

# verve

MARCH '26

Auckland's  
lifestyle  
magazine.



We take a peek at the Zeekr X this March, a month that also sees us go off-roading and on safari in South Africa.



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## FROM THE EDITOR



### SORROW, JOY, GIRL, BOY...

Though I don't emit any outward signs of distress, I'm never thrilled about stepping foot on an aeroplane. My nerves have certainly settled with age, but it's the take-off that continues to fill me with the most dread. So, you can imagine my delight when hurtling down the runway at Taupō airport, only to be sent lurching forward at the last minute as the brakes were dramatically applied just as we were about to become airborne. To add to the sense of jeopardy, we were also in a propeller plane.

The pilot immediately calmly apologised over the PA system to let us know that some birds had decided to take off at the same time, and "it was either us or them". The birds were also magpies, so those of you who know the old rhyme will realise that that extra knowledge did little to settle my nerves.

We were in Taupō to test drive some of the latest Land Rover Defenders, which you can read all about on page

80 as part of a wider feature about SUVs and off-roading. It serves as a lovely complementary piece to our spectacular Wild Thing section, which includes the world's most wonderful wildlife destinations and Alexia Santamaria's evocative report from Kruger National Park.

The international flavour continues on page 28 thanks to Scott Murphy's sit-down with New York influencer Caleb Simpson, who has amassed millions of followers by simply asking folk on the street for a spontaneous tour of their homes.

Closer to home, we find out the latest in the planned redevelopment of our historic Queen's Arcade, visit the award-winning Te Rimutahi, and get the lowdown on Ponsonby Central.

Enjoy the issue. It's a goodie.  
Jamie

# verve

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# Finding Her Stride



## “How wonderful to lock up and disappear on another adventure”

“This is my all-time favourite track,” Margaret says, steering us towards the walkways that thread through Hobsonville Point’s art trail and out across the water. “It’s become part of my daily routine.”

It’s a bright and humid summer day, and I’m reconnecting with Margaret after first meeting her shortly after she moved into Waterford Village. Keen to see how life has unfolded since those early days, I suggest we talk while walking one of her regular routes. She smiles. “Of course we can.”

With a spring in our step, we set off and I’m excited for my magical mystery tour around the Point. When we first spoke, Margaret had just become the pioneer resident of the Fitzroy apartments and was still finding her feet. Even then, she remembers waking one morning with a quiet sense of certainty. I’m really happy, she thought. I feel like I’ve made the right decision. Today, that still rings true.

It doesn’t take long before someone calls out a greeting. A quick exchange about travel plans. Another wave further down the track. “You can’t rush a walk here,” she says. “There’s always someone to stop and talk to.” She’s dressed, as always, in something bright - Margaret doesn’t do beige. “I refuse to let the old lady in,” she says, and we both laugh - partly because she means it and partly because I’m wearing beige.

“It’s hard to believe how quickly I settled,” she reflects. “Everything about the village is comforting.” Comforting, for Margaret, doesn’t mean slowing down. She swims regularly and uses the gym. Water fitness has restarted. There are strength and balance sessions and village gatherings. Beyond the village gates, the established Hobsonville Point neighbourhood is right there - cafés, parks, coastal walkways and the ferry terminal all within easy reach - so we’re sauntering past coffee spots and the steady buzz of the surrounding paths.

Shimmying past another café, she calls out a greeting through the open door before we wander towards the ferry terminal just a little further ahead. The boardwalk curves along a vast sweep of trees and greenery hugging the water’s edge, cicadas loud overhead. Boats drift in and out across the harbour, tracing their steady route towards the city.

We pause for a moment in the heat before turning back. It’s that balance - being able to head off when you feel like it, and knowing everything is taken care of at home - that matters most to her. “The staff are caring, professional and accommodating,” she says. “They make me feel safe living here.” That security gives her freedom. “How wonderful to lock

up and disappear on another adventure,” she says, “knowing my home is secure.”

There are parts of Margaret’s week that were firmly in place long before the move. Wednesdays are hospice day - as they were before she came to Waterford. She volunteers in the kitchen, tidying and stocking shelves after the care her husband received there. “They are amazing people,” she says. “There’s so much laughter that comes out of that place. It helps families.” It’s simply part of her routine.

We turn back towards the village, walkers and cyclists drifting past in the other direction, and she picks up the pace again without missing a beat. Back at Waterford, friendships have deepened. Neighbours pop by. Conversations flow easily. Independence is respected; connection is there when wanted. “One of the best parts is meeting new people and connecting with neighbours,” she says. “The spirit is warm and inclusive.”

As we loop back along the boardwalk, beneath the trees, we continue cheerfully taking in the sights - dog parks dotted with morning regulars, outdoor theatres with grass seating, countless old ammunition bunkers tucked into the hillside, and public art woven along the trail. “I can’t believe you do this most days,” I tell her out of breath. She laughs.

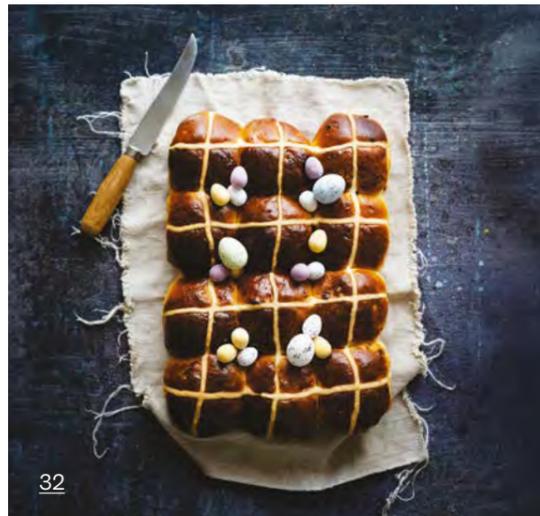
Back at her apartment, she waves me in out of the heat for a cold lemonade. We stand in her kitchen chatting a little longer before I head off, and as I do she disappears onto the balcony and returns with a large bag of tomatoes she’s grown on her patio. “Take these,” she says, pressing them into my hands. “I’ve got plenty.” It’s a small thing, but it feels entirely in character - practical, generous, and quietly proud of what she’s cultivated here.

As I leave, she’s already talking about tomorrow - another walk, perhaps water fitness, maybe a ferry trip if the weather holds. Margaret isn’t looking back at a decision she made. She’s living it. She’s found her stride here - steady, social and entirely her own - and if today’s pace is anything to go by, she has no intention of slowing down.



Waterford Village,  
Hobsonville  
[waterfordvillage.co.nz](http://waterfordvillage.co.nz)

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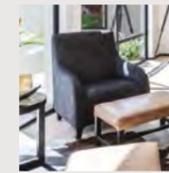
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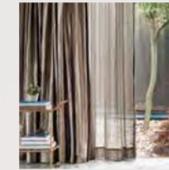
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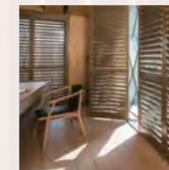
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IMAGE: DOWNTOWN AUCKLAND, 1918

# A Regal Reset

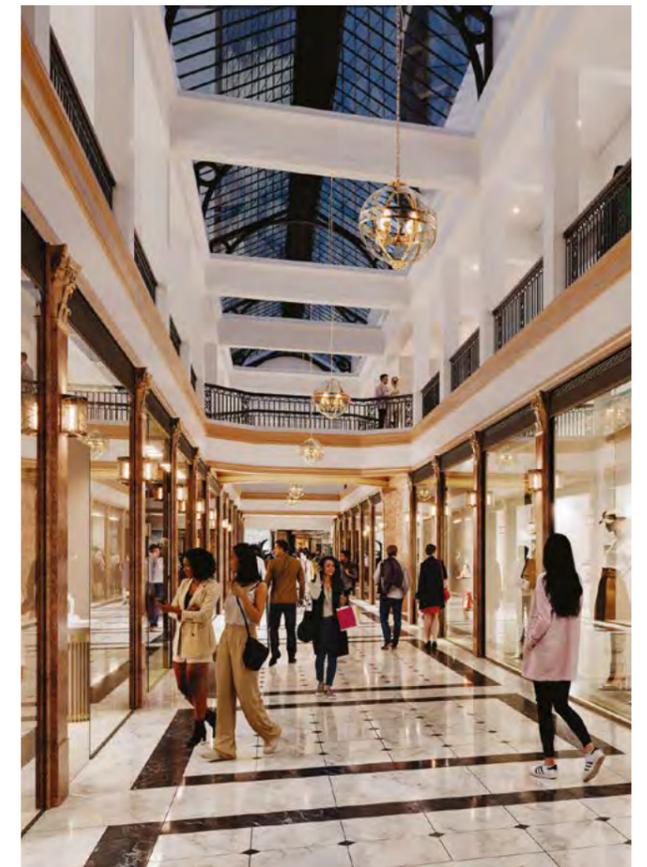
One of Auckland's most established commercial families is making a much-welcome multi-million-dollar investment into the city centre, committing more than \$5 million to reposition the historic Queens Arcade as a luxury retail and wellness destination.

