT GALA
5 - 8PM, THURS 22 OCTOBER
Tickets available now

WANAKARTSOCIETY.CO.NZ
Painting by Shona MacKenzie - 2026 Artist in Residence

Growing Legacy

By Margo Berryman

Today the 32-hectare plus nursery includes a team of 20 staff supplying quality trees and plants to a range of projects across New Zealand.

The Southland nursery growing site adhere to high standards of quality and plant hardiness complemented by immaculately manicured grounds that create a memorable experience for customers.

"Growing trees and plants in the rolling hills and surrounding farmland provides the hardiness and quality our products require. Coupled with generational family experience and expertise this results in exceptional trees and shrubs for projects across Southland, Central Otago and New Zealand wide," says sales and marketing director Barney Harrison, great-grandson of Richmond.

The company's specialist team draws on its legacy of commitment and experience to achieve the best results for clients.

"We are grateful to have been part of so many incredible gardens and public spaces throughout New Zealand over many years," says Barney. "Our industry knowledge, friendly professionalism and prompt service are very much a part of what makes our team great to work with."

From towering native and exotic trees to box hedging there are plenty of examples regionally of plants grown exclusively by Easy Big Trees, including native mountain beech (*Nothofagus*), ribbonwood (*Plagianthus*) and native broadleaf hedging (*Griselinia*).

There has been a growing trend towards topiary gardens and architectural cloud trees and in response Easy Big Trees has cultivated its own exclusive collection, including trees that are 20 to 30 plus years old.

The Ayrburn development near Arrowtown is a recent example.

"Ayrburn excels as an amazing venue with manicured landscapes and we were proud to supply this beautiful venue. Our collection of mature trees, including majestic oak trees, can instantly enhance and transform to create stunning entrance and driveway settings."

A contract growing service for larger-scale properties and commercial developments is also a popular specialist service.

"It is vital to ensure trees and plants are available on time as a development draws to a conclusion," says Barney. "Many species are becoming more difficult to locate in the sizes and numbers required, so contract growing takes away this worry for developers."

Easy Big Trees has a significant family heritage dating back more than 100 years to when Richmond Harrison began growing shelter belts for farms and rural blocks in New Zealand in 1918.



Chris Barney & Ryland Harrison



SPRING SPECIALITIES

Spring is a favourite time of the year for the Easy Big Trees nursery team.

"All the new growth, the beautiful blossoming cherries and the sound of birdsong make it a wonderful time to be out in our nursery and outdoor spaces," says sales and marketing director Barney Harrison.

"If you have visited a garden or landscape that inspired, we would love to assist in helping create your own world of outdoor beauty. The blossoming cherry (*Prunus*) and flowering pear (*Pyrus*) are favourites and we have many varieties available, in different sizes and ages, to suit a multitude of home and garden projects."

Remarkable Cookie Story

By Penny Simpson

The Remarkable Cookie in Frankton's Country Lane officially opened in 2025 but its story began more than 30 years ago for Lee-Marie Nayer who dreamed of one day owning a little café with her father.

"We imagined a place filled with the smell of fresh baking, warm conversation and people who felt welcome the moment they walked through the door. Sadly Dad passed away before we had the chance to make that dream a reality. But every morning when we unlock the door, we think about him."

Lee-Marie and her husband Kanvar launched the business after moving to Queenstown from Melbourne. Their business philosophy is simple — everyone deserves to experience the comfort of a great cookie.

"We deliberately bake in small batches, usually no more than around 100 cookies, and are passionate about using quality ingredients including Whittaker's chocolate because we believe great baking starts with great ingredients," says Lee-Marie.



Kanvar & Lee-Marie Nayer



The Remarkable Cookie bakery sells a classic range of cookies with gluten free, plant-based and nut-free options. Apple crumble and Macadamia cookies are firm favourites alongside butterscotch cinnamon scrolls and focaccia bread that can be pre-ordered for weekend pickups.

"No two cookies are ever the same which makes them special. We are not trying to create something factory perfect and want every cookie to feel like it came from someone's home," says Lee-Marie.

"As owner-operators we've quickly come to know many of our customers by name and often by their favourite cookie. We've celebrated birthdays together, welcomed new babies, shared exciting milestones and stood beside people through grief and difficult seasons."

The bakery is open Tuesday until Sunday each week from 10.00am until 4.00pm. Wholesale cookies are available to select Queenstown businesses and different varieties can be pre-ordered for special occasions.

"One of our popular creations is our 1-kilogram Remarkable Cookie that's topped with gold leaf. People order it for birthdays, anniversaries, congratulations, break-ups, bad days or simply because someone jokingly says they're only allowed one cookie a day. It has become a fun way for people to celebrate both life's biggest and smallest moments."

Lee-Marie and Kanvar believe their success comes from staying true to their original vision.

"In less than a year we've watched customers become friends and family — those relationships are what we are proudest of the most. Our Country Lane landlords welcomed us like family from the very beginning and every neighbouring business has embraced us with extraordinary kindness. We often say we came here hoping to build a bakery but what we actually found was a home."



"If someone leaves our little cabin with more than just a cookie — if they leave with a smile, a conversation they'll remember or simply the comforting feeling that, for a little while, they belonged — then we've achieved everything we set out to do."



@theremarkablecookie
MASSIVE NEW YORK-STYLE COOKIES!
Limited to 100 hand-made cookies a day
Baked every hour with Whittaker's chocolate



Twin Peaks Earthworks

We're proud to work with architectural residential builds throughout the wider Queenstown region. Specialising in bulk earthworks, landscaping, driveways, hardscaping, topsoil and machine stacked stone retaining walls.

Twin Peaks Earthworks
2 Stoney Creek Lane,
Queenstown 9371.
Phone: 027 444 2169



David Reid Homes



Toitō Residential



David Reid Homes



EASYBIGTREES®
Create a world of beauty

www.easybigtrees.co.nz

Where
sunlight and outdoors
write
Summer stories



WHERE ART MEETS HISTORY

By Jane Brooke

The Lakes District Museum & Gallery in central Arrowtown provides an outstanding artistic experience embedded in local history and community.

“Our special exhibition gallery is a wonderful place to experience the vibrant stories and cultural heritage that define our unique identity,” says museum director Jane Peasey. “Throughout the year we host a mix of exhibitions, community events and special talks that bring history and art to life.”

“We showcase a mix of local, national and sometimes international exhibitions. These can include visual art, photography, cultural displays, historical exhibitions and collaborative community projects.”

“Exhibitions typically change every few weeks or months, depending on the programme and are so popular they attract around 150,000 people a year with more than 20,000 visitors a month at peak times.”

Free to enter the gallery is open during the museum’s regular opening hours from 9.00am until 5.00pm every day except Christmas Day.

For exhibition information
www.lakesdistrictmuseum.nz

Lakes District Museum & Gallery Spring Exhibitions

Outside Lines

September 10 - October 18 2026

Outside Lines is an exhibition in which artists transcend their familiar practices, embracing experimentation and pushing boundaries to reveal compelling new directions in their work.

Featuring work from local artists: Anna Claire, Jasmine Clark, Susan Cleaver, Andie King, Emma Peers & Louise Parker.



