June 2026

Taste Auckland

Restaurant	Contact Information	Awards	Private dining	Notes
Central Auckland – Britomart, Commercial Bay, Sky Tower				
Advieh	1 Queen Street, Auckland Advieh	Iconic Auckland Eats: Crispy Scampi and Crayfish Kataifi MICHELIN Selected	Yes	Dive into discovery at Advieh, where the vibrant flavours of the Middle East are presented with a distinctly New Zealand flair. Here, every dish is a canvas painted with the vibrant hues of tradition and innovation, curated under the watchful eye of visionary Chef Gareth Stewart. Inspired by the Persian spice blend Advieh, each plate invites a sensory adventure, weaving intricate layers of flavour that tantalise your taste buds and stir your imagination.
Ahi	Level 2, Commercial Bay, 7 Queen Street, Auckland Ahi	Iconic Auckland Eats: Koura One MICHELIN Star	Yes	Ahi represents New Zealand's food story within a sophisticated environment in Auckland Central's Commercial Bay. Overlooking the waterfront, their menu changes seasonally and pays particular attention to indigenous ingredients. An open kitchen allows visitors the chance to watch celebrated New Zealand Chef Ben Bayly and his team on the tools. Ahi accepts reservation for groups of up to 8 guests. Halal option available.
Amano	68 Tyler Street, Britomart, Auckland Amano	Iconic Auckland Eats: Whipped Parmesan MICHELIN – Bib Gourmand	Yes	Amano shares its passion for food with its guests, staying true to the belief in provenance and sharing seasonal, sustainable and local produce from New Zealand growers and farmers. At its core, Amano utilises humble, attentive service to deliver its iconic rustic, Italian-inspired fare. Group bookings with a set menu are available for 18 guests or more.
Alma	130 Quay Street, Auckland Alma	MICHELIN Selected	Yes	A vibrant restaurant in Auckland's Britomart precinct, inspired by the flavours and traditions of Southern Spain and the Mediterranean. The menu features seasonal sharing plates, premium New Zealand seafood and produce, with dishes cooked over charcoal, complemented by an extensive Spanish-focused wine list and creative cocktails. With its lively atmosphere,

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				warm hospitality and stylish setting, Alma is an ideal destination for long lunches, relaxed dinners and memorable group dining experiences.
Beast and Butterflies	196/200 Quay Street Beast and Butterflies	Iconic Auckland Eats: Trevally Ceviche	Yes	The menu showcases vibrant Pacific Rim flavours with Asian-inspired influences, featuring a range of dishes that highlight the region's freshest seafood. Complementing the cuisine is an extensive beverage selection, including classic and signature cocktails, a carefully curated wine list featuring both New Zealand and international labels, and a wide variety of premium spirits and bar favourites.
Bivacco	115 Customs Street West, Auckland CBD Bivacco	Iconic Auckland Eats: Margherita pizza	Yes	Bivacco, Bar & Griglia. A bold restaurant serving simple unfussy Italian food built from locally sourced ingredients. A place for slow lunches, memorable dinners, after work drinks and weekend feasts, located in the jewel of Auckland's Harbour. Group bookings with a set menu are available for 14 guests or more.
Bistro Saine	51 Albert Street, Auckland Bistro Saine	MICHELIN – Bib Gourmand	Yes	Inspired by the timeless charm of a classic French bistro, Bistro Saine offers a refined yet approachable dining experience in the heart of Auckland's CBD. Executive Chef Yutak Son showcases seasonal New Zealand produce through elegant European-inspired dishes that balances tradition with contemporary techniques. With its sophisticated atmosphere, thoughtfully curated wine list and warm hospitality, Bistro Saine is an excellent choice for business lunches, relaxed dinners and special occasions.
Bossi	10 Commerce Street, Auckland Bossi	Iconic Auckland Eats: Fettucine alla Ruota MICHELIN Selected	Yes	Bossi brings a true taste of Italy to New Zealand, offering an authentic Italian dining experience in the heart of Auckland's CBD. Located within the prestigious Pacifica building on Commerce Street, the restaurant transports guests from the bustle of the city to the warmth and charm of Italy from the moment they arrive.

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				Designed to complement the Pacifica's reputation for luxury and sophistication, Bossi delivers exceptional food, hospitality and atmosphere. Inspired by owner Jenna Carter's Italian heritage and family traditions, the restaurant celebrates the rich flavours, culture and convivial spirit of Italy, creating a dining experience that feels both genuine and memorable.
BODA	8 Customs Street East, Auckland BODA	MICHELIN – Bib Gourmand	Yes	Perched on the top floor of the Mövenpick Hotel Auckland, BODA showcases modern Korean cuisine with a distinctly New Zealand influence, celebrating premium local produce and bold Korean flavours. Executive Chef Hyokeun Choi's menu features innovative takes on Korean classics, complemented by Asian-inspired cocktails, boutique New Zealand wines, and panoramic views across the Waitematā Harbour and Auckland CBD. Stylish yet welcoming, BODA is an excellent choice for everything from relaxed dinners to special celebrations.
Cassia	Sky City, Federal Street, Auckland Cassia	MICHELIN Selected	Yes	Modern Indian food served up by Sid Sahrawat, one of New Zealand's most regarded chefs. Sid also owns Sid at The French Café, Anise, and KOL restaurant. Private dining space is available for groups from 6 to 22 guests. Group bookings with a set menu are available for 10 guests or more.
Culprit & Curio	Level 1/12 Wyndham Street, Auckland Culprit		Yes	Chef Kyle Street is the man behind this central city dining venture. It's contemporary NZ food, and utterly delicious. Curio, across the road, is a cheeky little cocktail and wine bar. Culprit can hold seated lunches & dinners for up to 86 guests. Take over the entire restaurant, or just our street facing semiprivate dining room that holds 30 to 45 guests.
Depot Eatery	86 Federal Street, Auckland Depot Eatery	Iconic Auckland Eats: Fish sliders	Yes	An Auckland staple, Depot is a fast paced and fresh eatery and oyster bar by award-winning New Zealand chef, writer, and TV presenter Al Brown. (– shared plates. Walk-ins only)