Drawing on inspiration from the legendary precincts of Paris, Milan, and Melbourne, the Davis family - who has owned the building since it first opened in 1929 - will transform the two-level site into a boutique-scale arcade designed for premium, service-led operators and appointment-based shopping experiences.

"Our family has been part of Auckland for well over a century, and we've always believed the city's success depends on people being willing to invest for the long term," says Michael Holden, of the Davis family. "Queens Arcade is a legacy building. This investment is about lifting standards, respecting its history, and ensuring it continues to play a meaningful role in Auckland's prosperity well into the future."

The Davis family has a long-standing legacy of hands-on property stewardship, heritage preservation, and civic contribution in the city, including the Mission Bay memorial fountain - commissioned by Eliot Davis in memory of his son Trevor - and significant support from his older brother Sir Ernest Davis that saw Browns Island pass into public ownership and enabled major improvements to the Tiritiri Matangi Lighthouse in the Hauraki Gulf.

*continued over page*





BUILD, DESIGN, CREATE

“We’re not trying to be everything to everyone,” continues Michael. “This is about quality over quantity. We’re looking for well-capitalised, well-run businesses that care about brand, service and presentation – operators who see Queens Arcade as a flagship home, not a short-term lease.”

This multimillion-dollar refurbishment will reposition Queens Arcade as a highly curated luxury destination, with a deliberately limited number of small to mid-sized tenancies designed for flagship, showcase and appointment-based operators rather than high-volume retail. It promises to add momentum to the growing premium push in lower Queen Street, alongside neighbours including the recently announced Cartier and Faradays, and existing Prada and Gucci.

“This is a real vote of confidence in lower Queen Street as a luxury precinct,” says Heart of the City chief executive Viv Beck. “Heritage is what gives the city its character and investment like this has flow-on effects – it attracts more people, gives reason to stay longer, and encourages other businesses that complement the offer.”

The ground floor will be dedicated to premium retail, while Level 1 is intended to evolve into a complementary health and wellbeing hub, further differentiating the arcade from big box shopping centres. The remaining tenancy mix will suit boutique-style high-end retail looking for showcase shopfronts to present product to both Kiwi customers and travellers, in a setting built around service, presentation and experience.

Viv says that the addition of the City Rail Link will “make it easier and faster for many Aucklanders to access the city centre, and the Convention Centre will bring steady event-driven foot traffic and more international visitors”.

“Queens Arcade strengthens the area by giving people new and different reasons to visit – and that’s what shifts the dial,” she adds.

Queens Arcade has played a notable role in Auckland’s commercial history, previously housing tenants including John Burns & Co (now Burnsco); Marbecks; Radio IZB (Newstalk); and Fisher & Paykel.



But its history extends well beyond retail. In September 1943, US First Lady Eleanor Roosevelt visited the Servicewomen’s Club on the building’s second floor during her wartime visit to New Zealand, travelling in her role as a representative of the American Red Cross.

Michael says the redevelopment is designed to respect that legacy while ensuring the arcade remains commercially relevant in a rapidly changing retail environment.

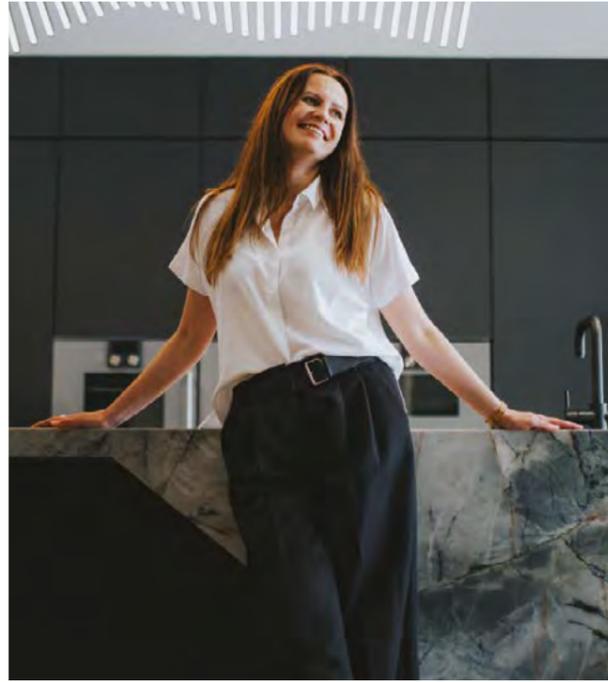
“Cities don’t regenerate by accident,” he says. “They do it because brave people are willing to take a long view. This investment is our vote of confidence in Auckland – and in the future of Queen Street.”

*Construction will begin on 1 April 2026, with the refurbishment scheduled for completion by November 2026. Find out more at [queensarcade.co.nz](http://queensarcade.co.nz)*

kitchensbydesign.co.nz

# From the Heart

Award-winning kitchen and interior designer Alina Cuchiliuc brings international experience, technical precision and a deeply personal approach to creating functional, elegant spaces that truly reflect the people who live in them.



“My path was a pivot from finance,” the Kitchens By Design designer tells *Verve*. “I realised I wanted to build spaces, not just balance sheets. It began with my own home, but I kept coming back to the kitchen. It’s the most vital room in a house. I wanted to start at the heart.”

**How has your background in Moldova, and your early experience running a furniture and kitchen design business, shaped your approach?**

In Moldova, design was a matter of the soul; a kitchen was a sanctuary built to last generations. My early years on the technical side gave me a real feel for how materials truly age. Today, I look at Kiwi homes through two lenses: the airy lifestyle we love here and a grounded European obsession with quality. I choose functionality over fleeting trends to give my clients more than just a look - I give them a high-performing investment that stands the test of time.

**How would you describe your design philosophy?**

My philosophy is simple: a space is only truly beautiful if it actually works. A kitchen must handle the morning rush as effortlessly as a dinner party. I start with the rhythm of your day - how you move and gather. Once the layout is perfect, I bring in the soul through bold textures and lighting. If a kitchen doesn't function, the design has failed.

**What design mistakes do you see homeowners making most often when renovating?**

Compromising on the things that do the heavy lifting. If a drawer doesn't glide, the most beautiful kitchen becomes a frustration. Invest in the 'bones' first. You can replace a bar stool later, but you can't easily replace the mechanics.

**What do your many awards mean to you?**

These awards are more than trophies; they're proof I'm on the right path. Design is deeply personal, and when you pour your

heart into every technical detail, industry recognition feels like powerful validation. It's given me the courage to trust my instincts.

**What trends and shifts in how people live – like work-from-home – most influence your process now?**

We're asking our homes to do so much more. The kitchen is now an office, a homework station, and a social hub. I design for flexibility through 'zoning' - ensuring a space can handle a busy morning but transform back into a calm sanctuary for a glass of wine at night. I'm moving away from cold, clinical showroom looks; instead mixing styles and materials to bring more character and soul into the home. We don't just live in our homes; we 'experience' them.

**What does a typical project look like for you, from first meeting a client to the finished space?**

It's a journey of trust. It starts with a conversation about how you live, your routine, your frustrations. I never design in isolation; I ensure the vibe is consistent with the whole house. Once the shell is right, we dive into clever storage details. I stay very close to the manufacturing because the 'bones' have to be perfect. What drives me is seeing a vision become a reality a client can truly live in.