Esther Dexter - The Language of Colour

Ocobert 22 – December 06 2026

The Language of Colour exhibition brings together a selection of predominantly local landscapes, thoughtfully curated around striking colour themes. Each section of the gallery explores a different colour, accompanied by a brief interpretation of how that colour can influence our emotions, perceptions and subconscious responses inviting visitors to experience familiar landscapes in a new and meaningful way.



Angus Watson is one of Queenstown’s best known artists and has been painting for the past 35 years from his picturesque rural studio creating anything from outstanding landscapes to nude figures in his preferred water colour medium.

Angus is on the Arrowtown Arts Trail and welcomes visitors. “I enjoy meeting people who have a likeminded enthusiasm for art.”



Prolific Sculptor

By Jane Brooke

Fiona Garlick’s studio in Arrowtown reflects her work as a prolific local sculptor with a growing national and international profile.



“My gallery in Buckingham Street is a working studio where visitors can discover my sculptures and see them in the process of being developed. I love having people in the studio, being able to discuss the origins of each piece and hear their reaction and feedback.”

Fiona has a strong following for both her small scale bronze art and larger three dimensional bronze sculptures displayed in the adjoining studio cottage garden. Her works can be found in both public collections and private homes around the country and overseas.



“I enjoy working with large scale commissions for public and private spaces but equally I work with people on smaller more intimate sculptures that are ideal for celebrating special occasions.”

“Arrowtown as a community is enriched by the creative industry of many artists who choose to live and work here,” says Fiona. “It’s a wonderful place to be a part of such a thriving scene.”

Sanctuary of Contemporary Art

By Jane Brooke

Wānaka’s Gallery Thirty Three (G33) has established itself as a premier cultural destination for discerning art lovers, representing many prominent New Zealand contemporary artists and curating a sophisticated, ever-evolving dialogue through painting, sculpture and studio jewellery.

Gallery director Vanessa George attributes G33’s enduring reputation to an unyielding commitment to quality. “We are recognised for the exceptional calibre of our artists and the rigorous diversity of our exhibition programme. It is this standard of excellence that fosters such deep, lasting connections with our collectors.”

Spring Exhibition Highlights

Bing Dawe & Sean Beldon

Opening Friday October 2

The gallery premieres a major exhibition pairing Ōtautahi Christchurch sculptor Bing Dawe with Tāmaki Makaurau Auckland painter Sean Beldon in October.

“The two artists will transform the gallery space,” says director Vanessa George. “They bring together a striking, complementary resonance between form and canvas.”

Bing Dawe | Downstream Under

Bing Dawe presents a powerful collection of eight wall-hung bronze sculptures. Renowned for utilising his practice to navigate complex ecological, cultural and political narratives Dawe explores the delicate state of our waterways.



Bing Dawe

He says this body of work examines the profound impacts of both natural and human interventions on our river ecosystems. The collection confronts local environmental realities, referencing the proposed mining interventions at Bendigo near Cromwell and the precarity of Central Otago’s historic Foulden Maar.

Sean Beldon | Loveletters from Nowhere, Part Three: The Storm

Sean Beldon debuts a significant body of large-scale paintings defined by their commanding compositions and atmospheric tension. His breathtaking landscapes capture tempestuous skies sweeping across the terrain, always a little embellished, a little unreal. The series functions much like a collection of postcards, with each composition carrying an intimate psychological weight, tethered to a specific geography or memory. He says these works serve as metaphorical letters to his past and future selves — a visual proof of belonging.



Sean Beldon

gallery thirty three

The November Suite

Opening Friday November 6

G33 will unveil concurrent exhibitions featuring Auckland artists Matt Payne and John Oxborough alongside Palermo based artist Dominic McElwee. This curation promises a masterful juxtaposition of hyper-realism, avant-garde composition and gestural expressionism.

The Summer Series

Opening Friday December 4

December marks the return of the gallery’s flagship event which runs through January. This dynamic, evolving exhibition will showcase marquee works from G33’s core stable including Simon Kaan, Sierra Roberts, Stephen Howard, Luke Jacomb and Anna Evans.

“The Summer Series is a pivotal moment in our calendar,” says director Vanessa George. “It brings a profound influx of new masterworks to the region at a beautiful time of year.”

The Studio Jewellery Collection

Beyond its major exhibitions G33 maintains a dedicated showcase of bespoke, hand-crafted studio jewellery. Featuring exquisite pieces from esteemed New Zealand master jewellers — including Ann Culy, Rainer Beneke, Barry Clarke, John Z. Robinson, Jane Dodd and Penelope Barnhill — the collection offers an unparalleled opportunity to acquire unique, wearable works of art.



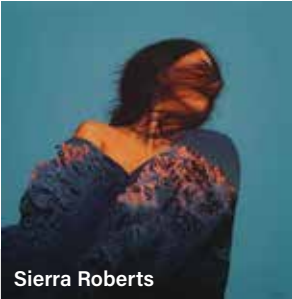
Anna Evans



Matt Payne



Dominic McElwee



Sierra Roberts

Gallery Thirty Three. 33 Helwick Street Wānaka.
Open every day except Christmas Day.
For all enquiries info@gallery33.co.nz or visit gallery33.co.nz



ARTIST’S STUDIO & GALLERY

In Arrowtown
Visitors welcome

OPENING HOURS
Open most days 11am – 4pm
Or by appointment



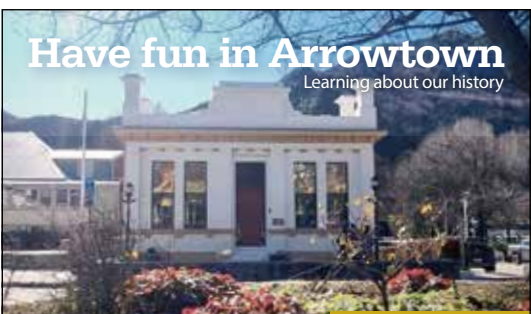
FIONA GARLICK GALLERY

72 Buckingham St Arrowtown | fionagarlick.com
P. +64 (0) 21 455 309 | fionagarlick@mac.com



we love a good coffee

qtmagazine.co.nz
[Facebook.com/Qtmagazine](https://www.facebook.com/Qtmagazine)
[@QTmagazine](https://twitter.com/QTmagazine)



Have fun in Arrowtown

Learning about our history

OPEN DAILY

 **Museum | Art Gallery | Bookshop**
49 Buckingham Street, Arrowtown



Provisions

OF ARROWTOWN

Open Daily 8am - 3.30pm
03 442 0714
65 Buckingham St, Arrowtown
provisionsofarrowtown.co.nz



A new style of SHORT-FORM GOLF

SHAPED BY LANDSCAPE, HISTORY & THOUGHTFUL DESIGN

Gibbston Valley Golf Club’s nine-hole course is designed for those who appreciate a well-paced game. The course can be completed in less than two hours, giving golfers the flexibility to enjoy a round and still have time to relax over lunch at our Clubhouse.



