

KINLOCH

• MANOR & VILLAS •

TAUPO, NEW ZEALAND

For immediate release

OUR FOOD PHILOSOPHY – ‘K’ FINE DINING

(September 2022) Using only the best from Taupo and surrounds, including farm and garden reared produce from Kinloch, plus the nearby owner’s private 2000 ha property that adheres to the ‘Estate to Plate’ dining philosophy – all of course matched with New Zealand and the world’s best wines. With our Head Chef as ambassador for both Ora King Salmon New Zealand plus Beef & Lamb New Zealand, Kinloch Manor guests are assured of exceptional and adventurous dining.

Head Chef Norka Mella Munoz calls herself ‘Chiwí’ and her cooking reflects that, with a fusion of ‘kiwi’ local produce and her native Chilean flair. She grew up in Santiago with fond memories of her mum’s delicious cooking. They rarely dined out at restaurants as a family as her mum was such a fabulous cook always creating delicious fresh food for the family. When Norka enrolled in chef school, her parents, especially her dad, didn’t quite agree as it was such a male dominated industry. But INACAP is one of the best cooking schools in Latin America and she studied for three busy years, while also working at various catering jobs and events in Santiago.

Norka then undertook a six-month apprenticeship in a five-star hotel where she had the opportunity to work with several renowned chefs from France and Italy, followed by a move to Patagonia winning various gold culinary awards working for hotels such as the Intercontinental, Hotel Las Torres and the Explora Patagonia.

Enticed to move to New Zealand in 2003 with the intention of working here for only one year, Norka set off without being able to speak English but with the knowledge that food being a universal language would be enough to get herself a job.

From starting work with an Auckland catering company, she quickly became head chef of the company. She had realised that English was essential and decided to spend a year studying to learn the language. From tutoring new chefs at the Auckland Hotel and Chef Training School in Auckland she moved to the Hawkes Bay where delicious fresh produce was abundant. After spending family holidays there her family decided to make the move and live permanently in the Hawkes

Bay where she continued working as a tutor and then moved to luxury Hawkes Bay lodge Mangapapa.

Norka says she has noticed a shift in feedback from guests wanting to try local produce, and to know exactly where their food has come from. This is where Kinloch Manors 'Estate to Plate' comes into play. Guests are encouraged to try Kinloch's own garden produce, being able to respectfully pick what they wish to taste. Menus include naturally grown produce from Kinloch's own garden and from the Treetops Estate, such as Manuka honey from lodge aviaries producing wild native comb honey of exceptional flavour, heritage varieties of indigenous and seasonal vegetables; native spinach (tetragonia), kumara, fresh turmeric, wasabi, native cress, plus sister estate or regionally sourced reared wild deer; red, fallow, sika, wapiti (elk), and water buffalo, beef, wild pig, lamb, rabbit, pheasant, partridge, geese, and duck. Guest's own catch of Rainbow and Brown trout will always be prepared – and of course Ora King Salmon is regularly on the menu.

For more information on Kinloch Manor & Villas or the golf course contact Karine Thomas - karine@navigateoceania.com or phone +64 21753022.

www.kinlochmanor.co.nz

- END-More about Kinloch Manor & Villas

Perfectly placed on a 254ha spectacular setting above the shores of Lake Taupo, heart of New Zealand's internationally recognized adventure and wilderness playground, is the uber-luxury lodge at The Kinloch Club. Opened in 2016, The Lodge at Kinloch, offers lodgings to discerning lovers of natural beauty and cutting-edge lodge design – complementing an on-site, 18-hole Jack Nicklaus Signature Golf Course. The Kinloch Club has been voted twice, #1 Golf Course in New Zealand by a select team of New Zealand Golf Professionals and winner USA Golf Digest 'Best International Golf Resort'

Designed by award winning architect Andrew Patterson and acclaimed interior designer Virginia Fisher the 18 luxury villas, offer accommodation spaces of junior suites, 1 and 2-bedroom villas just a short stroll from the lodge and all with landscaped views over the golf course to Lake Taupo.

Using organic reared produce in the restaurant, sourced from nearby sister lodge Treetops Lodge & Estate - 2,500 acres of 100% pesticide free virgin forest and gardens, cuisine at Kinloch is matched with the very best New Zealand wines. Complementing the championship golf course is an on-site Spa and tennis courts.

Member Virtuoso and Mr and Mrs Smith.

Recent Awards:

2021: Winner USA Golf Digest 'Best International Golf Resort'

2020: #1 public playable Golf Course in New Zealand by a select team of New Zealand Golf Professionals year on year

2019: #1 Golf Course in New Zealand by a select team of New Zealand Golf Professionals year on year

2018: Winner Golf Digest Award New Zealand

2017: Winner, New Zealand Architecture Awards

2017: #1 Golf Course in New Zealand by a select team of New Zealand Golf Professionals year on year