



New Zealand Food Tour

Monday 2nd to Saturday 7th November 2026

Small group 10 people maximum



From wild coastlines to vineyard tables and vibrant city streets, this is Auckland revealed through flavour.

Table at the Edge of the World food tour is guided by two deeply connected food hosts, you'll discover the people and places shaping the region's food story - with rare access, honest hospitality and unforgettable meals at every turn.

Welcome to Vineyard Country

Your Auckland food journey begins in the heart of wine country at Vineyard Cottages - a peaceful base surrounded by vines and open skies. Settle into your cottage before gathering in The Lodge for a relaxed welcome dinner hosted by Elle and Tracey. Seasonal dishes, local wines and easy conversation set the tone for the days ahead, as new friendships form and anticipation builds.

Bakers, Makers & Open Fire Cooking

We explore Auckland's rugged north-west - a region locals quietly treasure. Black-sand beaches, farmland and fiercely independent producers shape the food here.

Visit a celebrated sourdough bakery where flour is milled on site, transforming a sleepy rural town into a bread-lover's destination. Meet a third-generation charcuterie maker whose Serbian family recipes have become Auckland staples. Lunch is a standout - a shared feast at Butcher Baker, where everything is cooked over open flame, from smoky vegetables to beautifully prepared meats.

The afternoon continues with small-batch gin at a lavender distillery and a visit to a strawberry grower with hundreds of thousands of plants bursting with sweetness. As the day winds down, return to Vineyard Cottages for sunset drinks and a classic Kiwi BBQ under the stars.

Cook, Forage & Māori Feast

Head to the hills of Muriwai for a deeply immersive food experience at Good From Scratch Cooking School. Surrounded by farmland and ocean views, you'll roll up your sleeves and cook with exceptional local produce, guided by Mike and

Bee Van De Elzen. Generous hospitality and a long shared lunch are hallmarks of this much-loved cooking haven.

Afterwards, walk the wild black sands of Muriwai Beach and forage in nearby forest for ingredients that will feature in the evening's meal. Learn how flax is woven into baskets for cooking before sharing a traditional Māori hāngi, prepared with care by a local kaumātua — an unforgettable expression of culture, history and flavour.

City Flavours & Progressive Dining

We swap vineyards for vibrant streets as Auckland city beckons. Begin with an aromatic visit to a local coffee roastery known as much for personality as it is for flavour, before exploring Ponsonby Road — the city's most iconic foodie strip. Tastings and stories reveal how Auckland's creative energy is shaping its modern food scene.

After checking into a boutique city hotel and enjoying free time by the waterfront or laneways, the evening unfolds as a progressive dinner across three of Auckland's most exciting restaurants. Shared plates, bold flavours and lively conversation capture the sparkle of the city after dark.

Markets, Oysters & Vineyard Lunch

Saturday morning leads us to the Matakana Farmers Market, a food lover's dream beside the river. Meet the stallholders, taste your way through the region's best produce and soak up the buzz of this much-loved local ritual.

From there, visit the Mahurangi Estuary to meet oyster farmers and learn how New Zealand grows some of the world's finest shellfish. You'll shuck oysters yourself and enjoy them fresh, paired with a glass of fizz.

Lunch is at Brick Bay Vineyards, where generous platters, local wines and sculpture-lined trails invite you to slow down and savour the moment.

Waiheke Island Finale

We finish across the water on Waiheke Island - a place of vineyards, olive groves and endless sea views. Begin with a tea-blending workshop like no other, followed by a visit to an olive oil producer to taste liquid gold straight from the press.

The journey concludes with a long, relaxed farewell lunch at one of Elle's favourite vineyards. Raise a glass, reflect on the week and celebrate everything this tour represents - connection, generosity and exceptional flavour before returning to Auckland mid-afternoon.



Ready to pack your bags?!

We'd be delighted to have you join us.

What's included

- Transfer from Auckland to Vineyard Cottages Waimauku
- Five nights single or shared accommodation at Vineyard Cottages and a boutique Auckland city hotel
- Six days, hosted throughout by Elle Armon-Jones (The Big Foody Food Tours) and Tracey Cotterell (Matters of Taste)
- All breakfasts during the tour
- All lunches from Tuesday to Saturday, including vineyard dining and long shared feasts
- All dinners from Monday to Friday, from relaxed welcome meals to progressive city dining
- Private, behind-the-scenes visits with bakers, farmers, distillers, growers and food makers
- Hands-on cooking experience at Good From Scratch Cooking School
- Traditional Māori hāngi experience with cultural storytelling
- Market visits including Matakana Farmers Market
- Oyster shucking experience with producers at the Mahurangi Estuary, including a glass of fizz
- Tea-blending workshop and olive oil tasting on Waiheke Island
- Ferry travel to and from Waiheke Island
- All ground transport during the tour
- Tastings, experiences and activities as outlined in the itinerary

Tour cost does not include

- Flights to and from New Zealand
- Travel insurance (recommended)
- Airport transfer at end of tour
- Alcohol unless stated

A moderate level of mobility is required to fully enjoy the tour. If you have concerns or accessibility needs, please speak with us before booking - we're happy to help you decide whether this experience is right for you.

Tour Price

\$4300.00 per person Twin Share/Double accommodation

\$5280.00 per person Single accommodation

Includes cottage and city hotel accommodation, transport, hosted meals, curated tastings and experience access as outlined in this itinerary.

All prices are in Australian dollars and include GST.

Group size is limited to 10 guests, ensuring a personal, fully hosted experience

[View availability](#) or visit www.mattersoftaste.com.au



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