The Viking guide to

New Zealand

“New Zealand is not a small country but a large village”
- Peter Jackson
Experience kiwi splendours on our Australia and New Zealand cruise.

New Zealand is the youngest country in the world. Discovered around 700 years ago, this may have a lot to do with its unspoilt and majestic feel. It’s no coincidence that The Lord of the Rings films were shot here; there’s a mythical sense to the country’s mountains, glaciers and rolling green hills.

If the abundance of natural beauty wasn’t enough, this beguiling country offers many other hidden gems. Take for instance, the Victorian treasures of Dunedin, the fragrant English gardens of Christchurch and Wellington and the art deco glories of Napier.

But the triumphs of this breath-taking country are just as prevalent in the people as they are the geographical makeup. New Zealand established itself as an equal rights pioneer in 1893 when it became the first country to give women the vote. State pensions and state housing for workers were also offered here first.

Today, New Zealand is a welcoming and multi-cultural country. According to the Census (2013), 25% of people living in New Zealand are born abroad – and it’s easy to see why they would stay. With the friendliest people and panoramic natural beauty, New Zealand feels like a fairy tale.

Discover New Zealand with Viking
Often described as “the coolest little capital in the world”, the beautiful city of Wellington is set between breath-taking views of mountains and sea.
History

The colourful capital of New Zealand has a rich and storied history. The mythological explorer: Kupe, was said to have found Wellington in the 10th century, with Māori settlers arriving around 1280. However, it wasn’t until 1839 that the first Europeans landed, settling on the flat lands at the mouth of the Hutt River. Just 25 years later, the newly appointed Prime Minister of New Zealand moved the colony’s capital here from Auckland. Consequently, Wellington became the world’s southernmost capital of an independent nation.

Fast-forward 150 years and Wellington’s history is still embodied in its rich collection of architecture, from classic weatherboard wooden cottages and the clean lines of Art Deco to Edwardian and postmodern wonders. The city’s neoclassical Parliament House is a fine example – it is listed as a Heritage New Zealand building of history and cultural significance.

Must sees

Wellington is, without a doubt, home to some of New Zealand’s most inspiring architecture. The sights are often varied, from the postmodern Majestic Centre to the 19th-century weatherboard houses of Mount Victoria. However, they are always spectacular. A stroll around the beautiful city will uncover elegant Art Deco treasures and Edwardian gems like the Public Trust Building. Among the city’s other notable structures, the Old Government Buildings comprise one of the largest wooden buildings in the world. Locals refer to the nation’s parliament building as the “Beehive” for its interesting conical shape.

The city has a wide variety of churches and cathedrals that are worth visiting. However, one of New Zealand’s most significant churches is the Futuna Chapel. This was the first bicultural building in the nation and won the New Zealand Institute of Architects gold medal in 1968.

However, arguably the most iconic landmark in Wellington is its world-famous cable car. It runs from Lambton Quay to Kelburn. At the top visitors can enjoy the Cable Car Museum, Space Place at Carter Observatory and, of course, a fantastic view of the city.

For more breath-taking views of the city and harbour, head over to Mount Victoria Lookout. You can drive all the way up or, if you’re feeling energetic, enjoy a walk through the town belt greenery. This is the perfect spot to savour some local fish and chips, whilst waiting for the beautiful sunset.

To enjoy the city’s natural beauty, head over to Zealandia. Hidden in a suburban valley, it is a 10-minute drive from downtown Wellington. The project aims to return a 2.25 km section of bush to its pre-human state. The bird population here is flourishing and you can even book a night tour for kiwi spotting.