**What project are you most proud of?**

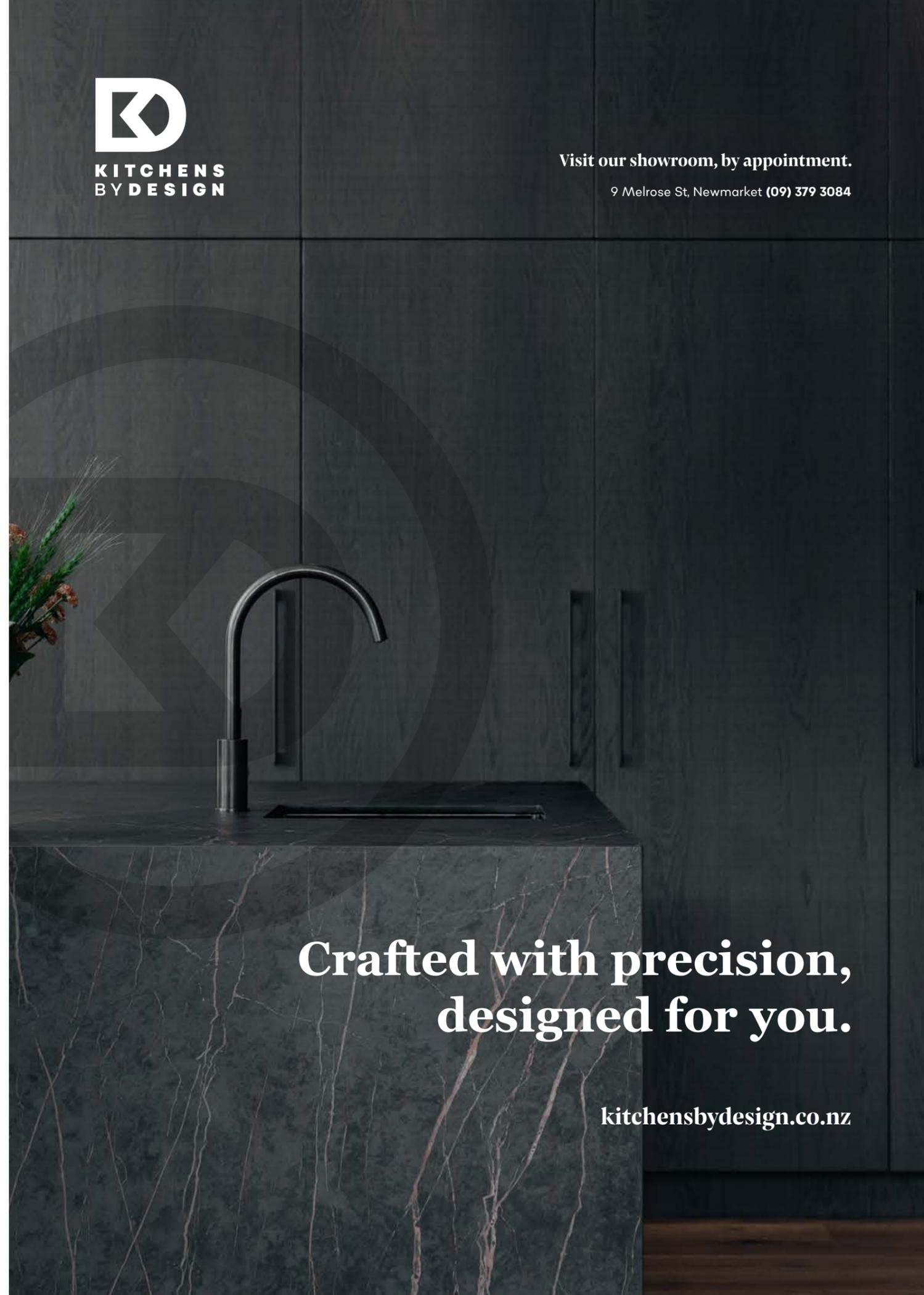
A recent project in Clevedon where I designed the entire home - from the kitchen and bathrooms to the wardrobes and bedrooms. It was a career highlight because it allowed me to create one seamless, consistent flow throughout. My clients were a joy to work with, and seeing them at peace in their five-star sanctuary is exactly why I'm so passionate about what I do.

*For inspiration, look at some fabulous projects at [kitchensbydesign.co.nz](https://kitchensbydesign.co.nz).*



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# A Design For Life

with Kevin McCloud



Designer, writer and television presenter, Kevin McCloud leapt into our consciousness with his vastly successful show *Grand Designs*. This month, the affable architectural business owner talks about how we love our homes.

We talk about “falling in love” with a house in much the same way we talk about people. The phrase slips out easily when we first view a property... as if love at first sight might just apply to bricks and mortar. And perhaps it does.

Homes, like relationships, often begin with an irrational attraction. A shaft of light across a floor, a creak in the staircase, the way the garden wall catches the evening sun, something

indefinable tugs at us. Architects call it spirit of place; psychologists might call it attachment. I just think of it as chemistry.

What fascinates me is how this affection deepens over time. You start by admiring a house’s looks – its proportions, its quirks, its view – but eventually, love grows from shared history. The marks on the kitchen table, the worn patch on the stair, the window you open first thing every morning. All this becomes part of your story together. A home is not static; it’s a living relationship, shaped by time and care.

So, this month spare a thought for the place that shelters your everyday life. Open the curtains, let the light in, notice

how it falls on the wall you once painted yourself. That small flicker of affection? That’s love... architectural, emotional, utterly human.



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# Comparing Curves

WORDS —  
PAUL LEUSCHKE

Architectural design is comparison.

Everything is comparative.

That handbag verses that handbag. That colour verses that colour. That car verses that car.

Architecture is the same.

I remember taking my brother to see an apartment building I had designed and had just finished being built. On seeing it there was very little response from him. So, I took him further down the road to show him a couple of other apartment buildings. He then said, "Your building is good, isn't it." He needed a comparison.

Just back from visiting friends in Sydney I noticed soft curves in both commercial and residential buildings there. They are now appearing on New Zealand projects. On their own they are unimpressive but when compared to the older hard square edged commercial buildings they are lovely.

Square is cheaper to build than round or curve corners. Most products are square edged.

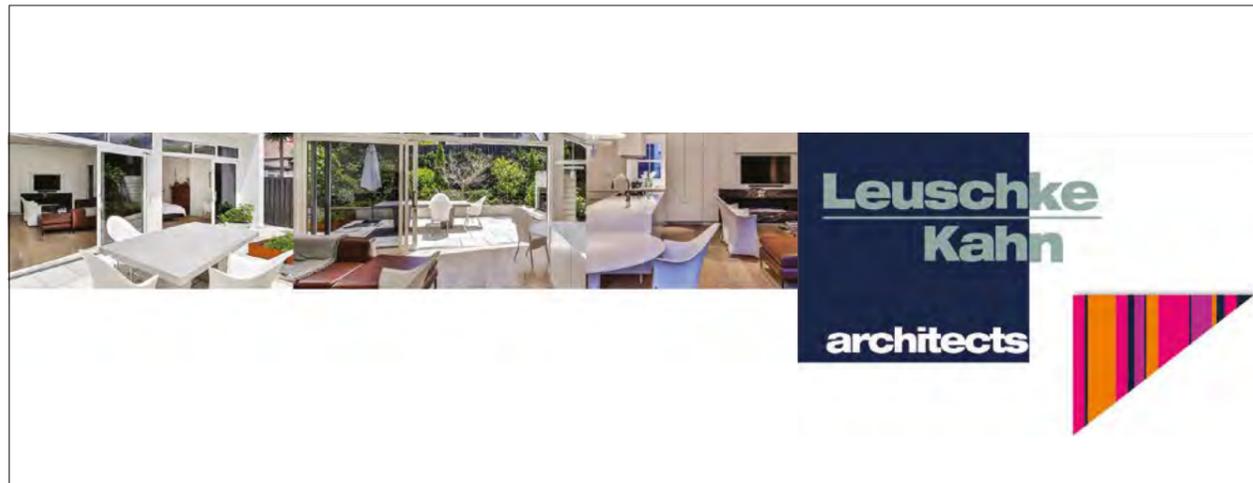
One of the other buildings I saw was a curved brick building for the Sydney University of Technology, by Frank Gehry, the famous American architect. When I saw the building, it was curved as expected, so I was underwhelmed. But looking around I realised it was so much more interesting and softer than its square-edged neighbours.