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East Restaurant	63-67 Nelson Street, Auckland East	Iconic Auckland Eats: Water Chestnut Wontons MICHELIN Selected	Yes	East restaurant is in the Sudima Hotel on Nelson St (close to Sky Tower). Inspired by Asian flavours, it offers an innovative, flavourful vegetarian and vegan dishes. Group bookings with a set menu are available for 8 guests or more.
Federal Delicatessen	86 Federal Street, Auckland Federal Delicatessen	Iconic Auckland Eats: Poutine	No	Al Brown's tribute to the classic New York Jewish delicatessen. This lively neighbourhood favourite serves up hearty, flavour-packed dishes in a warm and bustling atmosphere, filled with friendly conversation and the irresistible aromas of garlic, spices and freshly prepared comfort food.
Forester Bar & Grill	80 Wellesley Street West,, Auckland Forester Bar & Grill	Iconic Auckland Eats: Kingfish Steak	Yes	The Forester Bar & Grill offers more than just a meal; it's a refined dining experience in the heart of Auckland. Located on level one of the Hotel Grand Chancellor, this spacious venue seats up to 80 guests, providing a peaceful retreat above the bustle of Wellesley Street. Floor-to-ceiling windows fill the room with natural light and offer calming views, blending comfort with the city's vibrant energy.
Giapo	13 Gore Street, Auckland Giapo	Iconic Auckland Eats: Giapo Hokey Pokey	No	Giapo has mastered the art of ice cream– offering customers a different type of ice cream where delicious art plays the most vital role.
Gilt Brasserie	2 Chancery Street, Chambers, Auckland Gilt Brasserie	MICHELIN Selected	Yes	Located on the corner of Chancery Street and O'Connell Street in the city centre, Gilt Brasserie is owned by high-profile Chef Josh Emett and his wife, Helen -- the team behind Onslow and The Oyster Inn. Gilt is a vibrant 130-seater restaurant where Josh and his team serve uncomplicated, European-inspired dishes, paired with old-world wines and handcrafted cocktails. The Oval private dining space seats up to 12 and can only be booked via email, enquiry form or phone.

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				Online booking for up to 10 guests. For group bookings of 11 or more, please contact via email.
GOAT by Sid Chopra	12 Wyndham Street, Auckland GOAT by Sid Chopra	MICHELIN – Bib Gourmand	Yes	Led by acclaimed chef Sid Chopra, GOAT is a contemporary Indian restaurant showcasing the rich diversity of regional Indian cuisine. Located in a beautifully restored heritage building in the CBD, the menu moves beyond traditional favourites, highlighting bold flavours, lesser-known regional dishes and modern culinary techniques. Guests can expect an elevated dining experience complemented by creative cocktails, an expertly curated wine list, and warm, attentive hospitality. The restaurant has quickly gained recognition, earning a *Cuisine Good Food Guide* One Hat in its first year.
kingi	Tuawhiti Lane, 29 Galway Street, Britomart, Auckland Kingi	MICHELIN Selected	Yes	Kingi, located in Hotel Britomart, celebrates all things seafood, that is local and sustainably caught. *Kingi* private dining space is available for up to 14 guests for a sit-down meal, or 12 for a catered meeting or presentation.
Masu by Nic Watt	Sky City, Federal Street, Auckland Masu by Nic Watt	Iconic Auckland Eats: Tuna Tataki	Yes	Japanese robata restaurant and bar, located at the entry to the Sky City Grand Hotel. Head chef is Nic Watt. Private dining rooms (one 18-seater and one 8-seater).
Mr Morris	Corner of Galway & Commerce St, Britomart, Auckland Mr Morris	MICHELIN Selected	Yes	Using local, ethical, sustainable and seasonal produce with a devotion to flavour, creating a modern Pacific and New Zealand experience, brought to you by acclaimed chef Michael Meredith. Private dining is also available for up to 28 guests. Group bookings with a set menu are available for 7 guests or more.

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Metita	Inside the Grand by SkyCity, Federal Street, Auckland Metita	Iconic Auckland Eats: Slow Braised Lamb Shanks MICHELIN Selected	Yes	Metita by SkyCity, led by the renowned chef Michael Meredith, brings a fresh exploration of Pacific cuisine. Sharing his Pacific heritage, methods from the past and present are curated and celebrated with a menu crafted to highlight sustainably caught seafood and fresh, locally sourced ingredients. Private dining space is available for groups from 6 to 24 guests. Group bookings with a set menu are available for 9 guests or more.
Milenta	Victoria Park Market, Auckland Milenta	Iconic Auckland Eats: Bone in Ribeye MICHELIN – Bib Gourmand	No	Milenta isn't just a restaurant, it's an experience that tantalises the senses. Here, flavours aren't just combined but artfully crafted to bring out the best in seasonal ingredients.
Onslow	9 Princes Street, Auckland Onslow	Iconic Auckland Eats: Braised Beef Cheek MICHELIN Selected	Yes	Josh Emett, one of New Zealand's most well-known chefs opened Onslow in 2021. Quality refined but not fine dining, where a la carte and table d'hôte options return a celebration of dining enjoyment, course by course. The kitchen celebrates the very best ingredients from New Zealand farmers and producers. Private dining space can seat up to 24 people and 80 people standing. Online booking for up to 10 guests. For group bookings of 11 or more and events, please contact via email.
Origine	Commercial Bay, Level 2/172, Quay Street, Auckland CBD Origine	MICHELIN Selected	Yes	A modern French brasserie using great New Zealand produce. Origine is located in Commercial Bay and has an incredible outlook towards the Hauraki Gulf. Group bookings with a set menu are available for 9 guests or more.