It is also well worth taking a walk along Wellington’s beautiful waterfront. The lively area is populated with parks, bars, ice cream vendors and – for a spot of people watching - plenty of
Feel the intoxicating atmosphere of Wellington on our Islands of the South Pacific cruise.
cafés. Be sure to stop by one of three markets on the weekend or head over to Oriental Bay beach to swim and sunbathe.
There’s much more to Wellington than panoramic views and beaches though. “Welly”, as it is affectionately known by the locals, also hosts an array of arts and cultural institutions, including museums, symphonies, ballet and film.
The national museum of New Zealand, Te Papa, offers a unique and innovative way of educating visitors about New Zealand’s fascinating history. What’s more, general admission is free, so it is well worth the trip.
Film fans should also enjoy a trip to Wellington. See spectacular special effects at the Weta Cave mini-museum or put yourself in the picture with a The Lord of the Rings location tour.
Home to hipsters, artists and vintage-lovers, Cuba Street is a bohemian haven with some of the city’s most colourful shops, bars and cafés. In this lively area, you’ll find street entertainers playing guitar – or sometimes with fire. Be sure to get your photo of the famous Bucket Fountain before you leave.

Eating
The cuisine of Wellington draws inspiration from Polynesia, Europe and Asia. And, incredibly, Wellington has more bars and restaurants per capita than New York City. But, there’s no need to worry about quality over quantity. With rich farmland to the north and the ocean’s bounty to the south, eating out in Wellington is sublime. Your thirst is sure to be quenched as well; this trendy city is known as the craft beer capital and highly regarded for its coffee.

Tucked away in a 1920’s listed building, Logan Brown has been serving innovative and mouth-watering dishes since 1996. Regarded as one of Wellington’s finest restaurants, the chef uses seasonal, organic and local ingredients in a menu of contemporary delicacies.

For a unique seafood experience, book a table at Ortega Fish Shack. The restaurant - or shack - is decorated with maritime lighting, nets and oceanic artwork. Reassuringly, the menu changes frequently and is always based on what has been caught fresh.

Shopping
To shop alongside Wellingtonians, visit the Old Bank Shopping Arcade, where mosaic floors and Corinthian columns lead to high-end shops. For less flair and more tradition, try the Ora Gallery, home to vibrant contemporary art such as sculptures, textiles, glass and jewellery. Kura is another fine gallery with a focus on indigenous art.
Rich in heritage, Auckland is the cultural capital of New Zealand’s North Island. Called the “City of Sails”, it’s situated between two picturesque harbours.
Must sees

Auckland is a heady mix of nature and history; the picturesque Albert Park is a short stroll away from the neoclassical Auckland War Memorial Museum. Across the harbour bridge you can enjoy incredible views from Bastion Point, whilst Auckland Museum is home to the world’s largest collection of Māori taonga (treasures). Here, you’ll be able to see a full-size marae (meeting house) and waka (canoe), amongst other precious artefacts.

For staggering natural beauty, Auckland is unrivalled. This, in part, is because the city is built on an active volcanic field. Don’t worry, the last eruption was about 600 years ago. Any one of Auckland’s volcanic cones is the perfect spot for a picnic.

The Great Barrier Island (Aotea), located 90 kilometres from Auckland, is well worth a trip. It was the first island in the world to be named an International Dark Sky Sanctuary. A place of immense beauty, it’s the ideal place for star gazers to marvel at the night sky. If off the grid is what you’re looking for - this is a must.

For something a little livelier, it’s worth planning a trip to Auckland around the Pasifika Festival. This coming together of the Polynesian population - the largest of any city in the world - usually takes place in October. The vibrant festival will give you chance to experience the various food and art stalls, whilst enjoying live music and dance performances. An unmissable event, it’s a unique way to explore the authentic villages that represent the Pacific Island nations.
Eating

Whether it’s decadent “cheap-eats” or next-level cuisine - Auckland has it all. At Coreano you can enjoy kimchi fries topped with pulled pork, cheese, sour cream, onion - all for around $10. Mukunda is a great spot for vegetarians; the combo plate includes dhal soup, veggie curry, pakora, rice with chutney and dessert for around $8.50. At the other end of the spectrum, Saan is a super fashionable Thai restaurant and Odette’s offers quirky haute cuisine such as lamb meatballs with saffron mustard.

Finally, for the best ice cream in town - evident by the year-round queues - head to Giapo. You won’t regret it.