Located 20 minutes from Queenstown,
135 Toms Creek Road, Gibbston, 9371
Open daily
P: +64 (0) 3 428 2983
E: golf@gibbstonvalley.com
GIBBSTONVALLEYGOLFCLUB.COM

Linger Longer in Arrowtown

By Penny Simpson

Arrowtown has long been an attraction for its history, authenticity and scenery and according to Arrowtown Promotion and Business Association manager Nicky Busst, it is no longer a place just to visit but rather a destination to spend time and linger longer in, in the heart of the Whakatipu Basin.

"Increasingly visitors are enjoying a slower pace of every day life in Arrowtown choosing to stay in boutique accommodation and the many Air B&B options. We are encouraging them to spend time taking in regional highlights at a leisurely pace, including the Gibbston Valley wineries, golf at Millbrook Resort and Arrowtown courses, biking and hiking our local trails, shopping in our boutiques and gift stores and visiting our many art galleries."



"Arrowtown is a holiday destination where families can explore the streets and historic locations with their children safely and spend time with friends enjoying a quieter pace."

- Nicky Busst



SPRING CHARM

Spring is an exceptional season in Arrowtown with historic gardens, fruit trees and the tree-lined avenues in full bloom. Public amenities are plentiful with free parking along the river, transport options to and from Queenstown and open spaces to relax with family and friends.



The Winery

AL FRESCO DINING

Lunch can easily turn into a relaxing evening in Arrowtown with food and wine choices across award-winning eateries, gastropubs and cafés many of which are housed in historic cottages and village locations.

DISHERY

With all-day brunch, a diverse menu, cocktails and local brews on tap Dishery is Arrowtown's spot for relaxing mornings and long lunches beside the Arrow River.



Dishery



Bendix Stables

BENDIX STABLES

Nestled in the heart of Arrowtown's Buckingham Green Bendix Stables is a cherished local gastropub, steeped in history dating back to 1873.

NEW ZEALAND SOTHEBY'S INTERNATIONAL REALTY QUEENSTOWN MARATHON PRESENTED BY ASICS

November 14 2026

The annual running festival held in Whakatipu's spectacular landscape is considered one of the most scenic runs in the world and includes a marathon, half marathon, ten kilometre run and a kids' run. Thousands of people from all over the world, along with locals, compete in the event every year.



THE ARROWTOWN LONG TABLE

December 4 2026

This highly anticipated alfresco dining event held in Arrowtown's main street showcases the best of local food, wine and community.

The event is a popular annual celebration and the ideal setting for friend groups, work events and festive catch ups.



Made with Love

By Penny Simpson

Giovi Fine Food is a feel good local food story with five restaurants, including Bianca, spanning Queenstown, Wānaka and Te Anau all shaped by founder Giovanna Boventi's focus on the flavours, techniques and traditions of Italy.

Giovanna believes authenticity begins long before a dish reaches the table.

"We have access to many small artisan producers in Italy so we can import the key ingredients such as extra virgin olive oil, tomato, flour, semola and my own family wines."

Giovanna's three keys to success are quality ingredients, traditional recipes and an authentic Italian style. "My motto is 'made with love' and this is true in all our venues."

She says that whether diners come for an Italian feast, a pizza or a glass of Chianti or Amarone, food is always at the centre of the conversation.

"Our homemade pasta is amazing but my ravioli is also very special. We still use the recipe that my Nonna used for our ragù. Then there is our tiramisù which is genuine Italian tiramisù to the extent that I buy the special Savoiardi directly from Italy."

Together with her chefs who are mostly Italian and business partner Mauro Battaglia, Giovanna draws on experience from esteemed kitchens internationally.

At Bianca that experience is designed to feel intimate, homely and unmistakably Italian.

"Bianca is truly my favourite child. The atmosphere is an identical experience to a small traditional restaurant. Having this true representation of Italian culture recognised by the MICHELIN Guide was so rewarding. It honoured my mother Bianca's legacy and recipes reinforcing our message that traditional recipes are the best meal to share with family and friends."

The inclusion of Arrowtown's Bianca Giovi in the New Zealand Michelin Guide, recognising the cosy bistro's authentic atmosphere and vintage Italian charm, is groundbreaking for Giovi Fine Food.



Carlos Rizzatello Giulia D'Amato Giovanna Boventi Mauro Battaglia Marianna Carrasco Ander Betelu & Lorenzo D'Antoni



"Dining at Bianca customers hear the staff talking and joking in Italian while cooking the food with true passion. It feels as if you've been transported into my Nonna's home for lunch with the whole family. We provide more than just a meal — it's about connectedness and belonging with your loved ones."

Design is also part of the Giovi story. "I have two passions in life — food and design — and the restaurants represent that. I chose Giovi Green as our accent colour for all restaurants then adapted each one to the location and size. Bianca is like a family dining room with paintings, lamps, vases and decorations including my special green Prada doctor's bag."

The same design detail carries across the other venues. Wānaka restaurant Bambina by Giovi has a touch of copper with pots that have been in the family for 170 years while Giovi Frankton features original Armani tiles. Farelli's by Giovi on the Steamer Wharf in Queenstown is an inviting space with an atrium enclosed outdoor area and an attractively designed two-tiered indoor dining room.

ARROWTOWN EVENTS

ARROWTOWN SPRING

The village's special ambience is reflected through a calendar of community, sporting and dining events providing visitors with even more reasons to stay longer.

FLOWER SHOW

September 25-26 2026

The 103rd Arrowtown Horticultural Society presents the Spring Flower Show exhibiting spring flowers grown by locals including categories for floral art, handicrafts, baking and photography. The two-day event features plant stalls, floral demonstrations and a signature home-made morning and afternoon tea.



ARROWTOWN BACKYARD ULTRA 2026

November 7-8 2026

The Arrowtown Backyard Ultra starts on Saturday November 7 at 9.00am on the Arrow River Trail and continues until the last person is standing. The backyard ultra involves competitors running 6.71km on the hour every hour until an eventual winner is found — being the last person to finish a lap.



www.arrowtown.com

Bambina by GIOVI

Nonna Resi by GIOVI

Farelli's by GIOVI

GIOVI FRANKTON

Bianca BY GIOVI

P. 03 409 8423

E. bianca@giovinfinefood.co.nz

Address: 4/14 Buckingham Street, Arrowtown

www.giovi.co.nz

MICHELIN 2026

Authentic Italian

Proud to be recognised as a MICHELIN Selected, celebrating our passion for authentic Italian dining

"Congratulations to the entire Bianca team on being recognised in the Michelin Guide. This achievement reflects your hard work, professionalism and unwavering commitment to creating a truly authentic Italian dining experience. Thank you for your passion, dedication and belief in what we do. I couldn't be prouder of everything we've achieved together."

Giovanni Boventi



MERINOMINK
EST. 1996

THE HOME OF MERINO MINK

The WoolPress in Arrowtown is home to some of New Zealand's finest merino garments for men and women created by Merino Mink. Embrace the elements in effortless style wearing these elegant knitwear garments made from nature.