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Rodd & Gun, The Lodge	Commercial Bay, 7 Queen Street Rodd & Gunn, The Lodge	MICHELIN Selected	Yes	The Lodge by Rodd & Gunn is a hospitality concept space in Auckland's Britomart precinct, combining the brand's retail presence with a relaxed dining and bar experience. The venue offers a menu of elevated casual fare focused on quality New Zealand produces, alongside coffee, wine and cocktails in a stylish, lodge-inspired setting.
The Grill by SkyCity	Horizon by SkyCity, 85 Hobson Street, Auckland CBD The Grill by SkyCity		Yes	Led by Executive Chef Patrick Ikinofo, The Grill now fully established in the Horizon by SkyCity. With spacious outdoor courtyard, the Grill is a must-visit destination for those looking to indulge in the best of New Zealand beef, lamb, and seafood, cooked over our Montague grill to perfection. The private dining space can seat up 12 pax.
Trivet	22 Albert Street, Auckland Central Trivet	Iconic Auckland Eats: Paua Palusami	Yes	Welcome to Trivet, Auckland's latest dining sensation brought to you by Wallace Mua. This all-day bistro offers an elevated culinary experience inspired by New Zealand's vibrant multicultural landscape. Located in the city's heart, Trivet features a diverse menu that showcases inventive dishes crafted from the freshest local ingredients. Each plate is a celebration of Aotearoa's rich culinary heritage, blending traditional flavours with modern techniques.
The Wine Room by David Nash	43 College Hill, Freemans Bay, Auckland CBD The Wine Room by David Nash		Yes	Situated in Auckland's Freemans Bay neighbourhood, The College Hill Wine Room is created by David Nash, one of New Zealand's most esteemed wine professionals, in partnership with acclaimed Executive Chef Ryan Moore. The Wine Room features a luxury wine bar, upmarket retail space, 20-person private dining room and chef's kitchen, alongside New Zealand's premier underground wine storage vaults.

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				The venue's adaptable space with its bespoke handcrafted fit out will be a drawcard for private dining, celebrations and events.
Bar Ziti	48 Customs St East, Britomart Bar Ziti		Yes	Welcome to Bar Ziti – part of the Savor Group dining collection, a relaxed bar and eatery in the heart of Britomart, pouring ice-cold Peroni on tap, fresh and playful cocktails, along with a wine list that balances local favourites with international flair. The menu is built around easy eats, done properly. Fast food that doesn't compromise on quality. Expect crowd favourites made with fresh ingredients, generous portions and flavours designed to pair perfectly with a cold beer.
Bravo Cracker Bay	9 Westhaven Drive, Auckland Central Bravo Cracker Bay		Yes	Bravo at Cracker Bay: a bold, beautiful space, serving contemporary cuisine for breakfast, brunch, lunch dinner and beyond. With incredible views of the Auckland harbour, their Ayrburn wine range, and a seasonally driven menu, Bravo is the perfect choice for any occasion.
Huami	SkyCity 87 Federal Street, Auckland Central Huami	Iconic Auckland Eats: Hong Kong-style egg noodles	Yes	Explore traditional signature dishes, including their impressive range of dumplings, their fruitwood-roasted Peking duck or Manuka honey glazed char siew pork, alongside modern takes on Asian fusion cuisine, including their famous crispy tabasco prawns. Gather with family and friends and feast on their popular yum cha service, listed as one of the best in the city. Their extensive wine list features the best of New Zealand and international wines. Let their knowledgeable team help you find the perfect wine for your food and palate.
Eighty Fed	68 Victoria Street West, Auckland Central		No	Tucked on the corner of the vibrant entertainment precinct of SkyCity Auckland, Eighty Fed offers a welcoming café stop in the heart of the city. Perfect for visitors exploring the downtown area, it's a relaxed spot to pause between sightseeing, shopping or catching a show nearby. The atmosphere blends the buzz of Auckland's central district with the easy comfort of a neighbourhood café.

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				Inside, the café delivers a modern, laid-back feel with a focus on quality coffee and fresh, approachable food. From barista-made espresso to eye-catching cabinet treats and light café fare, Eighty Fed is designed to fuel busy city days—whether that means a quick takeaway before heading out to explore or a leisurely sit-down break.
Ponsonby/ Herne Bay/Grey Lynn/Westmere				
Andiamo Eatery	194 Jervois Road, Ponsonby Andiamo Eatery		Yes	Located in Herne Bay, Andiamo is a local institution. In summer, outside dining is a must, while in the chillier months, wining and dining is just as fabulous and delicious. For groups over 11 people please reserve a table by email with the restaurant directly.
Azabu	26 Ponsonby Road, Grey Lynn Azabu		Yes	A mainstay in the Ponsonby dining scene, with contemporary Japanese cuisine combined with Peruvian influence. Group bookings with a set menu are available for 10 guests or more.
Ada	454 Great North Road, Grey Lynn Ada	MICHELIN Selected	Yes	A neighbourhood restaurant in Auckland's Convent Hotel, celebrating seasonal New Zealand produce through a menu of handmade pasta, wood-fired cooking and generous sharing plates. Set within the beautifully restored heritage building in Grey Lynn, the restaurant combines rustic charm with contemporary style, creating a warm and inviting atmosphere. With a focus on sustainability, locally sourced ingredients and thoughtful hospitality, Ada offers a relaxed yet refined dining experience that showcases the best of modern New Zealand cuisine.
Beau	265 Ponsonby Road, Ponsonby		Yes	Neighbourhood dining at its best. Beau is all about community enjoying great food and a vast wine list. Private room available upstairs for up to 26 pax.