Shopping

From the upscale shops of Parnell Village to the vineyard island of Waiheke, there are plenty of places to shop for gifts in Auckland.

For designer décor, quality fashion and exquisite jewellery - Parnell is the area to wander through. However, for more affordable trinkets, head over to Takapuna. With over 400 shops,

you’ll be able to find everything from beachwear to home décor. If you are in the area on a Sunday, make some time to visit the morning markets. They’re the perfect place for souvenir bargains and specialty foods.

Finally, Auckland is home to some of New Zealand’s largest and most boutique wine companies. Be sure to pick up a refreshing bottle of Babich, Corbans or Delegat - to name a few - across the area’s many high quality wineries.
Steeped in a surprising history and nestled in rolling green hills, Dunedin was founded in 1848 by Scottish settlers who gave it the Gaelic name for Edinburgh.
Must sees

For architecture lovers a visit to Dunedin is essential, as this elegant port city is one of the best-preserved Victorian cities in the world. Olveston Historic Home gives visitors a unique insight into life during Edwardian times, whilst City Walks operate informative guided tours around Dunedin's heritage buildings.

Without a doubt, one of the city's most impressive buildings is Dunedin Railway Station. Constructed in Flemish renaissance style, it earned its designer George Troup the nickname “Gingerbread George” for its distinct appearance. If you have the time, you can also catch the Taieri Gorge Railway for a fantastic excursion around the region.

Dunedin Public Art Gallery and Otago Museum are worth a visit and you can also take a tour of Speight's Brewery - home of the South Island's favourite beer.

Larnach Castle - New Zealand's only castle - has a stunning view of Otago Harbour and its beautiful grounds have been named Garden of International Significance. Similarly, Dunedin Botanic Gardens is a beautiful place to wander through at any time of the year. However, if you're looking to escape the city completely, head over to one of Dunedin's beautiful beaches. Tomahawk, Tunnel or pyramid - they are all spectacular.

Finally, for something a little different, visit the Royal Albatross Centre. A magnificent natural sight, it's the only place in the world where these regal birds nest and breed on the mainland.

Eating

Dunedin is fast becoming one of the most exciting destinations in New Zealand to eat. Located in the heart of the city, Nova has been serving a fresh and delicious menu - adapted throughout the seasons - for over a
Experience Dunedin’s extraordinary nature on our South Pacific & the Land Down Under cruise.

decade. Come for brunch and choose from a selection of warm banana bread, brioch French toast, eggs benedict or the lambs fry – a mouth-watering ginger beer reduction served with grilled bacon on confit onion and rye bread. This is brunch at another level.

Scotia, as the name suggests, draws upon Dunedin’s Scottish heritage. Guests can sample haggis and Cullen skink (Scottish soup), along with smoked beef, venison and homemade breads. It’s all locally sourced and washed down with carefully curated wines or – in true Scottish fashion – a choice of over 250 whiskeys.

Alternatively, for some of the best plant-based fare in town, pop into Let Them Eat Vegan. We’d recommend the Philly Cheesesteak Sub, made of “beefy” seitan, onions, peppers, “cheesy” sauce and optional jalapeños. If you have any room left, try the white chocolate and raspberry cheesecake – it has a crispy Oreo base.

Finally, don’t let the relaxed atmosphere and quirky décor of Plato fool you. The dishes served in this kooky harbour restaurant are seriously good.

Shopping
The picturesque Victorian and Edwardian buildings make even window-shopping in Dunedin an unforgettable experience. However, if you are looking to shop for yourself or loved ones, Dunedin has plenty of designer boutiques and stylish souvenirs.

Edinburgh Way, located on upper George Street is the best place for designer outlets, whilst Lower Stuart Street offers an eclectic mix of vintage shops for unique souvenirs.
Spread at the feet of the Southern Alps on New Zealand’s South Island, the beautiful “Garden City” is a stunning blend of natural beauty and distinct British charm.
Must sees

Despite being heavily damaged by the 2011 earthquake, Victoria Clock Tower - also known as Diamond Jubilee Clock Tower - is still worth a visit. Originally built to celebrate the Diamond Jubilee of Queen Victoria in 1897, the tower is a spectacular feat of architecture. In Cathedral Square you will find the magnificent Christchurch cathedral and it is also home to many eye-catching statues and buildings.