OPEN 7 DAYS
40 Buckingham Street
ARROWTOWN

Ph: 03 – 442 1355

Shop online at
www.thewoolpress.com

SPRING FORWARD

The vision of GOALS' co-owners Caroline Walak and Sophie Simmers for their prominent Arrowtown boutique is a curated mix of designer fashion, activewear, footwear, accessories and streetwear.

New spring collections reinforce this vision with leading brands including The Upside, P E Nation, Mink Pink, Levis, New Balance, Marlow, Aim'n, Dear Dylan, Brixton, Huffer, Staple the Label and Ena Pelley now instore.



LEVIS XL

Introducing the new Levis XL Straights in good grade Tencel – a fusion of oversized baggy cut, wide leg and tie waistband.



ALL ABOUT EVE

This off the shoulder top combines effortless style with asymmetric design adding elegance to casual denim, skirts and pants — available in chocolate brown. Team with their bestselling Jacqui wide leg jean that's a spring wardrobe essential. Both the petite and full-length jeans options are instore.



FRESH NEW BALANCE

The latest U2000 shoes by New Balance are available in both chocolate brown and cream at GOALS with a futuristic minimalist design.



NEW TO GOALS



Introducing Stan Ray, an American workwear brand founded in Texas. The Stan Ray Oxford Shirt is a wardrobe staple made from crisp Oxford weave fabric with button-down collar and the ideal relaxed shape for guys.

Melbourne based fashion brand ENA PELLEY is now at GOALS. "We love this cool and contemporary brand for its elevated sweaters, baby tees, stripes and mesh tops to layer into spring wardrobes featuring blues, browns and white colourways."

GOALS



MINK PINK

MINK PINK GUTE

The Aria Mesh Mini Dress in watercolour floral print is crafted in soft stretch fabric for the ultimate second skin fit.

CROCHET FOR SPRING

The Bellise top and short set offers a lightweight crochet style combo for the perfect beach cover up or easy holiday look.

KAIA SHELL TASSEL TOP

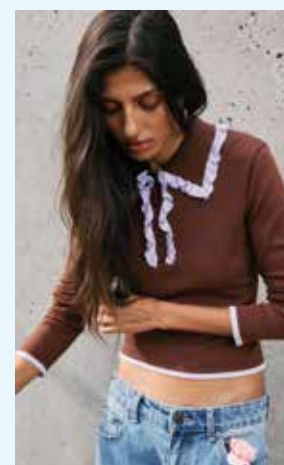
A beachside vibe in one the Kaia Shell Tassel Top is a throw-on-and-go look offering a delicate layer over swimwear or shorts.

MINK PINK FLORALS

The Elodie Mini Dress is a playful fun statement in chocolate floral with adjustable tie detailing at the back for statement appeal.

CHOCOLATE RUFFLE

The Rhea Ruffle polo top features contrast collar and trim made in soft stretch knit. Easy to pair with denim or separates for effortless style.



ACCESSORIES

LE SPECS DREAM BOAT

The sensational new Dream Boat glasses in Tort by Le Specs feature an oversized aviator silhouette that instantly adds glam to any outfit.

ASHLEY & CO

Awoof Wash | Doug, Dug & Dug

This 100 per cent natural formulation is loaded with beneficial plant-based oils and extracts that cleanse and soothe puppy's coats retaining its natural doggy goodness.



Ashley & Co Washup All-Over | Bonberry

Wash, nourish and restore with an everyday body wash and bathing staple. Perfectly packaged with bespoke illustrations by Copenhagen-based illustrator Morten Kantsø.



SHIFT BY PILGRIM

The gold-plated SHIFT earrings from Pilgrim are a chic fashion-forward touch for any outfit. The rustic, flat shapes give a cool, handcrafted vibe.

STAPLE THE LABEL



aimn

Mitchell & Ness



THE UPSIDE

allabouteve.

BRIXTON

Marlow

LORNA JANE



Le Specs

P.E NATION

Open 7 Days
34 Buckingham Street
Arrowtown
03 442 1355
info@goalsstore.com
WWW.GOALSSTORE.COM

Find more Queenstown news on the *new* ODT.co.nz

*Queenstown, covered
by the independent
voice of the South Island*



The new ODT.co.nz is the online home of more than 20 South Island newspapers, backed by an editorial team of 90+ reporters, photographers, and editors working across the island. From Blenheim to Bluff, they report on the stories that matter, hold power to account and celebrate the communities they're part of. Telling the stories of the South Island.

Subscribe to the South.

ODT.co.nz



Arrowtown pool heating goes electric

By Tom Kalliber

A new electrified heat pump system at Arrowtown Memorial Pool will be a game changer guaranteeing a more reliable heated facility and drastically reducing emissions at the popular outdoor amenity this summer.

Queenstown Lakes District Council (QLDC) strategic projects manager community services Simon Battrick says work is already underway to replace the old LPG boiler.

"We've chosen a simple, proven solution to heat Arrowtown pool for the coming summer season. It will be fast to deliver and reduce emissions by up to 83 per cent, in turn contributing to the goals of council's Climate and Biodiversity Plan."

He says the upgrade will be welcome news for swimmers who faced a colder than usual 2025-2026 season when the boiler failed just a week before the pool was due to open.

"Our commitment to the community last year was to have the next season heated and this is the council delivering on that. It's a great result all round — a modern heating source that will deliver cost savings and better environmental outcomes but above all the community will get to enjoy a warmer pool."

Arrowtown Memorial Pool is expected to open on the final weekend of November and remain open until the end of February 2027.



Mayoral taskforce tackles congestion

By Tom Kalliber

The issue of increasingly congested roads in Queenstown has prompted Queenstown Lakes District mayor John Glover to set up a special taskforce to address the significant ongoing impacts.

He says the goal is to "act now, implement faster, think differently" in a bid to keep things moving.

"Queenstown's transport woes have been in the media since the 1970s. But right now, we're seeing our future played out at peak times when the network reaches a tipping point and any exacerbator is causing it to fail."

"The modelling tells us that even if every currently identified intervention is delivered, Queenstown's transport network still fails. Overall, the response comes too little, too late and continuing to plan within the existing framework is therefore not enough."

Mayor Glover says the biggest risk for Queenstown Lakes District is spending the next 30 years debating which road to build first while congestion, accessibility and productivity steadily worsen.

"How can we ever persuade people to take the bus when they are simply stuck in the same queue as everyone else?"

The taskforce is planned as a small group including elected representatives from council and government together with local businesses, mana whenua, active transport advocates and urban design, traffic engineering and finance experts.

He says the group will work over a period of three to six months on practical actions to improve transport outcomes and develop innovative long-term solutions.

"Our community expects us to show leadership rather than wait for someone to do something and with the taskforce we are responding to that."

SAVE ONLY YOUR SWIMMING

WITH A MEMBERSHIP

- Valid at all council-managed pools
- Adult, child, senior and family options
- For more info visit our website or ask at the pool

Sport & Recreation
QUEENSTOWN LAKES DISTRICT COUNCIL

@QLDCSportRec | qldc.govt.nz/recreation

BIKE IT NOW!

