

# Taste of Clutha Trail



This trail takes you from North to South, connecting you with the people and places where it all happens - Clutha NZ. Meet the producers who grow, rear and make these local treats. It is a 'Taste of Clutha' where you can eat local and meet the people who produced it.

On your journey, you will find honesty stalls throughout the Clutha District. Keep an eye out for fantastic fresh produce!



## 1 BLUE MOUNTAIN BUTCHERY

The Blue Mountain Butchery make a delicious array of salamis, bacon (without the water), pastrami and sausages. It is a labour of love for Vaughn and Shelley, the owners. They make everything on site with the best quality New Zealand pork, local lamb and beef. If you can't make it to Tapanui, you can now find them at the Dunedin Farmer's Market, or buy online from their website.

📍 32 Northumberland St, Tapanui | [fb/bluemountainbutchery](https://www.facebook.com/bluemountainbutchery)  
📞 Vaughn Wesselton 03 204 8759 or 027 4407 889 🕒 Mon-Fri 10am-4pm. Currently online shop from 10am - 5pm

## 2 THE GARDEN GATE

Sue and Mike have created a foodie paradise at their 'Garden Gate' roadside honesty stall in Tapanui. All produce is organically grown, with no sprays or chemicals used. Seasonal produce includes; soft fruit and variety of berries, as well as a vast array of vegetables. You can buy a range of homemade jams, chutneys and pickles, alongside herbs and other plants, cut flowers and free range eggs.

📍 8 Braudigam Rd West, Tapanui | 📞 Sue & Mike 021 0227 4469  
[fb/thegardengate.co.nz](https://www.facebook.com/thegardengate.co.nz) 🕒 7 days (closed 6 weeks in winter)

## 3 BLUE SPUR BUTCHERY

Blue Spur Butchery was first opened in 2009 by Jan Harper. Jan who came from a family of butchers, was one of the first female apprentice butchers in New Zealand. The traditional sausages and burgers which are adapted from her Gran's meatloaf recipe, are household favourites in Lawrence and the wider Clutha District.

📍 13A Ross Place, Lawrence | [fb/lawrence.nz/blue-spur-butchery](https://www.facebook.com/lawrence.nz/blue-spur-butchery)  
📞 Jan 03 485 9812 🕒 Mon-Fri

## 4 LAWRENCE MINT

If you want to spoil yourself or your loved ones, take a visit to The Lawrence Mint in Lawrence. Alisa makes hand rolled truffles and chocolates, cheesecakes, tarts and her famous Rocky Road all on site. She also provides bespoke picnic hampers which you can order in advance. Open for orders 6 days a week

📍 16 Ross Place | [shop@lawrencemint.com](mailto:shop@lawrencemint.com) | [fb/thelawrencemint](https://www.facebook.com/thelawrencemint) | 📞 Alisa Darcy 022 198 0392 or 03 485 9686  
🕒 Operates Seasonally. See facebook for opening days/hours

## 5 SMOKED EGGS AND LIQUID SMOKE

Lawrence local, Neville sells fresh manuka smoked eggs across the country, and his liquid Manuka smoke is a secret stalwart in many celebrity chefs' special sauces like Al Brown and Simon Gault. You will find Neville most days in his caravan on High St, Lawrence selling bacon and smoked egg butties as well as eggs and liquid smoke. Both are available to buy online at NZ Manuka Egg Company website

📍 Ross Place, Lawrence | 📞 Neville Kenealy 021 0844 1991  
[nzmanukaeggs.co.nz](https://www.nzmanukaeggs.co.nz) | [info@nzmanukaeggs.co.nz](mailto:info@nzmanukaeggs.co.nz)

## 6 ELDERFLOWER CORDIAL

We have an abundance of fragrant elderflower in the Otago region, and Jo and her husband Ben make sure it doesn't go to waste. They harvest the flowers in late October with the cordial ready to go in November. They produce 1000 bottles a season, when it's gone it's gone, with everything usually sold by the start of April. Look out for the Canadian flag!

📍 1705 Manuka Gorge Highway, South of Lawrence  
📞 Jo Heslop 027 352 7680

## 7 TINY'S MILTON BUTCHERY

Meating all your family butchery needs! All products are hand made from the finest and freshest ingredients. Making them hard to beat and delicious to eat. Don't forget your furry friends. All their pet rolls are made with beef and offal, giving them superior taste and quality.

📍 112 Union St, Milton | [www.miltonbutchery.co.nz](https://www.miltonbutchery.co.nz)  
📞 03 417 8223 🕒 Mon-Fri 8am-5pm

## 8 DEAN'S PANTRY ON FINLAYSON

Pam uses traditional family recipes to bring you a true taste of Clutha with her homestyle jams, sauces and preserves. Preserves are made from Otago grown fruits & vegetables. She started out at Milton's Farmer's Market, and now has her very own shop near Lake Waihola which is open Sundays. Order online through their website.

📍 47 Finlayson Rd, Lake Waihola | [www.deanspantry.co.nz](http://www.deanspantry.co.nz)  
📞 021 1223 383 🕒 Sunday 11.00am - 4.30pm OR by arrangement

## 9 WAIHOLA FISH SUPPLY

Fantastic fresh fish from the boats at nearby Taieri Mouth. Judy set up this wonderful wee shop 15 years ago to make sure locals could experience the local fish. They sell that southern stalwart blue cod, with some calling it the best fish and chips. Located at New Zealand's most inland tidal lake, it's the perfect dinner spot.

📍 On SH1 near the lake | 📞 03 417 8630 🕒 7 days 10am-7pm

## 10 MILBURN HONEY

Allen and Maria, producers and distributors of premium quality creamed clover and bush blend honey, have been making honey since the 1970's. It may be right on the main road, but this hidden gem is the place to get wonderful local honey from an honesty stall - look out for the "HONEY" sign.