For a historical collection with a difference, head over to the Yaldhurst Museum. The specialism here is transport and this vast collection includes racing cars, commercial vehicles, motorcycles, scooters, power-cycles, horse-drawn carriages, bicycles, tractors, and agricultural equipment - all from across the ages.

However, Christchurch’s transport industry still has a lot to offer today. For one of the most awe-inspiring railway journeys in the world, take a trip on the TranzAlpine Train. The cabin experience is more like that of a plane, with airline seating arrangements. However, the mountainous views from your window on the daily Christchurch to Greymouth journey are simply unforgettable.

Christchurch Botanical Gardens is a beautiful and fragrant place to visit. Spread over an incredible 210,000 square metres, it has an expansive variety of tropical and local plants. It’s also a handy distance from Canterbury Museum.

The International Antarctic Centre is one of the major tourist attractions
Feel the British flavour of Christchurch on our Australia and New Zealand cruise.

located in the city - and with good reason. The scientific research centre gives visitors the chance to experience life in the continent’s harsh climate - you can even meet some resident penguins.

To meet more of Christchurch’s natural inhabitants, take a trip to Willowbank Wildlife Reserve. The facility protects native animals like the tuatara, kiwi and brown teal.

Eating

Christchurch is well regarded for its food scene and is home to a variety of fine dining restaurants and quaint cafés. You’ll find everything from fresh local seafood and regional delicacies to exotic dishes from all over the world.

Book a table at Twenty Seven Steps to taste the very best of New Zealand’s bountiful ingredients. Expect delicious and, importantly, seasonal lamb, beef and seafood options - all served in an exciting new way.

If it’s fresh seafood you’re looking for, head over to Zen Sushi and Dumplings.

Try the pork and chive dumplings - which you can order steamed or pan-fried - or the classic avocado and Marlborough salmon sushi. Everything here is prepared to perfection.

Shopping

Christchurch is a great place to shop and has four main shopping malls: Northlands Mall, The Palms Mall, Westfields Mall, and Eastgate Mall. Conveniently, visitors can hop onto the Orbiter Bus, which passes all of them on its route. The cost is less than three dollars for up to two hours of travel. The Palms is probably the best if you want to grab some lunch whilst shopping. It also has a cinema if you’re looking for an excuse to take a break from the shops.
Napier is a rich cultural centre and gateway to a thriving wine-growing region. Explore Art Deco architecture whilst marvelling at the bay area's abundant birdlife.
Much of Napier was rebuilt following a devastating earthquake in 1931. MTG Hawke’s Bay museum gives visitors a true insight into the impact the disaster had on the city and is definitely worth a visit. However, from the rubble came a fresh architectural style for the city: Art Deco. Popular in the United States at the time, parts of the city of Napier are now comparable with the Art Deco District of Miami. In fact, the style is so prevalent throughout Napier that it has actually been named the “Art Deco capital of the world”. Most of the design was the work of local architect Louis Hay who, interestingly, infused Maori motifs into many of the building facades. This gives the architecture a distinct New Zealand flavour. Some of the best examples of Art Deco architecture to look out for are the Masonic Lodge and the Criterion Hotel. Napier’s Art Deco Trust arrange various tours if you’d like to explore this aspect if the city further. Finally, if you happen to be in the city in February, Napier’s Tremains Art Deco Weekend celebrates all things Art Deco with a 1930s-themed festival. There are vintage car parades, fashion shows, outdoor music concerts, and Great-Gatsby-themed picnics and dances.

To delve even deeper into Napier’s rich history, pay a visit to Otatara Pa (Maori fortified village). Home to the preserved foundations of many terraced dwelling sites, this is one of New Zealand’s most important archaeological areas. It also has incredible panoramas of the surrounding countryside.