Central Otago

Cromwell
Open 6 days, Mon – Sat, 6 Barry Ave, 03 445 0396

Clyde
Open 7 days, 25 Holloway Street

Wānaka
Open 7 days, 97 Sir Tim Wallace Drive, Three Parks

0800 245 366
info@bikeitnow.co.nz
f @bikeitnow | @bikeitnownz

WWW.BIKEITNOW.CO.NZ

LET'S TALK KŌRERO MAI

Want to make sure your voice is heard on the important decisions that matter to you?

- CHECK OUT letstalk.qldc.govt.nz
- REGISTER TODAY AT letstalk.qldc.govt.nz/register
- START HAVING YOUR SAY on the things you care about

QUEENSTOWN LAKES DISTRICT COUNCIL

Dusk Hedges. Specialist, mature hedging nursery

Central Otago & Queenstown

**Instant hedging.
Your sanctuary in a snap!**

Dusk Hedges is a specialist nursery growing beautiful, strong and already established hedging to instantly enhance your properties landscaping.

Duskhedges^{NZ}



Instant Hedging Haven

By Aspen Bruce

A Wānaka company is reimagining New Zealand's hedging sector with its premium, mature hedges.

Dusk Hedges is a family-owned business that nurtures selected plant species into mature, ready to install hedges through its onsite nursery.



"The four-year cycle of planting means there is always a batch at each stage, from new seedlings to maturation. The main focus during that time is to proactively nurture, shape and prune the plants, enabling them to develop a strong root ball."

"This is critical to ensure the root ball grows within our specialist bag system making it easy to transport and slot into the hedge trench on the same day."

Annabelle says the plant species used by Dusk Hedges are proven to withstand Central Otago's extreme climate with winter frosts, dry summers and strong winds and can grow to manageable heights that offer immediate impact as natural boundary lines.



Consultations and nursery visits are available by booking at www.duskhedges.co.nz

"The company began from a simple observation of the wider industry where traditional hedging asks you to wait years for a garden to feel finished," says marketing manager Annabelle Adams. "For homeowners investing in premium properties and architecture around Central Otago and Southern Lakes that timeline rarely matches their vision."

"Dusk Hedges was founded to change that by creating a specialist nursery focused entirely on nurturing mature hedges for four years, so they can be planted and enjoyed as an immediate, instant, established haven."

The nursery is located on Mount Barker Road opposite the Wānaka Airport and houses thousands of plants from starter seedlings through to mature five-year-old hedging in specialist bagging systems, ready to plant.

Spring at the water's edge

Spring is here! Enjoy the warmer weather with a stroll along the lakefront path to our Restaurant and Bar

The sound of birdsong, the hum of boats, and our lakefront lawn and patio make it the perfect spot to relax and unwind this Spring.

Enjoy locally crafted, seasonal menus with friends and family or make a night of it and experience our premium rooms.



edgewater

LAKE WĀNAKA NEW ZEALAND

03 443 0011 | 0800 108 311 | edgewater.co.nz



CURTAINS | BLINDS | SHUTTERS | ACCESSORIES

Book your FREE in-home consultation today!

Proudly serving the South!

0800 502 333

millers.co.nz

millershome_nz

Forty years on Wānaka's lakeside

By Margo Berryman

Wānaka's Edgewater has marked its 40th anniversary, cementing its place as one of the town's standout hospitality venues.

Officially opened in July 1986 by the then Minister of Tourism Mike Moore the four-hectare property was recognised as an excellent hotel location with uninterrupted views down to Lake Wānaka.

Edgewater general manager Leigh Stock says the hotel originally attracted 57 shareholders which included 65 titles covering a total of 106 rooms.

"We celebrated the 40th anniversary with some of the shareholders and original staff members which was a highlight for us."

The hotel has recently undergone a major guest room refurbishment with a complete interior revamp including the installation of double glazed windows, complete bathroom refits and upgraded insulation.

"This was a significant investment by the owners into the property's future," says Leigh. "The majority of the rooms are now complete with all rooms back on online in November this year. It's provided a fantastic refresh for the hotel that we are very proud of."

Edgewater has 106 guest rooms, which are a mix of premium hotel rooms, one-bedroom suites and spacious two-bedroom apartments with all rooms featuring either an outdoor patio or balcony with lake and mountain views.



Founding staff Dave & Helen Keimig cut 40th anniversary cake



SUPPORTING LOCAL

Edgewater offers a seasonally inspired menu in its contemporary restaurant with stunning views over Lake Wānaka. Open every day from 7.00am until late the restaurant is supporting a local initiative during spring.

"Our restaurant is donating a small portion from one or two dishes to the Love Wānaka community environmental fund," says Leigh. "This is an important programme that supports the climate, conservation and biodiversity of our beautiful environment that visitors from around the world come to experience."



Edgewater Top Tips

- Seasonally inspired menu.
- Support Love Wānaka by donating a small portion from one or two dishes to the Love Wānaka community environmental fund.
- Sample the legendary gourmet scones — baked-to-order

NEW ZEALAND'S FIRST
AUTHORISED DEALER FOR
ZEALANDIC WATCHES

Aspiring
JEWELLERS

101 ARDMORE ST, WANAKA
WWW.ASPIRINGJEWELLERS.CO.NZ
WHATSAPP: +64273590088

ZEALANDIC
SHARING NEW ZEALAND WITH THE WORLD

ON THE MAP

Start planning your next outdoor adventure with your very own framed-wall map. The 45th Degree frames customised sized wall maps to suit any living, retail and office spaces.



In the Frame

By Penny Simpson

The 45th Degree Picture Framers' Wānaka studio has established a reputation for conservation conscious, bespoke framing led by owner Erinn Keith's passion for art and long-term curation.



Erinn Keith

"I think consistent dedication to quality, the craft and just a general love of the job has assisted our success. I hope people can see how we truly respect the trust instilled in us, and while not every piece requires the highest quality of framing, we are uncompromising on the quality of work that goes out the door whether it be for a \$50 or \$50,000 artwork."

Since purchasing the business post-Covid Erinn's dedication to art has shaped both the framing studio and its growing gallery presence.

"It's a labour of love and while I wish to have a more consistent exhibition schedule our framing deadlines come first so it's a work in progress. From a business perspective I have invested a lot of time and money into building a more refined brand and visual portfolio across our website, social media and brand identity."

For artwork framing Erinn begins from a conservation perspective, then works backwards depending on the budget.

"It's key people understand the long-term effects cheap framing can have on an item especially if it's an original artwork, something sentimental or irreplaceable. Not all pieces require this but it's a conversation we have with clients first to ascertain how best to approach each job."

The studio has an excellent range of display mouldings sourced from suppliers in Auckland and Christchurch.

"We hold some basic black, white and timber mouldings as stock but as bespoke framers we primarily work to order. There are many customisations such as multi-colour paint jobs, colour-matched or custom-stained frames and linen-wrapped matboards that we can offer."

Erinn says the recommended timeframe for a commission is four to six weeks from ordering to framing and completion.

"But for people requiring a faster turnaround we can do single orders with extra handling and shipping fees associated with that."

"We do offer a small range of Grab-and-Go frames in a mixed bag of styles that we make ourselves from the leftover, end-of-run or offcuts of moulding," she says. "We love having this range as a more affordable means to access frames as well as reducing our waste of what may typically be sent to landfill."