Gehry's building facades are too exuberant for my taste so I wouldn't want every building to look like his, but the odd one every now and again would be nice.

I also went to see some houses by Sydney's Luigi Rosselli Architects who also love curves. They have taken it further to elongate the curves. They extend out from the house proper to give an end point on a deck or a viewing spot if behind glass. They are not the arbitrary shapes that Gehry's curves are.

The curve is also used at the edge of decks as a planter. This softens the buildings facade, adds privacy to the inhabitants, and brings a garden up to the first or second floors.

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# Seamless Selling

with Claudia Wright



**Barfoot & Thompson Remuera realtor Claudia Wright grew up in a family of real estate agents in Wellington where she learnt all facets of the industry from staging through to selling.**

Hear from Claudia's satisfied clients.

*"Claudia was a very professional and helpful agent that went above and beyond. She spent countless hours with us searching for the perfect home, sometimes at the last minute, and it was never a problem. She's a very genuine and down-to-earth agent. We could always have really honest conversations and she kept us in the loop at all times. She understood our requirements for our family and we are thrilled with the end result. Can't recommend Claudia enough!"*  
Sarah & Simon

*"We are very pleased we enlisted Claudia Wright to sell our property. Right from the start she showed enthusiasm and the drive to go the distance. Always contactable at any time and helped us navigate and remedy the numerous requests from the purchaser to make the deal happen. On top of that Claudia is reliable, engaging and professional in her approach to confidentially communicate to all parties to achieve the best outcome. I wouldn't hesitate to recommend her."*  
Julian

*"A truly professional and dedicated agent. Claudia is one of the most hardworking and reliable agents I have ever met. She consistently goes above and beyond, handling everything with responsibility and dedication. Her professionalism and commitment make her an exceptional real estate agent."*  
Haksu Chang

You can email Claudia at [c.wright@barfoot.co.nz](mailto:c.wright@barfoot.co.nz) or call her on 022 040 2942 to find out more.



# Colour Confidence

Inspired by Tamodi Estate's fearless approach to colour in our South Africa feature, *Verve* highlights bold tones trending for 2026.

There's a particular kind of magic that happens when a space stops whispering and starts speaking. Bold, saturated colour has the power to energise a room, define architecture, and completely shift mood. With Resene's range of rich colour options, going brave has never been easier.

The key to success with strong hues is intention. Rather than scattering colour timidly, commit to it. A single statement wall in a deep tone can anchor a living space, while enveloping a smaller room entirely in colour creates intimacy and drama. Think powder rooms, libraries or entryways where impact matters.

Balance is everything. Pair vivid walls with natural materials – timber, stone, linen – to give the eye places to rest. Artwork and mirrors pop more dynamically against confident backdrops, and metallic accents gain warmth and sophistication.

Preparation and finish are just as important as shade selection. Test your favourites in different lights and at different times of day; bold colours evolve beautifully as daylight moves. Use quality primers and consider the sheen level carefully: matte softens, low-sheen adds durability,



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## Reviving What Matters

There's a quiet resurgence underway – in New Zealand and worldwide – as homeowners choose restoration over replacement.

With growing interest in owning truly unique furniture, PKR Restorations revives heirlooms and vintage treasures through expert French polishing, stripping, staining and expert reupholstery. In a world of disposable design, restored dining suites, sideboards and more bring craftsmanship, character and soul back home.

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and semi-gloss brings a modern edge to trims and doors. Most importantly, trust your instinct. The homes we remember are rarely the quiet ones. They are the spaces that take a chance, reflect personality, and embrace colour wholeheartedly. With the right approach, bold can feel timeless rather than trendy – a design decision that lifts everyday living into something extraordinary.

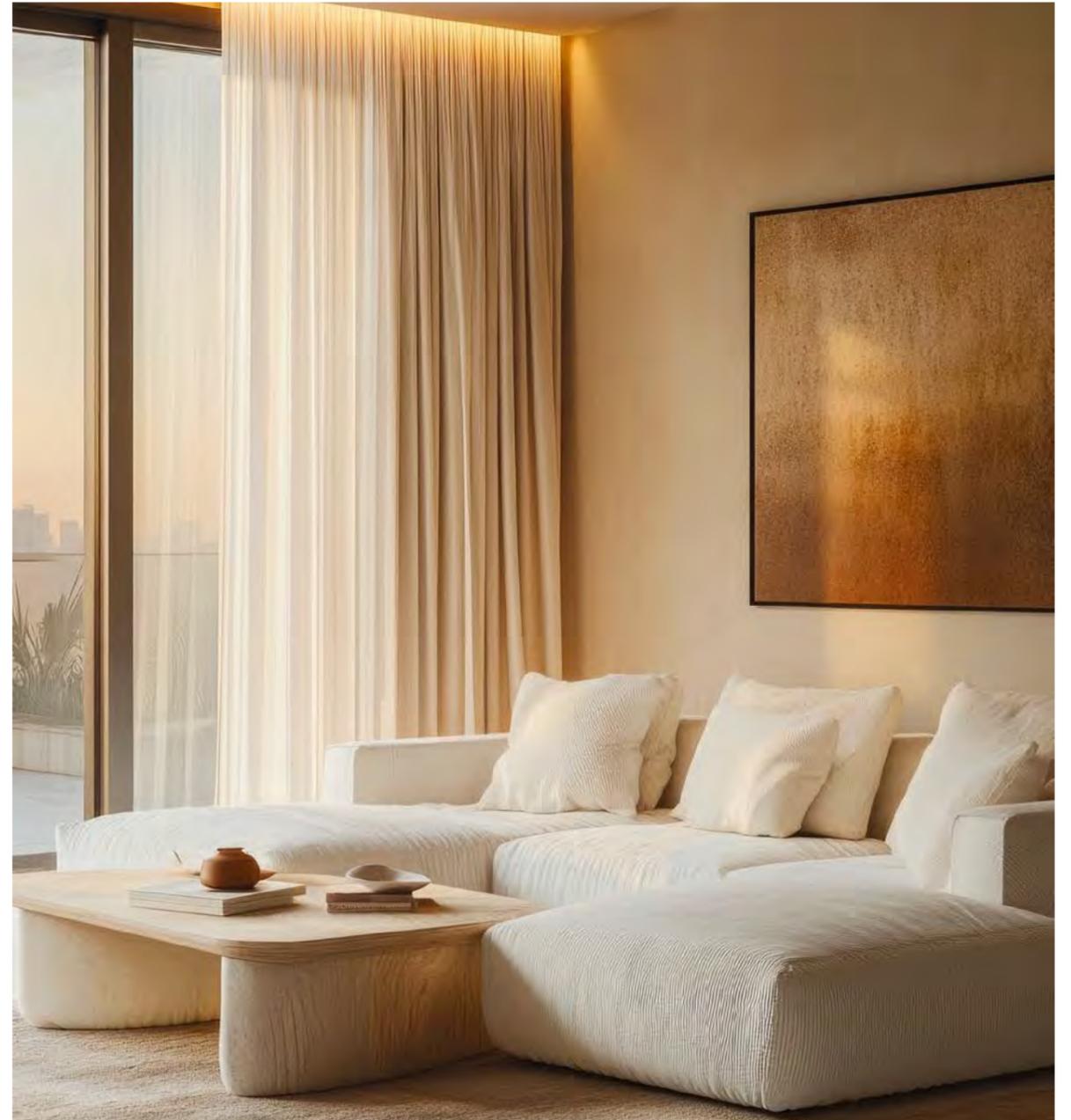
2026 trending colour picks: **Resene Undercurrent** layers green with an elegant, contemporary sensibility; **Resene Polo Blue** offers timeless depth; **Resene Mulberry** introduces opulent warmth; and **Resene Dust Storm** brings a sophisticated, earthy calm.