If you are feeling active and want to get a great view of the city and its mesmerising blue bay, take a hike up Bluff Hill. Located just north of the town centre, the lookup point was formerly manned by an army coastal regiment during World War II. Be sure to keep an eye out for a plaque commemorating the battery that once stood there.

Marine Parade - Napier’s seafront promenade - is also a beautiful place for a stroll. Lined with Norfolk Pines, it is home to the Marine Parade Gardens and the Sunken Gardens. Here you’ll find plenty of interesting monuments including the bronze Pania of the Reef statue. The mermaid-like Pania is a figure from Maori mythology who was lured away from her lover by the sea people and was unable to return to dry land.
Discover Napier, a city like no other, as part of our Grand Pacific Explorer cruise.

Eating

With an abundance of fresh produce available, the Hawke's Bay restaurant scene is fast becoming as regarded as its neighbours, the culinary giants: Auckland and Wellington.

To dine in one of the few surviving Victorian-era buildings in Napier, book a table at MINT Restaurant. The manuka smoked, green-lipped mussels are popular here and shouldn't be missed. Alternatively, Mister D gives guests a taste of the future of Napier’s restaurant scene. This expressively hip café offers forward-thinking takes on culinary classics. Don’t be surprised to see delighted diners injecting doughnuts with chocolate, jam or custard syringes.

Finally, Restaurant Indonesia serves a heady mix of Asian and Dutch flavours. Try the Rijsttafel (roughly translated from Dutch as rice tables): delicious plates of food that resemble tapas. Diners can choose from a vegetarian, danang (meat), ikan (fish) or mixed version – delicious.

Shopping

There’s no doubt about it, perusing the shops amidst Napier’s Art Deco grandeur is a real treat.

Satisfy your sweet tooth at Silky Oak Chocolate Company. Here you can pick up some delicious souvenirs whilst learning about chocolate history in the museum. It’s also worth visiting Arataki Honey Centre so that you can pick up a jar of high-quality Manuka honey directly from the experts. For delicious artisan food - Napier has it covered.

The Hawke’s Bay area is also famous for its wineries. Church Road Winery, Ash Ridge and Mission Estate – New Zealand’s oldest wine-maker– are considered the best.
The port of Tauranga is bathed in turquoise waters and overlooked by the dramatic Mount Maunganui, an extinct volcano that helped shape this spectacular region.
Must sees

The undisputed landmark of Tauranga is Mount Maunganui, so a walk to the top is highly recommended. It isn’t too strenuous as there are footpaths all the way; the views of the sapphire waters of Bay Plenty are breath-taking. You can even go and let off some steam in the incredible saltwater hot pools. Likewise, the main beach at Mount Maunganui is a perfect spot to unwind.

Whilst you’re there, take the picturesque walk to Moturiki Island. It is recognisable as a big cluster of rocks and trees which divides the beach.

If you have the time, travel out of Tauranga to McLaren Falls. This is a beautiful natural sight and offers the perfect backdrop for picnics and barbeques. At the top of the falls there are tranquil natural pools – perfect for a refreshing dip. Be sure to pack some mosquito repellent.

To experience some much friendlier wildlife, take a cruise around Tauranga Harbour and into the Bay of Plenty. A stunning journey by itself, it’s also likely you’ll encounter some of Tauranga’s native dolphins. The adults – and sometimes babies – will swim right next to the boat; the sight of dolphins in Tauranga is a majestic and unforgettable experience.

Finally, Tauranga has its very own historic village. Visitors can stroll down the cobbled streets, whilst taking pictures of the old colonial
Explore the invigorating thermal region of Rotorua on our Australia and New Zealand cruise.

houses. Some of these are the original buildings of Tauranga's earliest European settlement.

Eating

With a beautiful setting that attracts - and inspires - creatives, it's no wonder that Tauranga has a flourishing restaurant scene. For example, guests don't just dine at Harbourside for the exquisite cuisine; housed in a historic building on the waterfront, the ambience is intoxicating.