Speciality framing for printed maps is a niche part of the business.

"We have sought to mitigate framing dilemmas people have with display paper maps through our framed maps product that are very popular."

The business has long-standing relationships with Wānaka photography gallery, The Picture Lounge and a variety of local artists including Briar Hardy-Hesson of Fruit Bowl Studio / Artē Collective, painter Charlotte Aimee Smith and printmaker Sally-Mae Hudson.



THE 45TH DEGREE
PICTURE FRAMING

Unit 1- 148 Ballantyne Road, Wānaka
+64 443 9348

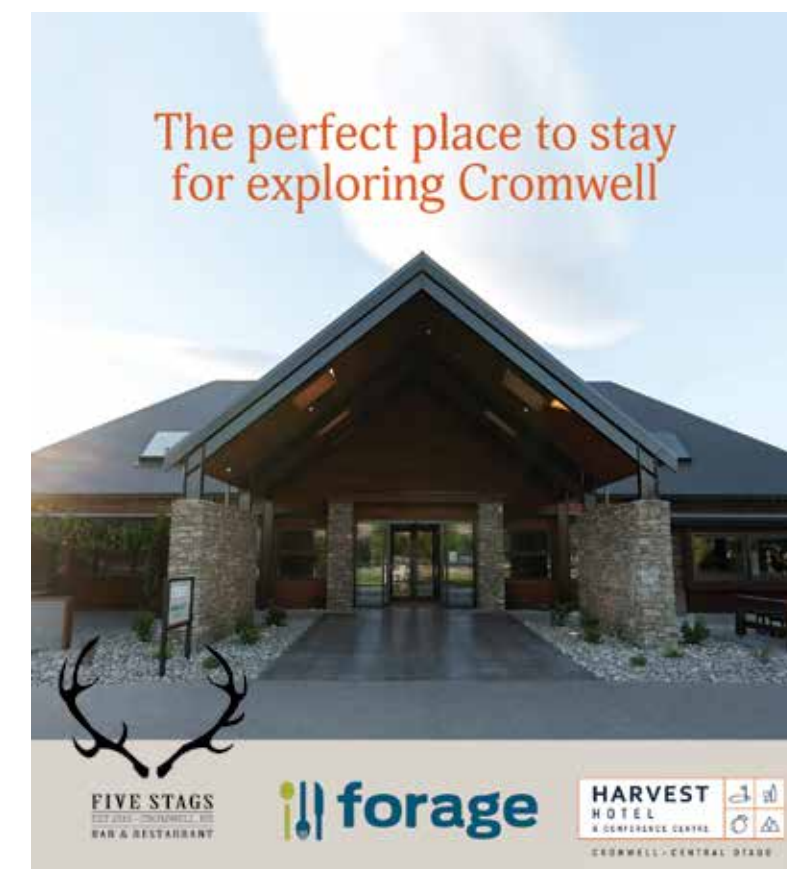
OPENING HOURS

TUE – FRI: 08:30 – 17:30

SAT: 10:00 – 13:00

SUN: Closed

MON: Closed, appointment only



The Gate remains locally owned & operated with an amazing team providing friendly, welcoming service & expert local advice. The Gate complex is home to Harvest Hotel, Five Stags, Forage Cafe, local bike operator Bike It Now! & are official partners of the Lake Dunstan Trail.

www.thegate.nz



ESCAPE

68 Ardmore Street, Wanaka

www.escapeclothing.co.nz

Paper Floristry Flourishes

By Aspen Bruce

A Wānaka artist is carving out a niche within the Queenstown Lakes event industry as one of the first giant paper florists in the area.

Papercut founder Lorien Kaack creates handmade giant floral installations from Italian crepe paper, offering an alternative to traditional event florals that can be designed on a much greater scale.



"Designing these large floral artworks isn't as simple as making bigger versions of flowers. At that scale, engineering becomes as important as artistry. The design process goes beyond aesthetics and shifts to considering wire and steel placements for a variety of situations from events and weddings to commercial installations for shopfronts, window displays or simply as a sculptural piece."

She says one of the principles behind Papercut is reducing waste commonly associated with the event industry. "The installations can be used time and time again with different flowers, colours and techniques."

Lorien drew inspiration from respected paper artist Tiffanie Turner, whose work demonstrates the potential for using paper flowers as large-scale installations.

"My intrigue blossomed into fascination with her wabi-sabi style. She celebrates beauty in nature's irregularities — the decay, rot, black spots and imperfections — alongside impeccable petal details and all at an enormous size."

Lorien's journey into paper artistry sprouted from a lifelong affiliation with plants.

Growing up on a plant nursery in the Cornish countryside in the UK she moved to New Zealand in 2017 and took on a landscape gardening role before studying landscape design, while also working as a florist.

"Papercut is a combination of all my work experience. Landscape architecture refines my eye in composition, balance, scale and how people move through spaces, while floristry allows me to understand texture and form of visual elements. Paper artistry is the medium that brings those two worlds together."



Lorien Kaack

Since launching Lorien has worked with wedding planners, photographers, stylists and businesses to provide bespoke statement pieces for various local events.

"Recently I collaborated with a creative team for a photo shoot for an American magazine. We ventured into the foothills of the Matukituki Valley photographing models amongst a meadow of giant paper poppies. It was absurd, adding that magic to contrast with the raw mountainous landscape."

"Another memorable project has been working with a group of local wedding planners, event stylists and celebrants to form Alpine Altar — a Las Vegas-inspired, pop-up wedding venue in the Cardrona Valley."

For inspiration and information: Instagram @papercut_flowers www.papercutflowers.com



Lorien Kaack
Location: Wanaka, NZ
Phone: 0226954433
www.papercutflowers.com
Ig: papercut_flowers



Discover The South Island Through Its Artists

wanakagallery.com | 4 Helwick St (upstairs), Wanaka

FLOWERS
TELL THE
STORY

By Penny Simpson

Wānaka company Botanic Press reimagines the concept of traditional artworks, keepsakes and stationery using floral pieces.

Founder and creative director Emma Hasler's starting point was simple – “that flowers shouldn't only be beautiful for a few days.”

“I've always loved flowers and what they represent. Wedding flowers hold so much emotion — they're part of one of the biggest days in someone's life — yet after the celebration they're often thrown away. I wanted to create something that allowed people to keep that memory in a lasting way.”

Emma designed Botanic Press as a contemporary venture.

She says traditional flower pressing has been around for centuries but she has reinterpreted it through modern design.

“Flowers don't only belong in frames — they can be part of everyday life, whether that's writing in a notebook or sending a handwritten card. My aim has been to make pieces that people will treasure for generations.”

“No two bouquets are the same. We preserve everything from classic garden roses and peonies to dahlias, ranunculus, orchids, sweet peas, hydrangeas and New Zealand native foliage. Every flower behaves differently during preservation and we've built a deep understanding of how best to showcase them.”

This same philosophy extends to the Botanic Press stationery collection.