*Resene ColorShops and the Resene website offer a comprehensive array of options, visit [resene.co.nz](http://resene.co.nz)*



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# Master Painters

Wall Treats is repositioning as a premium interior and exterior painting and decorating specialist, with a clear focus on heritage homes including villas, bungalows and restoration projects.



Award-winning master painter Daniel works on every job, all expertly priced by Ashley, who sits down with us to share more...

## Can you tell us a little bit about how Wall Treats came to be?

Daniel and I both grew up surrounded by buildings that demanded care. He was raised in a Peruvian mountain village, where structures are made to endure – instilling in him an appreciation for craft that lasts. I grew up amongst Singapore's shophouses, where the past is always peeking through the present.

I was fascinated by the decorative panels and friezes on those shophouse facades. At first glance, they resemble ordinary tilework. But look closer, and you'll see entire narratives – Chinese cultural motifs, auspicious symbols, folklore – created through the art of Jian Nian (剪捻): pressing colourful porcelain shards into lime plaster to form vivid reliefs.

## What sparked the decision to reposition Wall Treats toward heritage homes and high-end restoration work?

Homeowners who choose villas and bungalows do so because they love the patina and craftsmanship of such buildings. They're passionate about the stories their homes hold – in the bones, the materials, the lives lived within. They embrace the care these houses require because these buildings are the legacy

they promise to future generations. Once lost, they're gone forever.

## What sets you apart from others in the industry?

Unlike ordinary contractors, we see preparation as investment, not cost. Surfaces are treated like the 'glaze on a vase' – revealing both beauty and quality beneath, sealed from the elements.

My background in finance taught me that financial uncertainty is what keeps people awake at night. That's why we've engineered our quoting process to achieve roughly 99% accuracy.

We also understand the headaches clients face: disrupted routines, trades who overpromise and vanish, and the constant worry that details will slip through cracks. With Wall Treats, project management is as important as brushwork.

## Heritage properties demand a different level of care – talk us through your process.

Our villas and bungalows were built in an age of abundant native timber, whereas today treated pine dominates. It's vitally important to understand timber types because treatments and products differ dramatically. Different timbers also respond better to different products. We take time to understand the science behind compatibility rather than rush in.

The intricate fretwork and panelling that grace heritage homes were all carved

and crafted by hand. We pay homage to those hands by working closely with homeowners to find harmony between their vision, the original craftsmanship, and longevity of the finish.

## What are the most common mistakes people make when choosing colours or finishes for villas and bungalows?

When these homes were built, the landscape was vastly different. It makes a profound difference when paint colours make a house look like 'it's meant to be there' versus a building that was 'lifted and brought to site'. There's also beauty in patina – it holds memories of lives well lived. Rather than expect the veneer perfection of a sprayed-on finish, embrace the perfection of imperfections.

## What are your future goals for Wall Treats?

To be Auckland's preferred artisan wall treatment specialists, bringing heritage, precision, and culturally informed craft to premium homes. We enter early as planners and coordinators, not just the last trade on site. We lay the invisible foundations: preparation, sequencing, quality control, and communication that protects standard, budget, and legacy. The result is calm delivery and a finish so seamless it disappears.

*If you're seeking both peace of mind and surfaces worthy of your story, discover more at [walltreats.co.nz](http://walltreats.co.nz)*

corso.co.nz

## The Bespoke Sofa

A well-made sofa defines a room – not just in how it looks, but in how it reflects your lifestyle.

At Corso Interiors, our bespoke sofa service makes it simple to create something entirely your own.

### 1. CHOOSE YOUR DESIGN

Select from our curated collection of contemporary sofas, designed and made in New Zealand.

### 2. TAILOR THE DETAILS

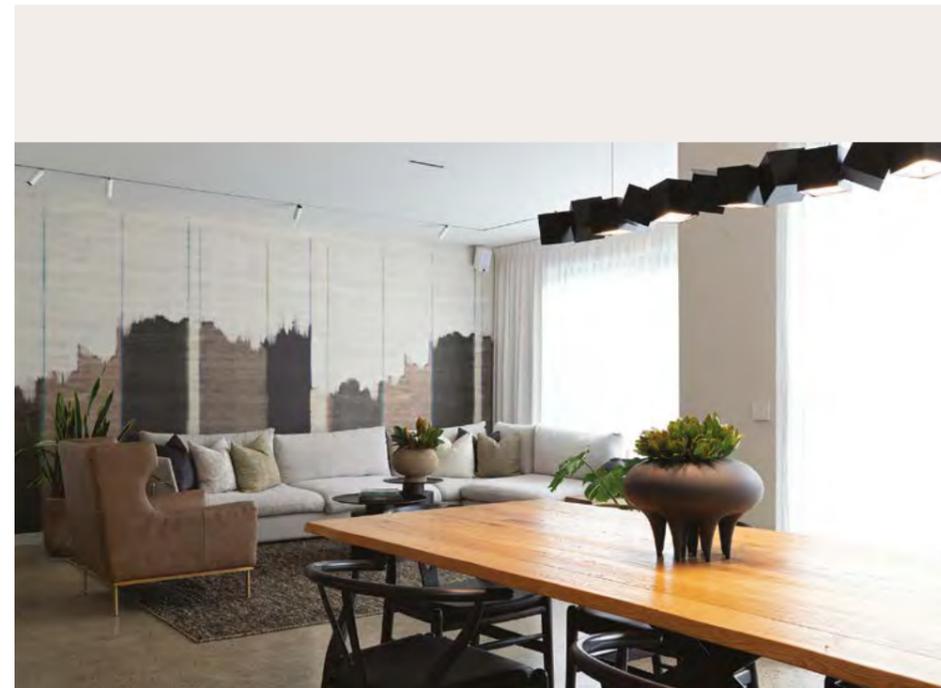
Refine the size, configuration, and fabric to suit your space, with guidance from our team.

### 3. LEAVE THE REST TO US

Your sofa is made to order by expert local makers. Our bespoke consultation service is complimentary.

Crafted with integrity and designed to last, each sofa brings exceptional design within reach. Visit us in store or online to begin.

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## WIN WITH VERVE

Gift your heritage home with the right paint colours so it sings with how it was meant to look.

**WIN** a bespoke interior or exterior paint colour scheme – valued at \$1,000 – specially crafted by award-winning designer, Kelly Gammie of Rarebirds Interiors. [walltreats.co.nz](http://walltreats.co.nz)

To enter visit [vervemagazine.co.nz](http://vervemagazine.co.nz), click **WIN** then follow the directions.

# Design of March

## Refined Living

### Artwood Dupont Dining Chair in Sophie Linen

The Dupont Dining Chair by Artwood offers a refined balance of elegance and comfort. Its soft, natural texture complements both modern and classic interiors. [refinedliving.nz](http://refinedliving.nz)



## Source Mondial

### Albrecht Beige/Ivory Rug

Part of the Modern Art Series, 'Albrecht' pays tribute to the great Master of the Modern Art era, hand-knotted in silk and NZ wool in a serene palette of warm beige and ivory. [sourcemondial.co.nz](http://sourcemondial.co.nz)



## Mr Ralph

### Chantilly Shade

Woven petals fall gently on a white frame, making this dreamy and soft cotton shade the ultimate romantic statement. [mrralph.co.nz](http://mrralph.co.nz)



## Trenzseater

### Dean Sofa

Play around to your heart's content with the different seat modules of the fabulous Dean series. Upholstered in bouclé cream and mounted on a black base. [trenzseater.com](http://trenzseater.com)

## Jardin



**Lou Stool 45cm - Oak**  
Made in Europe from eco-certified oak and recycled steel, this stool is versatile, minimal and surprisingly charming. [jardin.co.nz](http://jardin.co.nz)

## Refined Living

### Halo Poly 3 Seater

A distinctive U-shaped frame and softly rounded silhouette that creates a statement that feels both modern and inviting. [refinedliving.nz](http://refinedliving.nz)