For rock n' roll enthusiasts, a trip to Phil's Place is essential. Phil Rudd is the drummer of legendary rock band AC/DC and is also committed to providing fresh local food at reasonable prices.

Lastly, if you're looking for a great place to enjoy a quality beer with your dinner, try the BREW Craft Beer Pub. Overlooking Tauranga harbour, it specialises in great New Zealand craft beer, refreshing local wines and quality pub food.

Shopping

Step inside the colonial houses of the historic village and you'll find an array of shops selling unique arts and crafts. You'll also find a café and a crystal shop - ideal for souvenirs. Downtown Tauranga also has a good selection of shops selling clothes and knickknacks - perfect for a souvenir or two.
The cuisine in New Zealand is as vast and varied as the country’s diverse terrain. Food, or *Kai* in Māori, is a fundamental part of Kiwi culture; whether it’s seafood from 14,000 km of coastline or unique and delicious desserts – New Zealand has it all.
Whitebait Fritters

Notoriously tricky to catch, whitebait is one of the most prized - and expensive - seafoods in New Zealand. With a delicate taste that’s easily overpowered by other ingredients, the most popular way of cooking whitebait in New Zealand is the fritter. This classic Kiwi dish involves frying the tiny freshwater fish in batter - simple and delicious.

Ingredients

- 120g of flour
- ½ tsp of baking powder
- ½ tsp of salt
- 1 egg
- 240 ml of milk
- 125g of whitebait
- 2 tbsp of oil
- Lemon wedges

Method

1. Sift flour, baking powder and salt into a bowl.
2. Add the egg and half of the milk.
3. Mix into a smooth batter. If it doesn’t feel smooth enough then add more milk.
4. Drain the whitebait and mix in with the batter mixture.
5. Heat the oil in a large frying pan.
6. Add fritters and cook until golden on both sides.
7. Drain the fritters on absorbent paper and serve with lemon wedges.

Photo courtesy of Food to Love
Hunter’s Pie

Along with seafood, game meats are an important part of New Zealand culture and cuisine. This classic recipe combines several types of meat to form a delicious and hearty pie. The traditional dish mixes the gamely flavours of hare, wild pig and venison with rich notes of pinot noir.

Ingredients

- 500g of wild venison leg meat (cut into 5 cm cubes)
- 1 wild venison shank
- 1 wild hare (skinned and jointed)
- 1 onion
- 1 small carrot
- 1 celery stalk
- 1 apple
- 1 small bunch of thyme
- 3 rosemary sprigs
- 1 small bunch of flat-leaf parsley
- 2 bay leaves
- 6 garlic cloves
- 1 tsp of ground white pepper
- ½ tsp ground nutmeg
- ¼ tsp of ground cloves
- ¼ of ground ginger
- 750 ml (1 bottle) pinot noir
- 1 wild pork hock

- 50g butter (diced)
- 60 ml (¼ cup) olive oil
- Some plain flour (for dusting)
- 1 pig’s trotter
- 3 tomatoes (coarsely chopped)
- 1.5 litres of reserved pork hock stock
- 250g baby onions

Photo courtesy of Food to Love
**Method**

1. Place the venison and hare in a deep dish or bowl and grate over the onion, carrot, celery and apple. Tie the thyme, rosemary, parsley and bay leaves together and add to the dish. Also add the garlic, nutmeg, cloves, white pepper, ginger and wine, mixing to combine. Cover with plastic wrap and place in the fridge to marinate for at least 4 hours.

2. Next, put the pork hock in a saucepan and cover with cold water. Bring to the boil, then reduce heat to a simmer and cook for 2 hours. Remove the pork from the stock and set aside to cool. Reserve the stock for later.

3. Working in batches, heat the butter and oil in a large heavy-based pan over medium-high heat. Place the flour into a shallow tray. Drain the marinade from the meat and dust the meat lightly in the flour, shaking off any excess. Cook the meat for 5 minutes, turning it until browned. Remove from the heat and set aside.