“The collection begins in exactly the same way. Every floral composition is created using real pressed flowers carefully arranged by hand before being photographed for print. Nothing is illustrated — every design starts with genuine botanicals.”



Candice Stevenson



Louise Hawkins

Emma advises clients to book early as the entire process takes four to six months with a limited number of bouquets produced each week.

“Most of our clients secure their place months before their wedding so we know to expect their flowers. Once the bouquet arrives at our Wānaka studio, we begin preserving it almost immediately.”

“Every stem is individually assessed and carefully pressed. After the flowers are fully preserved we begin designing the artwork by hand balancing colour, shape and movement to create a composition that feels true to the bouquet while also standing on its own merits as a piece of art.”

Over the past six years Botanic Press has grown from a small creative concept into a specialised preservation studio working with clients throughout New Zealand and overseas.

“Botanic Press continues to evolve from preserving life's biggest moments to creating stationery that brings flowers into everyday routines. It's incredibly rewarding knowing that something we produce today could still be hanging in a family's home 30 or 40 years on,” says Emma. “At the heart of everything we do is the same belief —flowers tell stories and those stories deserve to last.”

BOTANIC PRESS
FLORAL STUDIO

hello@botanicpress.co.nz
www.botanicpress.co.nz
Location: 21N Gordon Road, Wānaka
Monday – Friday 9am– 3pm

On the Spring Trail

By Tom Kalliber

With warmer weather bringing the trail season back into focus owners of Kinisi Running in Wānaka, Jane and Ian Evans, share what is new instore, what to wear through changeable spring conditions, how to get involved with local runs and advice for first-time racers.

What is new at Kinisi for trail running this season?

“We're excited to expand on The North Face trail running range just released during the renowned Ultra Trail du Mont Blanc with some exciting new products. We are also welcoming the Mount to Coast brand to the Kinisi Running family this spring with the first release of the H1 shoe coming to the southern hemisphere. The Colorado based Raide Research label has taken the internet by storm and we are excited to be the only retailer in New Zealand to stock their high-performance mountain running equipment.

What lighter weight apparel do you recommend transitioning from winter?

“Spring weather is predictably unpredictable! Having layers that can adapt to the changing conditions is key. Our top tips include a super lightweight wind jacket that packs so small it can fit in a pocket, arm sleeves for temperature control on the fly and lightweight running belts. Not to forget adequate fuelling and hydration products particularly as the temperatures warm up.”



What accessories do you stock for dog owners using the trails?

“We continue to stock a range of Ruffwear products as they are high quality and designed specifically for the trails. Running leashes that attach around the runner's waist, dog harnesses and packs for overnight hut missions and life jackets for getting out on the lake. Our team can advise about the full range we can access.”



What different brands of socks are instore?

“Socks are just like shoes, you have to find what works best for you. We have a diverse range such as Le Bent, Creepers Socks and Sidas. They each have different characteristics — some with more cushion, toe socks to eliminate toe-on-toe rubbing or the more tightfitting style for a precise feel. It all comes down to preference and fit.”

What community runs are on for spring?

“We continue our regular social runs kicking off the week with the Monday Epic Coffee Run, then the Thursday Run 4 Fun with a free cold drink, the “Froyday” Friday morning run up Roy's Peak and to round off the week our Sunday Long Run incorporates a stop at the local patisserie. It's all about getting together and connecting with likeminded people.”

First-time Race Advice

What are Kinisi Running's recommendations for newcomers to racing?

- **Nothing new on race day.** It's an old adage, but it's true. Use your training to test as much as possible so that race day is a celebration of the work you've done, not a roll of the dice.
- **Consistency is key.** It is much better to run three short runs a week than one big run at the weekend. Try to lock in a routine and get someone to hold you accountable as this makes it easier to get out the door
- **Fuel to succeed.** Running burns fuel, fuel keeps you running. Carbs are your friend —before, during and after. Eat a well-balanced diet day-to-day and practice your race day nutrition on your training runs. With many options on the shelves it's important to trial what will work best for you.



03 428 4499
info@kinisi.co.nz
www.kinisi.co.nz
87 Sir Tim Wallis Drive, Wānaka



OLIVERS
AT THE
VICTORIA STORE

BRINGING YOU THE
FRESH FLAVOURS
— OF —
Central Otago

DINE at award-winning
Olivers Restaurant & Bar

STAY in heritage luxury at
Olivers Lodge and Stables

+64 3 449 2600
34 Sunderland St, Clyde
www.olivers.co.nz



Boutique Bottle Shop & Lounge Bar
24 Dungarvon Street, Wanaka
www.pembrokewines.co.nz



Pembroke Wines is the go-to destination for wine and spirit lovers, with an impressive selection of Central Otago's finest reds and whites, premium local spirits, and carefully curated wines from around the world.

Each Friday from 5–7pm, Pembroke Wines hosts complimentary tastings with local winemakers and distillers, offering a unique opportunity to meet the people behind the labels while sampling their creations.

PURE SENSES

COME BACK TO YOURSELF

Welcome to Pure Senses - Central Otago's new destination for wellness, longevity and escape.

MORE THAN A TREATMENT

Simple: wellness should be an experience, not just an appointment.

Come for treatment, a sauna session, a body scan or a moment of restoration, but there is no need to rush away when it is over.

Our Weta Workshop-designed sanctuary invites you to stay, to move through sculpted rock, planting and water. Sit beside the central waterfall, step beneath the cave-style outdoor shower, order a Pure Senses Wellness Smoothie or share a platter and settle into the surroundings.

THE SAUNA SANCTUARY

At the heart of the experience is the Sauna Sanctuary - designed for warmth, recovery, longevity and deep relaxation. Guests can choose traditional Finnish sauna or experience infrared and red-light therapy in the Longevity Pro sauna, then move into the peaceful outdoor sanctuary to cool, reset and simply be.

WELLNESS, ALL IN ONE PLACE

Pure Senses is also home to an evolving collective of specialist businesses, making it possible to care for your body, your wellbeing and your future self in one destination.

The Reset Studio offers New Zealand's first traditional YUME Japanese Head Spa experience. Form Imaging provides bone-density and body-composition scanning. Osteopathy Central Otago brings hands-on musculoskeletal care, while Evolve CST offers restorative craniosacral therapy.

Each business has its own expertise, but together they create something bigger, a place where wellness can be proactive, restorative, indulgent or simply deeply relaxing. And there is more still to come.

“A place to disappear, reset and regenerate. This environment is not an afterthought it's part of how Pure Senses makes you feel.”



Bookings and enquiries; inspired@puresenses.co.nz | www.puresenses.co.nz

PHOTOGRAPHY HERO: FANCAST PRODUCTIONS · ALL OTHER IMAGES: KIRSTEN SUMMERS PHOTOGRAPHY

ram projects

PROPERTY DEVELOPMENT

BUILDING BEAUTIFUL PROPERTIES.

Thoughtful design, architectural integrity and quality construction.
Managed from land acquisition and planning through to build and sales.
Family run, driven by excellence.

ramprojects.co.nz



100 MOLYNEUX AVENUE

An exclusive collection of five freehold townhouses in the heart of Cromwell.