## Kovacs Design Furniture

### Reed Outdoor / Indoor Tables

The frame, matching coffee table and handy tray table are crafted from sustainably sourced hardwood, chosen for its natural variation in colour and grain. [kovacs.co.nz](http://kovacs.co.nz)



## Jardin

### Lou Bench 170cm - Tinted Beech

Light in tone, generous in size. Made in Europe from tinted eco-certified beech and powder-coated steel, the 170cm Lou Bench offers spacious, everyday functionality with a clean, contemporary finish. [jardin.co.nz](http://jardin.co.nz)



## Trenzseater

### Revolve Stem Floor Lamp

Overhanging matte-lacquered spun metal shade with hand-brushed brass stand, solid brass base featuring matching colour-coded detail and a Brass pull-chain switch. [trenzseater.com](http://trenzseater.com)



## Source Mondial

### Daydreamer Recliner

Ergonomic, cosy and made for curling up in. Choose from a selection of European fabrics and leathers to create your bespoke Daydreamer, to snuggle into and relax for years to come. [sourcemondial.co.nz/jori](http://sourcemondial.co.nz/jori)



## Design Italia

### Siena Armchair

Slim lines and gorgeous fabric makes the Siena armchair an elegant addition to any space. [designitalia.co.nz](http://designitalia.co.nz)

## Refined Living

### 2 Drawer Window Box

Perfect for the hallway, bedroom, or living room, the spacious baskets offer ample storage space while also adding texture to your space. [refinedliving.nz](http://refinedliving.nz)

elaman.co.nz

# Brick by Brick

With 14 years in the industry, property developer Ido Drent – director of Elaman – has earned a reputation as a connector.

As someone who thrives on partnership, collaboration, and the interplay between design, sustainability, and functionality. His projects – like the much-anticipated O&O development in Onehunga – are a testament to this ethos: homes that are aspirational yet attainable, beautiful yet practical, and always centred on people.

#### What motivated you to get into property development?

I studied property and finance at university, but my interest in development goes beyond the numbers. I've always been drawn to the process of taking something from concept to completion. Property, for me, represents the opportunity to create tangible spaces that endure.

There's something incredibly powerful about shaping environments where people will live, build memories, and plan their futures. That idea that what we build today can have a lasting impact on individuals and communities has always deeply motivated me.

#### You talk of "property with purpose" – what does that mean in practice?

Property is about people first. When the starting point is people – their experiences, their memories, the opportunities they'll have because of the spaces we create – the entire conversation changes. Of course, financial feasibility matters. But it isn't the sole driver.

There are always moments in development where you could trim specification or remove features to improve margins – whether that's omitting EV chargers, reducing interior finishes, or simplifying detailing. Financially, those decisions might make sense. But we always ask ourselves: what impact does this have on the person who will live here? Our core driver is impact. As a company, our mantra is creating spaces that make people come alive, and in doing so, contributing positively to the wider community.

#### Tell us about your design process.

I've been fortunate to be surrounded by exceptional people in the industry. Two individuals who've had a significant



influence on me are Shane Brealey of NZ Living (now Simplicity Living), and Mark Todd from Ockham Residential. Both have demonstrated what it looks like to develop with long-term thinking and genuine care for residents. Their generosity with insight and experience has shaped my approach enormously.

I love being deeply involved in the design process. I often put myself in the shoes of a future purchaser and ask, "How would I live here? What would elevate this space day to day?" That thinking informs everything – from tapware selection and LED detailing in bathrooms, to material choices like low-maintenance brick exteriors.

#### What has been your most rewarding experience?

One that stands out was selling an apartment to a man in his mid-50s who had been searching for a long time without finding the right fit. When he secured the apartment, you could see the shift – excitement, relief, hope. That moment reinforced for me what this work is really about – creating foundations for people's next chapter.

Another powerful moment was driving past one of our social housing developments and seeing a child riding a bike in the backyard. It was a simple scene, but it said everything.

#### What advice would you give to someone starting out in the industry?

Firstly, do it with people. Surround yourself with good operators. The right relationships – consultants, builders, mentors, investors – make all the difference. Success in this industry is rarely individual.

Secondly, I love the quote: "Most people overestimate what they can do in one year and underestimate what they can do in ten." Property is a long game. Start small, do an excellent job, then build from there.

#### Sum up your development approach in one sentence...

Developing, with people at the top of the priority list.

movingmadeeasy.co.nz

## TWENTY YEARS OF Moving Made Easy®

**Moving Made Easy® is a fully independent, family owned and operated business that has been supporting older people through every stage of the home sale and relocation journey since 2006.**

This month, the company celebrates 20 years in business. Founded by Brynnyce Owen and her son Tom, the team continues to support clients with their uniquely tailored service. We caught up with Brynnyce to learn more.

#### What inspired you to start the company back in 2006?

I'd been helping senior people to downsize and reorganise on a voluntary basis for many decades and realised 20 years ago that there wasn't such a professional specialist tailored service out there. So, Moving Made Easy® started. Using our unparalleled expertise and experience, we provide a uniquely



PICTURED: BRYNNYCE OWEN

bespoke service that is tailored around the specific wants and needs of each individual client ever since.

#### You've been involved in charitable work and serving the community since you were very young. Did the new business reflect that knowledge and experience?

Yes. It's a core principle upon which we're built. We're very proud of our work with, and support for, multiple charities to aid the community, as well as our ethical and eco-conscious practices, and caring and empathetic approach.

#### You specialise in home sale preparation, downsizing and reorganising, and relocations. Plus, your unique expertise in working with antiques, artworks, collections and archives is great. Can you paint us a picture of what a big project might look like?

Each project is individually tailored to the clients unique needs.. We've had projects that involved managing the full renovation of a client's home, to packing and moving an extensive collection of military miniature figures and memorabilia, to the specialist relocation of large wall-art sculptures and installing them in the new home. It really is a case of if the client wants it, we can do it. A standout honour for us has been researching the heritage and coordinating the donation of taonga to museums on several occasions.

Our extensive range of specialist expertise means we can handle any

sized project. From reorganising displays of antique snuff boxes to preparing a large eight-bedroom house for sale and relocating the belongings to three different locations, including overseas. It really is a case of us being Moving Made Easy® ... plus so much more!

#### What changes have you seen in customer needs over the past 20 years?

Home sale preparation is now pivotal to securing a favourable sale in a fluctuating and competitive housing market. We've seen this trend grow over the last 20 years. It can be hard for people to see the steps they could take to present their home in the most favourable way for potential purchasers. Using our in-depth knowledge we can identify and outline options for clients and undertake the work needed to help them secure a positive settlement. This is something that's hugely beneficial not only for those relocating but also for clients families, who in general have very little time. It is also greatly appreciated by those looking after an estate closure.

#### Testimonial

*"I cannot speak more highly of the professional, caring and helpful way this company helped us to prepare our 90-year-old friend to pack up and move overseas from her home that she had lived in for 45 years."*

Runa McPheat.

Contact Mrs Owen today to organise your free initial consultation on 021 0854 5339 or email [info@movingmadeeasy.co.nz](mailto:info@movingmadeeasy.co.nz)

# The Price is... Right?

WORDS —  
SCOTT MURPHY



A simple question gets one guy in to see how New Yorkers live, and now millions follow every real estate tour he makes...

New York, Caleb Simpson will tell you, is a city where the maths stopped making sense a long time ago. “New York real estate is out of control,” he says with emphasis. “It’s too expensive. It’s small. It’s run down. \$10,000 does not get you that much.”

The jump from US\$3,000 to US\$10,000 a month can be due merely to an extra window, a remodelled bathroom, or the top floor versus the bottom one. “It’s kind of ridiculous living in New York,” he adds.

Still, Simpson has a reverence for how people live in the Big Apple. After all, it’s helped turn this 34-year-old North Carolina transplant into a near online superstar, with close to three million followers on Instagram alone. A filmmaker-turned-host with a skateboarder’s looseness and a documentarian’s curiosity, he built his following by walking up to strangers, asking what they pay in rent, and then seeing if they’ll let him inside their apartment for a tour. His one-take videos, shot on an iPhone, have made him an unofficial housing correspondent for a generation trying to understand how anyone lives in exorbitant cities like New York. Along the way, he’s become a reluctant commentator on inequality, a full-time storyteller, and, increasingly, someone trying to turn online attention into real-world impact.