📍 521 Waihola Highway SH1, 7km's from Milton  
📞 Allen & Maria Mccaw 03 417 7198

## 11 WINDY RIDGE MILK

It's milk just like you used to get in the old days, "glass bottled, pasteurised and full cream" fresh from Windy Ridge Farm in Benhar near Balclutha. Andrew Moir and his two sons started milking back in 2014, and have never looked back. These bottles are available throughout Otago.

📍 Benhar near Balclutha | [Andrew Moir my66vc@yahoo.co.nz](mailto:Andrew.Moir.my66vc@yahoo.co.nz)  
📞 027 629 5165 | [fb/Windy-Ridge-Farm-882200395210871](https://www.facebook.com/Windy-Ridge-Farm-882200395210871)

## 12 NANCY'S FRUIT STALL

Nancy has such a passion for fresh fruit and vegetables. Having been a market gardener in Clutha for more than 40 years, she really knows her produce. Peaches, apricots, cherries and berries, along with tomatoes, nuts, and spuds. She sells them from her garage on State Highway 1 during summer so catch her while you can! Look out for the big green open sign on the road.

📍 122 Clyde St, Balclutha | 📞 Nancy 03 418 3140 🕒 Dec-March

## 13 BALCLUTHA COMMUNITY GARDEN

In less than a year a few raised beds became 28 plots & 2 tunnel houses, with a variety of vegetables, herbs and fruit thanks to some community spirit. Local businesses, farms, schools and charities have all helped turn it into a reality. Locals work away to give us this goodness and you are welcome to pick your own when they are there or on Saturday mornings from 10am-12pm. Look out for the big yellow "Open" sign. Closed May - September

📍 38 James St | 📞 Beatrice Pratt 027 418 1085  
🕒 Sat 10am-12pm | [fb/BalcluthaCommunityGarden](https://www.facebook.com/BalcluthaCommunityGarden)

## 14 AGREEABLE NATURE EGGS

Award Winning Agreeable Nature Pasture Free Range Eggs. Outstanding Food Producers awards 2018 Silver Medal, 2019 Outstanding Sustainability. Winners 2017 New Zealand Farmers Market Eggs. Produced from mobile hen houses with no fences, a regenerative farming system focused on human health, producing nutrient dense food for maximum flavour! Sold fresh at farm gate, in local supermarkets in Balclutha, Milton, Clinton. The farm was featured on Hyundai Country Calendar 01/03/20. Visit the Otago Farmers Market to meet the team.

📍 Smiths Track, Balclutha | [www.agreeablenature.co.nz](http://www.agreeablenature.co.nz) | 📞 03 418 4315 | [fb/Agreeable-Nature-Free-Range-Eggs-915565918470572](https://www.facebook.com/Agreeable-Nature-Free-Range-Eggs-915565918470572)

## 15 STIRLING CHEESE

Fonterra Stirling has a small cheese bar for cheese sales. They have been making magic here since 1982 with vintage, colby, cheddar and tasty cheese available for purchase.

📍 Turn right going north over Balclutha bridge to Kaitangata (signposted at Stirling) | 📞 03 419 0119 🕒 Mon-Fri 10.30am-3.30pm

## 16 KOWHAI BUSH FARMS

The family have been growing sensational potatoes on the wee island known as Inch Clutha since 1852. There are 7 varieties available straight from the packing house with "agri" being the firm favourite.

📍 Past Stirling on road from Balclutha to Kaitangata, take left turn onto Storer road and is first building on right | 📞 03 418 3450  
🕒 Mon-Fri 8am-4.30pm

## 17 CATLINS BREWERY

Since 2014 Norm has been crafting beautiful beer in his garage and bottling it by hand. He makes a core range of beverages



and seasonal specials offering a true taste of the South. "We use all New Zealand ingredients to produce a damned fine drop of beer and cider". You can buy his beers from the Kaka Point Pub, Papatowai store and Liquorland in Balclutha. The Catlins Brewery cellar door is now open by appointment.

📍 3 Brighton St, Kaka Point | [www.catlinsbrewery.co.nz](http://www.catlinsbrewery.co.nz)  
📞 Nom 03 412 8661 or 027 777 7225 | [norm@catlinsbrewery.co.nz](mailto:norm@catlinsbrewery.co.nz) | [fb/The-Catlins-Brewery-495599673910589](https://www.facebook.com/The-Catlins-Brewery-495599673910589)

## 18 THE KAKA POINT HONEY CO

Celestial nectar, liquid gold -Honey is one of the very first foods our ancestors ever ate and is still called the "elixir of life". Louise is a young mum and beekeeper living in Kaka Point who makes Clover, Kamahi and Comb Honey along with Bee Balm and Beeswax. You can pick up her honey at the honesty box opposite the surf club, as she says "everything is locally made by the bees & me".

📍 68 Esplanade, Kaka Point | [fb/kakapointhoney](https://www.facebook.com/kakapointhoney)  
📞 [louisejt00@gmail.com](mailto:louisejt00@gmail.com) | 📞 027 520 0063 or 03 412 8712

## 19 HENS OF HOUIPAPA

The best free range eggs in The Catlins and maybe all of Clutha. The Sinclair family farm is just outside Owaka and you will find these little beauties in the honesty stall on the Papatowai Highway next to the concrete egg sculpture. They are also available on the main road in Owaka. Nature at its best!

📍 753 Papatowai Highway, south of Owaka | 📞 Carol Sinclair 027 275 1880 | [fb/The-Hens-Of-Houipapa-1448536082068129](https://www.facebook.com/The-Hens-Of-Houipapa-1448536082068129)