Restaurant	Contact Information	Awards	Private dining	Notes
	Beau			For groups over 10 people please reserve a table by email with the restaurant directly.
Daphnes	71 Ponsonby Road, Ponsonby Daphnes		Yes	Daphnes is a refined Mediterranean restaurant and bar, offering a modern twist on traditional Greek cuisine. With its spacious yet cozy interior featuring high vaulted ceilings, painted brick walls, and eye-catching art, Daphnes offers family-style fare, craft cocktails, and an exciting selection of wines from Greece and beyond. For group bookings of more than 20 people please email the restaurant directly.
Inca Ponsonby	9 Richmond Road, Grey Lynn Inca	Iconic Auckland Eats: Spicy tuna tostada	Yes	For a dining experience unlike any other, INCA Ponsonby offers an innovative culinary journey that brings together the bold flavours of Latin America and Asia. Created by acclaimed chef Nic Watt, the menu showcases a creative fusion of cultures, delivering dishes that are vibrant, unexpected, and packed with flavour. Every visit promises a memorable dining experience in a stylish and energetic setting.
Jervois Steak House	70 Jervois Road, Ponsonby Jervois Steak House	MICHELIN Selected	Yes	Auckland's premier destination for premium steak, renowned for sourcing some of the world's finest beef, including New Zealand grass-fed, grain-fed and specialty international cuts. The menu also features fresh seafood, classic steakhouse favourites, and an award-winning wine list, all served in a sophisticated yet welcoming setting. Combining exceptional produce, attentive service and timeless style, Jervois Steak House is an excellent choice for business dining, celebrations and memorable evenings out.
Mumbaiwala	252 Ponsonby Road, Ponsonby Mumbaiwala	Iconic Auckland Eats: Dahi Puri	Yes	The restaurant’s design strikes the perfect balance between elegance and comfort, creating a warm and inviting setting to experience the vibrant flavours of India. Renowned for its distinctive street food offerings and share-style dining concept, the menu showcases a delicious selection of dishes designed to be enjoyed together.

Restaurant	Contact Information	Awards	Private dining	Notes
				Highlights include perfectly spiced Lamb Kofta Balls, flavourful Vegan Nights, traditional Kulfi infused with cardamom and pistachio, their much-loved Butter Chicken, and refreshing Pina Coladas with a unique Mumbai-inspired twist.
Paris Butter	166 Jervois Road, Herne Bay Paris Butter	One MICHELIN Star	Yes	An award-winning dining establishment with Three Hat Cuisine. Chefs Nick Honeyman and the 2023/2024 Cuisine Chef of the Year Zennon Wijlens and their team create innovative and interpretive New Zealand cuisine inspired by memories and travel. Available private dining space for up to 40 guests.
Prego	226 Ponsonby Road Prego	Risotto All'Anatra		At Prego, classic Italian cuisine is crafted using the finest fresh local ingredients, complemented by a carefully curated wine list showcasing excellent New Zealand and international producers. Warm, attentive service is a hallmark of the experience, no matter where you're seated. The restaurant's signature favourite remains the snapper, a dish that continues to delight regulars and first-time visitors alike.
San Ray	118 Ponsonby Road, Auckland city centre San Ray		Yes	San Ray offers an all-day dining concept, serving breakfast, lunch, dinner, and drinks. The menu features bistro classics cooked over coals and woodfire, with influences from Southern California and Mexico. San Ray's interior features lilac tones and a new Monmouth Glass chandelier. The space includes a dining room, covered patio garde, and private party room for up to 20 guests.
Return	165 Ponsonby Road Return		Yes	Return the space most recently occupied by Luke Dallow and Thane Kirby's Gigi) has been described as "a more grown-up version" of The Musket Room. It will serve modern New Zealand cuisine including pāua, pavlova and a play on fish and chips, across an a la carte and two degustation menus (priced at $165 and $225 a head).

Restaurant	Contact Information	Awards	Private dining	Notes
				The restaurant's main design features are a 16.2m-long swamp kauri countertop and a chocolate-brown travertine fireplace. Meanwhile, its logo features the tītī, or muttonbird – a migratory shearwater with homes in the Northern and Southern hemispheres.
Ragtag	162 Garnet Road, Westmere Ragtag	MICHELIN Selected	Yes	The kitchen presents modern, globally influenced share plates with an emphasis on bold flavours and technique. The venue is intimate and relaxed, with a strong focus on creative, ingredient-led cooking.
Grafton/Eden Terrace				
Lillius	19 Khyber Pass Road, Grafton Lillius	MICHELIN Selected	Yes	An award-winning restaurant led by chef-owner Kris Salles, offering a seasonal, produce-driven menu that changes regularly. Known for its refined modern New Zealand cuisine, it features both à la carte and tasting menu options, supported by a well-curated wine list. The intimate space and attentive service make it a standout in Auckland's dining scene.
The French Café	210 Symonds Street, Eden Terrace The French Café	MICHELN Selected	Yes	Modern European cuisine with a strong focus on seasonal New Zealand produce. It is led by chef Simon Wright and has long been regarded as one of the city's flagship dining establishments. The restaurant typically offers tasting menus alongside à la carte options, with dishes known for precise technique and refined presentation.