What fascinates him isn’t just how much people pay, but how they live with those choices. He talks about a “single mom with three kids living in a one bedroom” and “someone like... a billionaire in some crazy house or whatever” who share the same block and the same restaurant. His all-time favourite tour isn’t a sky palace on Billionaires’ Row but a former laundromat in Queens (one of New York’s five main boroughs), where an artist-musician kept the old theme, carved out a conversation pit, and hung a tire swing he could “only use on Fridays because

*continued over page*



This year, he plans on doing 156 filmed home tours and 12-24 YouTube videos, while his team has grown to over a dozen people.

there were cars in the way the rest of the week". It was weird, wacky and fun. The 70-million-dollar pads, by contrast, mostly leave him cold. "The numbers are great, and it's cool to look out the window, but there's nothing going on there really, most of the time," he says.

Those observations were earned the hard way, starting with a long stretch when almost nobody would let him in. Several years ago, he had just been laid off from yet another start-up company, with enough money to keep him going for another 30 days. Experience and intense research told him that he might be onto something if he could just get people to show him inside their NYC apartments. After 100 rejections, he started to doubt his concept. What kept him knocking wasn't an obsession with apartments; it was an obsession with people.

"Less about the home," he says. "I've always been extremely interested in people... and talking with people and seeing what they care about and trying to get to the meat and potatoes of what life is really about." He wanted to ask, as plainly as possible, "What is life about? What is life about to you? And can we talk about that?" Walking into someone's home felt like the most honest way to start that conversation.

Eventually, someone said yes. "There was this guy, Aaron. He kind of understood the idea because he was a social media guy," says Simpson. "He was like, 'I get what you're doing. Let's go do it. This seems like a fun thing to do.'" That first day set the template he still follows. "We just turn the cameras on and walk in," he says of his filming method. "And then we just do one long take and it's like we're just gonna roll on everything." He protects the people who let him in by giving them control over the final cut: "I don't want anybody to feel they looked bad."

Without knowing what would happen, Simpson not only posted the first tour online, but many of the rejections as well. According to him, "everyone in New York saw those interviews". Millions of views later, the New York phenomenon went global.

Simpson has since conducted real estate tours in the likes of Sydney, London, Hong Kong, and Tokyo by always asking the same two questions: how much they pay for rent, and whether he can take a tour of their apartment. "In Japan, strangers stopped me and asked, 'Caleb, what are you doing here?'" The same thing happened in every country I visited."

The widening circle also expanded his purpose. When World Housing, which builds homes in vulnerable communities, approached him with several projects last year, Simpson decided to partner with the Cambodia Children's Fund, helmed by former 20th Century Fox president Scott Neeson, and raise money there. "I'd never done anything like this ever," he says. "It was a new kind of fear, but the community expected a certain amount of money, so I needed to figure out how to get it." Simpson asked, and his online followers delivered to the tune of US\$250,000. A community in Cambodia was rebuilt, and Simpson even donated two houses himself.

Back in New York, he's building with a new kind of future in mind. This year, he plans on doing 156 filmed home tours and 12-24 YouTube videos, while his team has grown to over a dozen people. He's also now partnering with brands and visiting celebrity homes, including visits with Scarlett Johansson and Drew Barrymore, and pizza-eating with Ed Sheeran.

But pointing the camera at everyday people and seeing what they'll reveal about their home and life will always be his core focus. Currently, he likes tiny NYC apartments, people in small places, and older artists' lofts. "Whatever I continue to do with my life, I hope it just fits that narrative of trying to connect with people, allow them the space to speak and tell whatever they find important to the world," he says.

It's storytelling by way of some of the most expensive real estate on the planet.

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# Butter, Spice & Everything Nice

Verve's 2026 Guide to the best Hot Cross Buns.



PHOTOGRAPHY: SI MOORE - BAYLY & MOORE



**DAILY BREAD**  
dailybread.co.nz

Daily Bread's triple-award-winning hot cross buns. They're heavy on sultanas, currants and candied citrus peel, with rum-soaked spices. Long fermentation using a 'lievito madre' sourdough starter renders them springy, moist, flavourful and unique. "The best buns in town!" Try their sour cherry and chocolate flavour for something different, but just as delicious. All are best served toasted and slathered in butter.

**LUCY'S GLUTEN FREE**  
lucysglutenfree.co.nz

Lucy's multi-award-winning Hot Cross Buns are infused with a blend of punchy mixed spice, plump cranberries, and fresh citrus. Each bite is a nostalgic journey, evoking the warmth of cherished traditions with a modern twist. Carefully crafted without gluten or dairy and 100% vegan-friendly. Now shipping nationwide.



**MIA YEAST**  
miayeast.co.nz

Tucked down a side street near Onetangi Beach, Mia Yeast is beloved for divine German-style breads, warm service and, from 20 March, irresistible hot cross buns – fragrant with preserved Waiheke citrus, house-blended spice, soaked raisins and cranberries (gluten-free option available too). Find them at their Totara Road bakery, at the Ostend Market, or pre-order to secure your Easter treat.



**PANETON**  
panetonbakery.co.nz

Delicious, fragrant and gently spiced, Paneton's Hot Cross Buns are an Easter essential. Crafted with a fine blend of mixed peel, fruit and spice, these hot cross buns are at their absolute best when toasted and slathered generously with butter. Order online or find them at Farro, My Food Bag and selected stockists nationwide.



**WILD FLOURS**  
wildflours.co.nz

Wildflours hand-rolled hot cross buns are perfectly spiced, packed with plumb raisins, tart cranberries and brightened with citrus notes. Soft, fragrant and irresistibly delicious, they're perfect served warm with a generous slab of butter. Located at Westgate Lifestyle Centre, 56 Maki Street.



**VOLARE**  
volarebread.com

Handcrafted semi-sourdough hot cross buns from Waikato artisan bakery Volare – naturally fermented for flavour, soft with a gentle chew. Silver medal winners at the 2025 Baking NZ Awards. Available in Auckland via selected stockists or direct to your door with home delivery at [volarebread.com](http://volarebread.com)

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GOLDEN EGG  
WITH SEA SALT BUTTER  
EGGS  
Bennell's

shop in store or online at [farro.co.nz](http://farro.co.nz)

# JAMIE OLIVER'S HOT CROSS BUNS

SERVES 12

**INGREDIENTS:**

200ml semi-skimmed milk  
55g unsalted butter  
14g dried yeast  
455g strong bread flour, plus extra for dusting  
1 teaspoon mixed spice  
1 teaspoon cinnamon  
1 whole nutmeg, for grating  
55g caster sugar  
2 balls of stem ginger  
1 large free-range egg  
2 tablespoons plain flour  
55g sultanas or raisins  
30g dried cranberries  
2 tablespoons mixed peel  
Runny honey



Jamie Oliver's take on the classic hot cross bun will add a little spice this Easter.

**METHOD:**

1. Add the milk and 50ml water to a small pan and place over a low heat for a few minutes.
2. Add the butter to a separate pan and place over a low heat for a few minutes, or until melted, then set aside.
3. Transfer the warmed milk mixture to a medium bowl and stir in the yeast.
4. Sift the flour into a large bowl, then add 1 teaspoon of sea salt, the spices, a few good scrapings of nutmeg and the sugar. Finely chop the stem ginger and stir it into the mix.
5. Make a well in the centre and pour in the melted butter, followed by the yeast mixture. In a separate bowl, beat the egg and add it to the bowl.
6. Using a fork, mix well until you have a rough dough, then transfer to a clean flour dusted work surface and knead for around 10 minutes, or until soft and springy.
7. Return the dough to a flour-dusted bowl, cover with a damp tea towel and leave to prove in a warm place for at least an hour, or until doubled in size.
8. Transfer the dough to a clean flour dusted work surface. Knock the air out by bashing it with your fist, then sprinkle over the dried fruit and mixed peel and knead into the dough.
9. Preheat the oven to 190°C, then grease and line a large baking tray.
10. Divide the dough into 12 equal pieces and roll each into a ball, evenly spacing them out on the tray as you go. Cover with the tea towel and leave in a warm place for a further 30 minutes, or until doubled in size.
11. Place the plain flour and 2 tablespoons of water into a small bowl and mix to a thick paste. Pat down the risen buns then use the batter to trace a cross over the top with a piping bag or spoon.
12. Place the buns into the preheated oven for 15-20mins, or until golden brown. Transfer to a wire cooling rack, brush over a little honey to glaze, then leave to cool.