4. Next, pour the marinade into the pan set over medium-high heat and bring to the boil. Using a large spoon, skim any impurities that rise to the surface. Add the venison, hare, pork hock, trotter, tomatoes and pork stock. Bring to the boil. Reduce the heat to medium-low and simmer for 2-3 hours until the meat is tender. Remove the meat from the stock and shred, discarding the bones.

5. Place the pan over medium heat. Add the baby onions and bring to the boil. Cook for 20 minutes until the sauce is reduced and glossy, and the onions are tender. Return the shredded meat to the pan and stir to combine. Cook for 10 minutes until heated through. Season with salt and pepper.

6. Top with kumara mash potato and champ. Drizzle with butter and grill the top of the dish under a very hot overhead grill until lightly browned.

**Prep time:** 30 minutes  
**Additional marinade time:** 4 hours  
**Cooking time:** 6 hours  
**Makes:** 6-8 servings.

**Serving Suggestion**

Scatter with parsley and serve the hunter’s pie with peas and carrots.
Southland Cheese Rolls

These savoury treats are a staple in the Southland region of the South Island. Also known as Southland Sushi, it is made up of cheese and onion rolled in toasted bread. Uniquely Kiwi and utterly delicious.

Photo courtesy of Mainland.co.nz

Ingredients

- 2 loaves of sliced bread
- 200g of mild cheddar cheese (grated)
- 150g of parmesan cheese (grated)
- 1 can of evaporated milk
- 240 ml of cream
- 45g sachet of packet onion soup
- 1 onion (finely chopped)
- 2 tsp of mustard
- butter (for topping)

Method

1. Mix cheese, evaporated milk, cream, soup mix, onion and mustard in a bowl.
2. Heat in the microwave for 4-6 minutes, stirring occasionally.
3. Put in the fridge to cool for a few minutes.
4. Spread cheese mix over one side of the sliced bread.
5. Roll each slice up into a spiral and place join-down on a baking tray.
6. Spread butter on top of each cheese roll.
7. Toast in the oven for 15 minutes or until lightly browned.
ANZAC Biscuits

A variation of Scotland’s oat cakes, the roots of these biscuits stem from the Scottish-influenced city of Dunedin. They take their name from the Australian and New Zealand Army Corps (ANZAC) – established in World War 1. With ingredients that didn’t easily spoil, these were the perfect snack for naval transportation abroad.

Ingredients

120g butter
2 tbsp golden syrup
1 egg beaten
60g of dried coconut
90g of rolled oats
120g of white flour
1 tsp of baking soda
½ cup of sugar

Method

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. Combine the oats, coconut, flour, and sugar together in a large bowl.
3. Melt the butter and golden syrup together.
4. Dissolve the baking soda in the boiling water and add to the butter mixture.
5. Pour the butter mixture into the dry ingredients and mix together.
6. Roll teaspoons into balls and place on the tray, allowing room for them to spread.
7. Bake in batches for 12-15 minutes (one tray at a time).

Prep time: 10 minutes
Cook time: 15 minutes
Makes 32 servings
Honeycomb - or Hokey pokey - is commonly found in New Zealand ice creams. Easy to make, it’s an essential ingredient for the authentic Kiwi desert.

**Ingredients**

- ½ tsp of butter
- 5 tsp of sugar
- 2 tbsp of golden syrup
- 1 tsp of baking soda

**Method**

1. Grease a baking tin with butter and leave aside.
2. Put sugar and golden syrup into a saucepan.
3. On a low heat, stir constantly until the sugar dissolves.
4. Increase the heat and bring to the boil.
5. Boil for 2 minutes and stir occasionally to prevent burning.
6. Add baking soda and stir quickly until the mixture froths up.
7. Pour into the buttered tin immediately and leave until it’s cool and hard. Break into pieces and serve with ice cream.
YOUR MEMORIES

For full details of Viking's cruises in New Zealand click here.