

All in good taste



THE REMUERA Local, formerly Pyrenees Remuera, is a spot of Europe tucked away on busy, business-clogged Remuera Rd. We call in for a late lunch on Sunday and even before we walk through the door we are being welcomed by staff in a friendly, non-pressuring way.

The cafe is cosy, with a few tables at the front and some booths down the back. We choose a booth and are delivered a menu and glasses of water instantly. With pretty surroundings – a mixture of brick and rustic white timber walls, crystal-style lamps and elegant furniture – we could linger here a while.

The all-day menu consists of a mixture of classic Kiwi and European-style dishes. We order coffees while we browse. They come out quickly (though the cafe is not very busy) and are extremely well-brewed: my flat white is hot and creamy and Ryan's short black is suitably bitter.

The menu offers delights such as fish and chips, french toast, steamed mussels and a beef burger, and a second page is

The Remuera Local

WHERE: 371 Remuera Rd, Remuera, Auckland, ph 09 520 2900.

WHEN: Sunday to Tuesday, 7.30am-4pm; Wednesday to Saturday, 7.30am-10pm/10.30pm.

WHAT'S TO EAT: A mixture of European dishes and Kiwi classics, with French treats in the cabinet.

HOW MUCH: \$45 for lunch and coffees for two.

WHAT DO WE THINK: Great cuisine, great staff.

★★★★

dedicated to pizza options. I choose the omelette with chorizo, mozzarella, sundried tomato, chutney and sourdough, and Ryan orders the chicken pasta with cherry tomatoes, parmesan, basil and tomato pasta sauce.

Again, these orders arrive promptly. My omelette is massive, taking up nearly the entire plate. It is plump and juicy, with pockets of nicely spiced chorizo which contrasts well with the sundried tomato. The onion chutney is a

international style. Enjoy a taste of Europe on Remuera Rd.

Photo: Gabriele Cox/Fatta NZ

good match with the omelette and stands out on its own when eaten with the two thin slices of sourdough. Because of its size I am defeated by this dish, regretfully leaving about a quarter behind.

Ryan's chicken pasta is delicious – I nab a bite. It is full of flavour with juicy chunks of chicken mixed in with the spaghetti, and while the tomato sauce is delicious with a rich taste and good use of herbs, there is a lot of it and by the time Ryan has finished the pasta there is still a pool of thick sauce in the bowl.

On our way out we peek at the French treats in the cabinet. There is a mixture of pastries and mini cakes. We take the last berry danish and share it on the way home. It is fabulous with zingy-red berries mingling with custard and fresh pastry.

We'll need another taste of Europe soon.

Kate Mead