

I LOVE TAKAPUNA

BLOG

Takapuna trending – new eateries by the beach

Summer is the season of pōhutukawa and beaches. It is the season of good food, craft beer and cold wine beneath a seemingly eternal sun, with sand beneath our feet and thoughts of many more days of delight.

We've had a flurry of new North Shore restaurants to try this summer. Here are the new spots to check out on the Takapuna dining scene (and a new smokehouse opening this coming week).

El Origen – Chilean street food

Keep an eye out for live events, live music and an enlivening dance floor. Once you walk in, it feels like you've been transported to Chile. What is this magic? El Origen has authentic flavours, homemade bread and fresh empanadas.

Try this dish: Mechada Pastelera, tender, slow cooked beef and creamy corn purée.

Where: 99 Hurstmere Road

Cousin Scotts – spice, sport, chicken and wings

Hot sauce, wings and sports on TVs. What more could you ask for? Pool tables, foosball, air hockey? Check, check, check. Cousin Scotts could just be the ultimate family restaurant and American sports bar experience.

Try this dish: Fight club, six chicken tenders with six different intensities of hot sauce.

Where: 486a Lake Road

Freaky Burgers – ready to get freaky?

Freaky Burgers has saucy burgers, tacos and nachos. As well as fresh herbs and cheesy quesadillas. A mural feels alive on the wall, almost like it wants to taste all the freaky food.

Try this dish: Birria tacos – braised beef with cheese, onions, coriander and lemon on the side.

Where: 6 Hurstmere Road

Bennys American Burger – burgers, beer and shakes

A good burger is made better with a milkshake on the side. Especially when it's an Oreo shake. Or a chocolate shake, or a caramel shake. Okay, any shake is good. But the meal can be made perfect with an extra side of poutine over fries.

Try this dish: Beef brisket burger with eight hours of slow-cooked pulled brisket.

Where: 100 Hurstmere Road

Moo Moo – Smokehouse and grill opening soon

Moo Moo is opening this week and the anticipation is real. There is an art to the barbecue. One does not simply become a pitmaster but must put in the time with oak, Pōhutukawa, mānuka, and kānuka woods – all to infuse smoke and flavour to food.

Try this dish: The Big Bird is a favourite at Moo Moo's Ormiston restaurant, and we're hoping it will be on the menu in Takapuna too! Slow smoked and reverse seared ostrich back fillet with special house rub.

Where: 1 The Strand