PROPERTY, DEVELOPED WITH PURPOSE.



3 - 4
BEDROOMS



TWO
CAR PARKS



WALKABLE
LOCATION



DUCTED
HEATING & COOLING



MASTER BUILD
PROTECTION



PRICED FROM
\$969,000

Let's talk.

hello@ramprojects.co.nz
0211184574 | 0220353236

Intimate Garden Celebrations

By Margo Berryman

Orchard Garden Function Centre and Café is an intimate Central Otago countryside estate featuring English-style gardens and a cottage café — an ideal location for weddings and high-end celebrations.

Set in the rural valley between Clyde and Alexandra, the gardens are designed to inspire spring and summer weddings with extensive plantings, mature trees and the South Island's largest hedge maze.

"The venue is distinctive because of its sheltered lush gardens and trees," says Bryan Raymond, who with his wife Frances, owns and operates the Central Otago property along with their popular Good Oil Café in Dunedin.

"It is a lovely private venue with everything guests require to make their wedding or special celebration truly unique. Each season the extensive English styled gardens offer incredible beauty with new blossoms, flowering perennials and changing colours."

The property caters to a broad range of events from large scale weddings to conferences, business functions, private birthdays, family celebrations and even funerals. One hundred and twenty guests can be seated inside with a further 50 seats available in the outdoor courtyard.



Bespoke weddings and functions at The Orchard Garden are led by the client and include:

- Several outstanding ceremony sites
- Private venue access to all garden areas, including the maze
- Numerous photo opportunities on the property
- Wet weather options
- Superb in-house catering options for all requirements



"Orchard Garden is a family business which includes our daughter Lana and her husband Cam, along with their five children," says Bryan. "Both Lana and Cam worked with us in our Good Oil cafés and are now building a catering business within the Orchard Garden Function Centre and Café."

The venue has three different rooms. The small Tractor Room and garden caters for up to 30 people, a larger room can accommodate 120 guests and the café room seats up to 40 people. There is also a large garden and lawn area for other outdoor activities.

The catering business is tailored for functions, dinners and particularly weddings. The diverse menu choices include large grazing tables, food with a modern twist and a sharing-style contemporary banquet.

Bryan says a full bar service caters for individual clients' needs and includes a duty manager, a variety of bar settings and a full clean-up service. The onsite café is open Wednesday until Sunday and event bookings are highly recommended during summer particularly for end-of-year Christmas functions.

"Each function has its own personality," says Bryan. "We love to see people being comfortable and enjoying the moment and we always come away from each function knowing more about people and their stories which is a wonderful part of the business."



WELCOME TO ORCHARD GARDEN CAFE AND FUNCTION CENTRE

Central Otago's iconic garden venue nestled between Clyde & Alexandra



Specialising in Weddings and Catering

Cafe Open:
Wednesday to Sunday
9:00 - 3:00ish
Closed Saturday

576 Dunstan Road
Alexandra 9391
enquiries@orchardgarden.co.nz
0272271167

www.orchardgarden.co.nz



Jackson Orchards in Cromwell, a diverse operation boasting a state-of-the-art packhouse and cool store, fruit stall, orchard tours and cottage accommodation, is in full bloom in spring.

Fourth generation Central Otago orchardist, Kevin Jackson, established the 35-hectare orchard in 1989 and today it is one of New Zealand's largest suppliers of stone fruit including cherries, apricots, peaches, nectarines, plums, greengages, apples and pears.

"We have an excellent variety of pip fruit available to purchase during spring including oranges, apples and pears," says the orchard's retail 2IC Jackson Nolan "Our stone fruit is available from December through till March with cherries, plums, peaches and nectarines offering a real taste of Cromwell grown fruit."

Jackson Orchards has a reputation for its quality fruit, vegetables and other local produce sold at its prominent roadside stall.

"We are now stocking a large range of butchery goods from Chopped Butchery in Waimate bringing high-quality grass-fed meat to the store," says Jackson. "Our selection includes steak, pork loins, lamb roasts and chops, bacon, mince, pork belly and other options."

"We also sell free-range eggs, honey and preserves made from our fruit grown on site and fresh baked loaves from the European Bakery. Kitchen Window Catering is located within the fruit stall selling its award-winning preserves, freshly prepared salads, buddha bowls, gourmet toasties and takeaway coffees."



Jackson Orchards is renowned for its ice cream kiosk with its mouthwatering selection of real fruit ice creams and smoothies made on site, including dairy free options.



Under the Canopy

Spring is an exceptional time to experience Jackson Orchards at its peak.

"The season is a hive of activity with pruning in progress and the bees in full action pollinating flowers," says retail 2IC Jackson Nolan "The orchard tours take in cherry blossom trees in full bloom and the fragrance and flowers are incredible to experience en masse."

The tours introduce visitors to the mechanics of the orchard including a first-hand look at the operation of machinery, the contemporary packhouse and the property's complex irrigation systems.

"The family friendly tours offer a fascinating insight into the intricacies of a working orchard, providing people with beautiful views of the area while they learn about history of the property," says Jackson. "Orchard tours run daily from 9.00am until 4.00pm every hour with no minimum number required."

Tour bookings online www.jacksonorchard.co.nz



ORCHARD FRESH ROADSIDE STORE

Fresh tastes best at Jackson Orchards
Open from 8am daily.
Season from October to April
... cherries, apricots, nectarines, peaches, greengages, plums, apples, pears.
Also veges, dried fruit, honey, preserves and more.

GUIDED ORCHARD TOURS

All seasons. Daily 9am to 4pm on the hour.
45 mins per tour.

REAL FRUIT ICE CREAM, ICED DRINKS & SMOOTHIES

Daily from 8am.

SH6, CROMWELL
(CROMWELL-WANAKA RD)
Ph **03 445 0596**
www.jacksonorchard.co.nz



CANADA GOOSE

BOLD BLOCKS, CLEAN LINES

From Canada Goose, the new Athera range for women delivers lightweight, packable pieces for work, play or stay.



CONTRAST, COLOUR, DEPTH

The new Stratus range for men by Canada Goose offers everyday baseline essentials that elevate day to night outerwear. Now at Te Huia stores in Queenstown & Arrowtown



QUEENSTOWN
TĀHUNA

Eichardt's Building, No 1 The Mall, Queenstown
P +64 3 442 4992, OPEN DAILY FROM 10am



ARROWTOWN
KĀ - MURIWAI

38 Buckingham Street, Arrowtown
P +64 3 442 1355, OPEN DAILY FROM 9am

Shop instore or online at
WWW.TEHUIANZ.COM



Ivan Clarke Gallery



Visit the Art Gallery and Studio of master painter Ivan Clarke.

Located about 15 minutes' scenic drive from Queenstown towards Glenorchy at Ivan's country home. His paintings include New Zealand landscapes and stunning impressionist works, plus the celebrated Lonely Dog series of whimsical artworks.

By appointment +64 27 233 2471 ivanclarke@xtra.co.nz ivanclarkeartist.com



*Limited-edition prints, original Paintings
& commissioned Artworks*

Scan to discover new originals, limited editions
& bespoke commissions.