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Karangahape Road				
Atelier	292 Karangahpe Road, Auckland Atelier	MICHELIN – Bib Gourmand	Yes	Located on Karangahape Road, Atelier is a contemporary French bistro that combines classic French techniques with the finest seasonal New Zealand produce. Led by French chefs, the menu features beautifully crafted share plates that evolve with the seasons, alongside an exceptional wine list and expertly mixed cocktails. Set within a stylish, heritage-inspired space with an open kitchen, Atelier offers a relaxed yet refined dining experience, making it an ideal choice for long lunches, intimate dinners and special occasions.
Apéro	280 Karangahape Road, Auckland Apéro	MICHELIN – Bib Gourmand	No	Apéro is about trusting the team to do it their way. Another of Auckland's great, consistent offerings. Leslie and Mo have created an environment that is comfortable, and based on good food, great wine and above all else... good times. For groups over 6 people please reserve a table by phone or email with the restaurant directly.
Bar Magda	25B Cross Street, Auckland Central Bar Magda	MICHELIN Selected	Yes	An intimate neighbourhood restaurant and wine bar on the Karangahape Road , blending Filipino flavours with modern European influences. The ever-evolving menu showcases seasonal New Zealand produce through inventive share plates, paired with a thoughtfully curated wine list and creative cocktails. With its warm, relaxed atmosphere and bold, flavour-driven cuisine, Bar Magda offers a distinctive dining experience that has earned a loyal following among Auckland's food lovers.
Gemmayze Street	Shop 16, St Kevin's Arcade, 183 Karangahape Road,	Iconic Auckland Eats: Fetteh – Fried Eggplant	Yes	Lebanese food you must try when in Auckland. This is a family business serving food from recipes which have been in the family for 130 years.

Restaurant	Contact Information	Awards	Private dining	Notes
	Poynton Terrace, Auckland Gemmayze Street	MICHELIN – Bib Gourmand		Group bookings with a set menu are available from 10 to 30 guests. Semiprivate dining can seat up to 15 guests.
Otto (formerly known as Cotto)	375 Karangahape Road, Auckland Otto	MICHELIN Selected	Yes	Airy, industrial-chic eatery featuring Italian cuisine, homemade pastas, cocktails & wine. Online booking for up to 20 guests. Private dining room can seat from 10 to 50 guests.
Tempero	352 Karangahape Road, Auckland Central Tempero	Iconic Auckland Eats: Pao de Queijo (Cheese Bread) MICHELIN – Bib Gourmand	No	Latin cuisine done right. Tempero offers an innovative blend of traditional Latin American cuisine with contemporary bistro-style techniques. Led by Chef Fabio Bernardini, who previously worked at the renowned Pujol in Mexico City, Tempero serves carefully crafted dishes that celebrate authentic Latin flavours using fresh, seasonal New Zealand ingredients, complemented by Latin-inspired cocktails in a casually elegant atmosphere. For groups over eight people please reserve a table by phone or email with the restaurant directly.

Restaurant	Contact Information	Awards	Private dining	Notes
Viaduct Harbour – Wynyard Quarter, Pier 21, Westhaven				
16 Tun	10/26 Jellicoe Street, Auckland 16 Tun	Iconic Auckland Eats: Buffalo Chicken Wings	Yes	Beyond the bar, a menu of hearty, Kiwi-inspired fare rounds out the experience, from classic fish and chips to burgers and sharing plates made to pair perfectly with what's on tap. Whether you're gathering with friends, hosting a celebration or just stopping by after a waterfront stroll, 16 Tun offers a laid-back, flavour-filled taste of Auckland's thriving food and drink scene.
Auckland Fish Market	22-32 Jellicoe Street, Auckland Central Auckland Fish Market		No	Auckland Fish Market, established in 1904, is a vibrant waterfront hub celebrating Aotearoa's finest kaimoana (seafood). Located in Wynyard Quarter, this historic market has evolved into a lively dining precinct where locals and visitors can enjoy fresh catches, international flavours and casual seafood feasts. From oyster bars and poke bowls to classic fish and chips, the market combines the charm of a traditional fishmonger with modern eateries, cooking classes and outdoor seating.
Baduzzi	10-26 Jellicoe Street, Auckland Central Baduzzi	Iconic Auckland Eats: Safffron and Potato Tortellini MICHELIN Selected	Yes	One of Auckland's most popular Italian restaurants, located in Wynyard Quarter. Baduzzi is often on the list of top eats and is most famous for its meatballs! Chef Michael Dearth and his team consistently serve up one of the best dining experiences in Auckland. For groups over seven people please reserve a table by phone or email with the restaurant directly.

