

Dive Into New Zealand's Oyster Bar Scene

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There are many ways for visitors to get their oyster fix in Auckland, New Zealand.

From city bars to seafood festivals and roadside stalls, New Zealand offers a variety of options for an oyster fix. In recent years, Auckland in particular, has seen a growing number of restaurants and bars serving the culinary delicacy.

For example, the new Oyster&Chop restaurant located along Auckland's Viaduct Harbor serves up to 10 varieties of freshly shucked, prepared or cooked oysters. Guests are able to dine indoors where they can view their food being prepared in the restaurant's open kitchen, or outdoors where they can watch boats sail along the Harbor. Suggest they pair a wine with their meal from the restaurant's list of varietals prepared by master sommelier Cameron Douglas. For more information, visit oysterandchop.co.nz.

Meanwhile, the folks at the Rockefeller Champagne and Oyster Bar pride themselves on bringing out a distinctive New Zealand taste in their oysters. For instance, they make a No^o2 Beer Battered oyster with lemon, malt vinegar and aioli, which guests can pair with their choice of over 45 champagnes. For more information, visit rockefelleroysterbar.co.nz.

Round out guests' oyster-infused visit to Auckland with a trip to nearby Waiheke Island for a stay at the **Oyster Inn**. Rates start at \$142.53 per night for *Room 3* (May through September) at this luxury boutique hotel and restaurant located a 35-minute ferry ride from Auckland. After washing down a few oysters, guests can take a stroll along neighboring Oneroa Beach. For more information, visit theoysterinn.co.nz.