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### PONSONBY ROAD BISTRO ★★★★★

It's a place to see and be seen - people-watching on the pavement outside or surveying the crowd from one of the dining area's banquettes. Probably Ponsonby Rd's chicest eatery, this eponymous bistro feels sophisticated but also very welcoming, thanks to the slick service from Melissa Morrow and her team. It's an excellent place for a first date, a gathering with friends or just a fun night out, safe in the knowledge that you'll enjoy great food and wine and be well looked after. Collections of pottery on floating shelves add warmth to the space's moody layers of mirrors, dark panelling and leather, while the bar area is ideal for an aperitif. Classic dishes such as steak and chips or coq au vin inevitably win murmurs of approval from traditionalists while more innovative offerings, such as the duck borek with quinoa salad and pomegranate molasses, display chef Sarah Conway's flair. The wine list is also a highlight - studded with interesting offerings from New Zealand and offshore, it's intelligent, well considered and exciting. In fact, it's much like the Ponsonby Road Bistro as a whole.

165 Ponsonby Rd, Ponsonby, ph: 09-360 1611, ponsonbyroadbistro.co.nz  
Lunch Mon-Fri, dinner Mon-Sat \$\$\$-\$\$\$\$



Ponsonby Road Bistro's Melissa Morrow (left) and chef Sarah Conway



» BEST CASUAL DINING METROPOLITAN RUNNER-UP

### PONSONBY ROAD BISTRO ★★★★★

**WE LOVE** that dining here is always fun and buzzy. And always delicious, of course, whether you drop in for a pizza or treat yourself to three courses. Then there's the friendly, slick service from Melissa Morrow and her team - they're a big part of the winning formula.

**THE VIBE** Chic and sleek. But the real genius of the Ponsonby Road Bistro is that it makes you feel that way as well. The combination of dark wood, leather, mirrors, great lighting and top-notch service somehow conspires to make you feel a little more witty and sophisticated merely by virtue of dining there. They should bottle it.

**A FOOD HIGHLIGHT** It's all very good, but the flavours and textures of chef Sarah Conway's duck borek with quinoa, herb and grape salad, pine nuts and pomegranate molasses make it a standout performer.

165 PONSONBY RD, PONSONBY, AUCKLAND, PH: 09-360 1611, PONSONBY.ROADBISTRO.CO.NZ  
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