Restaurant	Contact Information	Awards	Private dining	Notes
Bar Magda	25B Cross Street, Auckland Central Bar Magda	MICHELIN Selected	Yes	Bar Magda is one of Auckland's most exciting contemporary dining destinations, hidden beneath Cross Street near Karangahape Road. Led by chef-owner Carlo Buenaventura, the restaurant showcases modern Filipino cuisine using premium New Zealand seasonal produce, paired with an exceptional cocktail programme and thoughtfully curated wine list.
Esther Restaurant	Located in QT Hotel 4 Viaduct Harbour Avenue, Auckland Esther	MICHELIN Selected	Yes	Esther brings the authentic tases of the Mediterranean's sun-soaked shores - inspired by travels chasing the sun, renowned Head Chef Sean Connolly uses home-grown ingredients to share flavours that transcend Sicily to Southern France. Limáni private dining rooms provide the perfect escape for 17 – 60 guests. For groups over 14 people please reserve a table by phone or email with the restaurant directly.
Grand Harbour Chinese Restaurant	Cnr Customs Street West and, Pakenham Street East, Auckland Central Grand Harbour		Yes	Grand Harbour was established in 2000 and strives to serve the most authentic Hong Kong-style dishes in Auckland, a city with no shortage of Asian dining experiences. With an extensive beverage selection, comfortable surroundings and friendly staff, dining at Grand Harbour is always an unforgettable experience. Whether for lunch or dinner, Grand Harbour Chinese Restaurant has become Auckland's premier source for fine Chinese dining, with a host of delicious traditional recipes, specialising in duck as well as a wide range of seafood, including lobster, fish and crab dishes.
First Mates, Last Laugh	121 Westhaven Drive, Westhaven Marina, Auckland First Mates, Last Laugh		No	Anchored in Westhaven Marina, First Mates, Last Laugh is a vibrant waterfront eatery for al fresco seafood goodness with outdoor dining space - created by Judith Tabron, the mastermind behind Soul Bar & Bistro. The restaurant features a menu that showcases exceptional local produce, with Executive Chef Cezar Takahashi bringing his Brazilian Japanese heritage and extensive seafood expertise to create unique and inventive dishes. For groups over 11 people please reserve a table by email with the restaurant directly.

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Hello Beasty	95-97 Customs Street West, Auckland Hello Beasty	MICHELIN Selected	No	Hello Beasty is a buzzy destination offering creative East Asian-New Zealand fusion fare in a colourful setting. Located in the Viaduct, this is a fun casual and delicious choice for lunch or dinner. Online booking for up to seven guests. Maximum group booking is 13 guests. Early evening bookings have a limited dining time of 2 hours. Seating is a mix of high and low stools.
Onemata	Park Hyatt, 99 Halsey Street, Auckland CBD Onemata		Yes	Onemata at the Park Hyatt Hotel celebrates New Zealand and its plentiful fresh products, premium farm meats and supreme seafood. Has a private dining room (10 guests). For groups over 10 people please reserve a table by email with the restaurant directly.
Rooftop at QT	4 Viaduct Harbour Avenue, Westhaven Rooftop at QT	Iconic Auckland Eats: Patatas Bravas	No	Inspired by Mediterranean flavours, the menu features a selection of mezze-style plates, alongside signature cocktails, premium wines and spirits. On Thursday to Saturday evenings, live DJs add to the lively atmosphere, making Rooftop at QT a popular destination for both visitors and locals.
Saint Alice	Level 1/204, Quay Street Viaduct Harbour, Auckland CBD Saint Alice		Yes	Overlooking the Viaduct Harbour, they blend of sea views, beer, wine and cocktails combined with live entertainment and a locally inspired menu, while focusing on seasonal product, the freshest seafood (kai moana), alongside a woodfired pizza menu. Available private dining spaces and exclusive venue hire for up to 300 guests.
Sails Restaurant	103/113 Westhaven Drive, St Mary's Bay	MICHELIN Selected	Yes	Long-established fine dining venue in Auckland's Westhaven Marina, renowned for its focus on fresh New Zealand seafood and premium meats. The menu is seasonally driven and

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	Sails Restaurant			complemented by an extensive, award-winning wine list. With panoramic views of the marina and polished yet welcoming service.
SOUL Bar & Bistro	Viaduct Harbour, Corner of Lower Hobson Str and Customs Str West, Auckland CBD SOUL Bar & Bistro	Iconic Auckland Eats: Macaroni Cheese	Yes	SOUL Bar and Bistro has been in business for over twenty years and is one of the most popular waterfront dining locations in Auckland. The restaurant is based in the Viaduct Harbour and boasts great sunset views. Has private dining space (up to 30 guests). For groups over 15 people please reserve a table by phone or email with the restaurant directly.
Wynyard Pavillion	17 Jellicoe Street, Auckland Central Wynyard Pavillion		Private bar available	Wynyard Pavilion is a relaxed all-day eatery, bar and social hub set in a restored America's Cup team base on Auckland's waterfront. It's just a three-minute walk from Park Hyatt Auckland. With breezy interiors, sun-soaked outdoor seating and sweeping views of the marina, it's a favourite spot for everything from brunch to sunset drinks. The menu celebrates laid-back Kiwi fare, including fresh seafood, woodfired pizza, and seasonal cocktails. Available private area including your own bar for up to 120 pax standing.
Parnell				
Barulho	2-16 Watt Street, Parnell Barulho		Yes	Tucked away in Parnell, Barulho is a beautiful, atmospheric restaurant that feels like a little corner of Barcelona. Combining the best of Portuguese and Spanish cuisine, those with curious appetites will be treated to an ever-changing menu of delicious dishes.
Non Solo Pizza	259 Parnell Road, Parnell		Yes	Authentic modern Italian cuisine. Group bookings with a set menu are available for 10 guests or more.

