



Open For Business

Biskit Café & Kitchen

East meets west in the heart of Parnell

In the window of Biskit Café & Kitchen, they've made a feature of that famous Julia Child quote: 'people who love to eat are always the best people'. It's the perfect setup for what awaits inside the recently opened, and much overdue, addition to the Parnell café scene. Biskit is relaxed and welcoming by design and by nature; owner Nick Bashota and his staff are all passionate foodies and consummate hosts.

Ex-MASU chef Korapin Sripong

fuses European, Japanese and Thai flavours to produce a unique and eclectic menu. If you're in for breakfast, you'll be saying good morning to a delicious combination of the healthy and the hearty, including the chorizo-laden Spanish hunter's breakfast and an overflowing vegetarian breakfast burrito. One of the highlights of the lunch menu is their 'culture clash' dish of prawn tom yum with lemon-infused linguine. There's a 'little menu' for the kids, and lots of small sharing plates

like edamame beans, chicken wings, and portobello mushrooms roasted with herbs. They also have a great menu of mocktails, cocktails, and sweets. Their dessert of naked affogato is like spoonfuls of angels singing hallelujahs; the marriage of vanilla bean ice cream and fresh-pulled espresso is one of those magical combinations where the whole is greater than the sum of its parts.

The café space, designed by commercial interiors wunderkinds →

STORY ALANA BROADHEAD PHOTOGRAPHS RACHEL DOBBS



Clockwise from top left: Owner Nick Bashota; the famous Julia Child quote; Prawn tom yum with lemon-infused linguine; Biskit interior.





Basil smash

SERVES 1

RECIPE BY BISKIT CAFE

- 30ml gin
- 30ml lemon juice
- 30ml Cointreau
- Ice
- 3 large basil leaves, plus 1 extra to garnish

1 Pour gin, lemon juice and Cointreau over a full shaker of ice and add basil leaves.

2 Shake vigorously and strain into a tumbler filled with ice.

3 Garnish with another basil leaf and enjoy.

The marriage of vanilla bean ice cream and fresh-pulled espresso is one of those magical combinations where the whole is greater than the sum of its parts.

Material Creative, is as relaxed and open as the welcome. Two huge shugg windows, lined with oversized plump cushions, fill the space with light and invite you to sit together and share a meal.

The word 'biscuit', in addition to being a baked treat, also refers to unfired pottery, and that inspired Material Creative to use

handcrafted elements and natural materials in the space wherever possible. The black timber stools were made by artisan wood-turner Nigel Cotterill, and potters Steiner Ceramics shaped a collection of perfectly imperfect servingware.

During renovations the heritage-listed building revealed a gorgeous brick wall and timber flooring beneath decades of paint and plasterboard. The floorboards were whitewashed and the brick wall left exposed, and hanging from their super-high ceilings are huge bespoke pendant lights. The lights were designed specially for the space – the floaty fabric outers all hand-sewn by Material Creative's Toni Brandso and her mum. When the lights are on in the early morning and early evening at Biskit, they create a warming glow that's hard to resist. ●



BISKIT CAFE & KITCHEN,
215 PARNELL ROAD,
AUCKLAND