Restaurant	Contact Information	Awards	Private dining	Notes
	Non Solo Pizza			
Rhu	235 Parnell Road, Parnell Rhu		No	Rhu is an elevated all-day eatery founded by ex-Pasture chef Tushar Grover, serving impeccably crafted yet uncomplicated dishes that reimagine classics. The menu highlights seasonal New Zealand ingredients prepared with fine dining techniques, including standout dishes like steamed eggs with bacon cream, an exceptional fried chicken sandwich, and innovative seafood preparations. For groups over 8 people please reserve a table by phone or email with the restaurant directly.
Tala	235 Parnell Road, Parnell, Auckland Tala	Iconic Auckland Eats: Roadside BBQ Pork rib One MICHELIN Star	No	TALA – a new offering from chef Henry Onesemo that displays traditional Samoan flavours through an innovative, modern dining experience. 28 seat main dining room, along with front-row kitchen counter seating for an immersive dining experience, with personalised tasting menus reflecting different elements of Samoan cuisine. For groups over 10 people please reserve a table by phone or email with the restaurant directly.

Restaurant	Contact Information	Awards	Private dining	Notes
Ellerslie/Mount Eden/Remuera/Epsom				
Bianca	4/2 Robert Street, Ellerslie, Auckland Bianca	MICHELIN – Bib Gourmand	No	Bianca is a contemporary Italian restaurant in Ellerslie, celebrating the warmth and simplicity of Italian dining. The menu showcases handmade pasta, wood-fired pizzas, premium New Zealand produce and seasonal ingredients, complemented by an extensive selection of local and Italian wines. With its stylish interiors, relaxed atmosphere and generous sharing-style menu, Bianca is a popular choice for everything from casual lunches to memorable dinners.
Cazador	854 Dominion Road, Mount Eden Cazador	MICHELIN – Bib Gourmand	No	Meaning hunter in Spanish, Cazador is one of Auckland's most iconic dining destinations, renowned for its nose-to-tail philosophy and celebration of wild game, ethically sourced meats and seasonal local produce. Family-owned and operated for over three decades, the restaurant blends Mediterranean and Middle Eastern influences with modern New Zealand cuisine, creating bold, flavour-driven dishes that change with the seasons. Paired with an exceptional wine list and warm, intimate hospitality, Cazador offers a distinctive dining experience for adventurous food lovers.
Morell	91/95 Upland Road, Remuera Morell	MICHELN Selected	Yes	Serving modern New Zealand cuisine focused on seasonal produce. The menu is designed for sharing, complemented by a curated wine list of local and international labels. It offers a relaxed, casual setting suited to long lunches and pre-event dining.
One Tree Grill	9 Pah Road, Epsom One Tree Grill	MICHELIN Selected	Yes	A fine dining restaurant offering contemporary New Zealand cuisine focused on seasonal produce, premium meats, and seafood. It is known for its award-winning wine list, refined presentation, and consistent service, making it a popular choice for special occasions and business dining.

Restaurant	Contact Information	Awards	Private dining	Notes
Parro	359 Dominion Road, Mount Eden Parro	MICHELIN – Bib Gourmand	No	Parro is a contemporary neighbourhood restaurant in Mount Eden, where Mediterranean flavours meet modern New Zealand produce. Centred around a charcoal grill, the seasonal menu features vibrant share plates and expertly crafted dishes that celebrate simplicity, quality ingredientsand bold flavours. With its open kitchen, intimate setting, thoughtful wine list and warm hospitality, Parro offers a relaxed yet refined dining experience that is perfect for groups looking to share and discover exceptional food together.
Pasta & Cuore	409 Mount Eden Road, Mount Eden Pasta & Cuore	MICHELIN – Bib Gourmand	No	Pasta & Cuore is an authentic Italian eatery with traditional handmade pasta crafted fresh each day. Inspired by regional Italian recipes, the menu celebrates simple, high-quality ingredients with classic pasta dishes, seasonal specials and house-made sauces that let the fresh pasta shine. With its casual, welcoming atmosphere and commitment to craftsmanship, Pasta & Cuore offers a genuine taste of Italy in the heart of Auckland, making it a favourite for both locals and visitors seeking authentic Italian cuisine.
Birkenhead				
Osteria Uno	140 Hinemoa Street, Birkenhead Osteria Uno	MICHELIN – Bib Gourmand	Yes	Osteria Uno is a welcoming neighbourhood Italian restaurant that celebrates the simple pleasures of authentic Italian dining. Inspired by traditional osterias, the menu features handmade pasta, wood-fired dishes and fresh seafood, and, complemented by a carefully curated selection of Italian and local wines. With its warm hospitality, relaxed atmosphere and focus on quality ingredients, Osteria Uno is an ideal choice for leisurely lunches, intimate dinners and shared dining experiences.

Restaurant	Contact Information	Awards	Private dining	Notes
Waiheke Island				
Batch Winery	129 Carsons Road, Waiheke Island Batch Winery		Yes	Batch Winery is Waiheke Island's highest-located vineyard, offering exceptional wine and food experiences paired with spectacular panoramic views of the Hauraki Gulf and Auckland skyline. This boutique, state-of-the-art winery and destination restaurant crafts award-winning wines using small-batch production methods and gravity-fed processes, while serving sharing-style lunches and sunset dinners featuring fresh, seasonal ingredients prepared in their unique Josper charcoal oven.
Fenice	122A Ocean View Road, Oneroa, Waiheke Island Fenice		Yes	Fenice is located in Oneroa, the village at the top of the hill from the ferry. Fenice serves up delicious food in a relaxed setting. For groups over 8 people please reserve a table by phone or email with the restaurant directly.
Ki Māha	1 Fourth Avenue, Onetangi Beach, Waiheke Island Ki Maha	MICHELIN Selected	Yes	Located on the shores of Onetangi Beach, Ki Māha showcase fresh seafood, premium meats, and locally sourced ingredients. Paired with an excellent selection of Waiheke Island and New Zealand wines, the beachfront setting and relaxed atmosphere make it a standout dining destination on Waiheke Island.
Man O' War	725 Man O War Bay Road, Waiheke Island Man O' War		Yes	Man O' War is on the eastern end of Waiheke Island. Waiheke has 100 vineyards but an incredible 75 of those vineyards are at Man O' War set in picturesque locations across 4,500 acres. Their Tasting Room is the only one on the island that sits on the water's edge, making it New Zealand's one and only beachfront tasting experience.

Restaurant	Contact Information	Awards	Private dining	Notes
				For groups over 20, please email the Tasting Room for table options. Maximum group size is 60 guests.
Mudbrick Vineyard & Restaurant	126 Church Bay Road, Oneroa, Waiheke Island Mudbrick	One MICHELIN Star	Yes	Choose from the flagship Mudbrick restaurant for a sensory and romantic culinary experience or relax in our modern bistro the Archive, serving island inspired dishes. Both restaurants sit on the ridge overlooking the sparkling waters of the Hauraki Gulf and back to Auckland city. For groups over 12 people please reserve a table by phone or email with the restaurant directly.
Poderi Crisci	205 Awaawaroa Road, Waiheke Island Poderi Crisci		Yes	Poderi Crisci is a family-owned vineyard and restaurant on Waiheke Island, showcasing authentic Italian dining experience with a passion for traditional winemaking. Set in a stunning amphitheatre surrounded by vines and olive trees, this award-winning establishment features al fresco dining, a kitchen garden and handcrafted Euro-style wines, creating a slice of Italy in New Zealand
Tantalus Estate	70/72 Onetangi Road, Onetangi, Waiheke Island Tantalus Estate	One MICHELIN Star	Yes	A family owned, premium vineyard destination located in the heart of Onetangi Valley, Waiheke Island. Established in 2016, this award-winning Estate is an iconic location for world-class cuisine, wine tasting, craft beer, weddings, events and special occasions. The Decanter Room is located on the ground level and is a private, luxuriously appointed dining room that welcomes 20 guests for a seated meal, or 30 guests for a standing cocktail function. It has an adjoining spacious private courtyard. Group bookings with a set menu are available for 6 guests or more.

Restaurant	Contact Information	Awards	Private dining	Notes
Three Seven Two	21 The Strand, Onetangi, Auckland Three Seven Two	Iconic Auckland Eats: Crispy fried eggplant, black garlic, Szechuan chilli, spring onion, coriander, sesame seeds	No	Three Seven Two is named for the first three numbers of the Waiheke phone number, and it's something of a metaphor for this cheerful beach spot, right across the road from Onetangi. It's a sprawling space with a big dining room – terracotta tiles and blond wood chairs – along with a big outdoor area of long tables under white tablecloths. The menu, by the excellent Bronwen Laight, is produce-driven and seasonal. For groups over 9 people please reserve a table by phone or email with the restaurant directly.
Matakana Coast, Mangawhai				
Brick Bay Glass House Restaurant	17 Arabella Lane, Snells Beach 0920, Warkworth, Auckland Brick Bay	Iconic Auckland Eats: Venison Carpaccio	Yes	The Glass House is the spectacular home of Brick Bay Wines and the gateway to the Brick Bay Sculpture Trail. Cantilevered over a shimmering lake, The Glass House Kitchen offers relaxed all-day dining showcasing the freshest seasonal produce. Diners get a discount on Sculpture Trail tickets, so don't forget to wear your walking shoes! For groups over 10 people please reserve a table by phone or email with the restaurant directly.
Matakana Market Kitchen	2 Matakana Valley Road, Auckland		No	Relax in this country-style Auckland café and enjoy all the yummy goodness of the Matakana Market Kitchens. Using the freshest ingredients and produce they find, there is a brunch and

Restaurant	Contact Information	Awards	Private dining	Notes
	Matakana Market Kitchen			dinner menu, and the kids are well catered for. The staff are super-friendly and, if you manage to get a table outside, you'll be soothed by the stream as you enjoy the scrumptious food.
Ric's at Te Arai Links	11 Te Ara Whenua Miharo Kotiti, Tomarata Te Arai		No	Te Arai Links is Auckland's premium golf destination. It is approximately 100 kilometres north of Auckland. The 90-minute drive from the CBD follows the main route north out of the city on State Highway 1. No stay at Te Arai Links is complete without a visit to Ric's. With a relaxed and welcoming atmosphere, Ric's is the perfect place to unwind after a round of golf. There are a generous selection of beverages and a wood-fired pizza oven at the ready, as well as something special – a 2-acre putting green (The Playground). Visitors can book Ric's for lunch (without playing golf).
Sawmill Brewery and Smoko Room	1004 Leigh Road, Matakana Sawmill Brewery and Smoko Room		No	Sawmill Brewery + Smoko Room are an independent, New Zealand owned brewery run by a small team and are proud to be New Zealand's first and only B-Corp certified Brewery. The Sawmill Brewery has been turning out beer from premises just out of Matakana since February 2016. The menu celebrates Matakana's farmers and growers with locally sourced, seasonal ingredients. Reservations of over 20 guests are required to dine on set menus.

See here for a full list of all of Auckland's Iconic Auckland Eats.

From food trucks to fine dining and farmers markets, Iconic Eats can be found everywhere across Auckland and on any budget. The list not only celebrates food, but also in-store experiences, people, history, heritage, and culture of Auckland. In addition to the selection of restaurant listings outlined above, visit Restaurant Hub to discover, and learn more about Auckland's dining scene.