# CHOCOLATE ORANGE MERINGUE TUMBLE

SERVES 10

## INGREDIENTS:

### Meringues

5 large egg whites (approximately 200g)  
½ teaspoon cream of tartar  
300g (1½ cups) caster sugar  
2 teaspoons cocoa powder

### Crème Anglaise

150ml (scant ⅔ cup) whole milk  
150ml (scant ⅔ cup) whipping cream  
3 large egg yolks  
1 teaspoon vanilla bean paste  
50g (¼ cup) caster sugar

### Chocolate Orange sauce

75g (roughly, a scant ½ cup) dark chocolate  
(60-65% cocoa solids), melted  
1 tablespoon runny honey  
100ml (⅓ cup + 1 tablespoon) orange juice

### To Assemble

300ml (1¼ cups) whipping cream,  
whipped to soft peaks  
3 oranges, segmented  
75g (generous ½ cup) hazelnuts, roasted and  
roughly chopped



Edited recipe extract from  
*Chocolate Baking* by Edd Kimber,  
published by Quadrille. \$59.99.

PHOTOGRAPHY: MATTHEW HAGUE

## METHOD:

1. Preheat the oven to 120°C/100°C and line two large baking trays with baking parchment.
2. For the meringues, add the egg whites and cream of tartar to the bowl of a stand mixer, or use an electric hand mixer and a large mixing bowl. Whisk on medium speed until the egg whites are foamy, then, with the mixer still running, slowly rain in the sugar. Continue whisking until the meringue holds stiff glossy peaks. dust over about half of the cocoa and fold very briefly until lightly swirled through the meringue. spoon ten large dollops of meringue onto the prepared trays. dust with the remaining cocoa and use a skewer to lightly swirl it into the meringue.
3. Bake the meringues for about an hour or until crisp and dry. When fully baked, they can be easily lifted from the baking parchment. Turn off the oven, but leave the meringues inside to cool down slowly. Once fully cooled, the meringues can be stored in an airtight container for 3-4 days.
4. For the crème anglaise, pour the milk and cream into a large saucepan, place over a medium heat and bring to a simmer. Meanwhile, put the egg yolks, vanilla and sugar in a mixing bowl and whisk together until pale. When the milk mixture has reached a simmer, remove it from the heat and pour over the yolk mixture, whisking as you pour to prevent the egg from scrambling. Pour the custard back into the saucepan and cook over a low heat, stirring constantly with a spatula, until the custard reaches between 75 and 85°C or has thickened enough to coat the back of a spoon. Pour the custard into a large jug, cover and refrigerate until needed. The custard can be stored in the refrigerator for up to 4 days.
5. For the chocolate sauce, place the orange juice and honey in a small saucepan and bring to a simmer. With the melted chocolate in a jug, pour a third of the orange juice over the chocolate and stir to combine. Add the remaining orange juice mixture in two additions, stirring well until fully combined before adding more. Once all the juice has been combined you should have a silky-smooth sauce. Cover and set aside at room temperature until ready to use. If you want to make this in advance you can refrigerate it for up to a week, rewarming slightly until fluid.
6. To assemble the tumble, place four of the meringues onto a large serving platter (preferably one with a rim to encase the sauces), using the whipped cream as an edible glue. Top the first layer of meringues with another three, then two, then one, to create a tower of meringues. randomly place the orange segments around the tumble.
7. At the table, pour over the two sauces, scatter over the hazelnuts and enjoy!
8. Once assembled the dessert should be served immediately.



# CHOCOLATE ORANGE JAFFA CAKES

MAKES 12

## INGREDIENTS:

### Financier Cake

80g (¾ stick) unsalted butter, diced  
Zest of 2 oranges  
2 large egg whites  
60g (scant ⅔ cup) almond flour  
20g (2½ tablespoons) plain flour  
80g (⅔ cup) icing sugar  
Pinch fine sea salt

### Orange Jelly

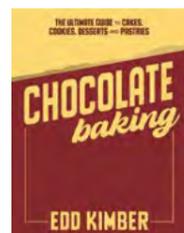
3 sheets gelatine  
200ml (¾ cup + 1 tablespoon) orange juice  
(3-4 navel oranges)  
½ tablespoon caster sugar  
A few drops orange extract (optional)

### Chocolate Coating

125g dark or milk chocolate, tempered

## METHOD:

1. To make the jelly, line a 20cm round cake tin (pan) with a couple of layers of cling film. Add the gelatine to a small bowl, cover with ice-cold water and set aside for 5 minutes or until soft. Put the orange juice, sugar and orange extract, if using, in a small saucepan, place over a medium heat and bring to a simmer. remove the pan from the heat. remove the gelatine from the water and squeeze out any excess. Add the gelatine to the orange mixture and stir to combine. Once the gelatine has dissolved, pour the jelly into the prepared tin. Transfer to the refrigerator and leave until set, a couple hours.
2. For the cake bases, lightly grease a 12-hole muffin tin and preheat the oven to 180°C/160°C. Most muffin tins are made with a non-stick coating but if yours isn't, dust the holes with a thin coating of flour, tapping out any excess, to ensure the cakes release once baked. Put the butter and orange zest in a small saucepan and place over a medium heat to brown. At first, the butter will splatter, as the water cooks out, but it will then start to foam. It is at this stage you need to watch for the appearance of brown flecks as this is the sign the butter is browned. Whilst the butter cooks, place the remaining cake ingredients in a bowl and stir to form a thick batter. As soon as the butter browns, pour it into the batter and stir until fully combined. The batter can then be used immediately or, if you prefer, it can be refrigerated for up to two days.
3. Spoon the batter evenly into the muffin tin holes, then bake in the preheated oven for 8-9 minutes or until the cakes have a golden ring around the edges. remove from the oven and set aside for 1-2 minutes before turning out onto a wire rack to cool completely.
4. To assemble, remove the jelly from the refrigerator and, using a 3.5-4cm round cookie cutter, cut out 12 discs of jelly, setting one atop each cake round. Leave for 10 minutes before adding the chocolate. If the jelly is cold the chocolate will set too quickly and it will be hard to get an even coating, so do not skip this 10-minute pause.
5. Spoon a little of the tempered chocolate on top of the jelly, using the spoon to spread it evenly and tease it over the sides and onto the cake. set aside until the chocolate has set.
6. Kept in a sealed container, the cakes will keep for around 4 days.



Edited recipe extract from  
*Chocolate Baking* by Edd Kimber,  
published by Quadrille. \$59.99.

PHOTOGRAPHY: MATTHEW HAGUE



# MALTED CHOCOLATE PANNA COTTA

SERVES 4

## INGREDIENTS:

### Malt Layer

1½ sheets gelatine  
150ml (scant ⅔ cup) whipping cream  
100ml (⅓ cup + 1 tablespoon) whole milk  
25g (2 tablespoons, packed) light brown sugar  
2 tablespoons malted milk powder  
½ teaspoon vanilla bean paste  
Pinch fine sea salt

### Milk Chocolate Layer

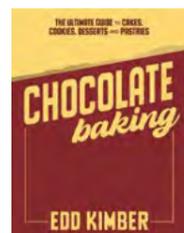
1½ sheets gelatine  
150ml (⅓ cup + 2 tablespoons) whipping cream  
125ml (½ cup) whole milk  
15g (1 tablespoon, packed) light brown sugar  
½ teaspoon vanilla bean paste  
Pinch fine sea salt  
50g milk chocolate, chopped

### To serve

Grated milk chocolate  
A little whipped cream  
Cocktail cherries

## METHOD:

1. For the malt layer, put the gelatine in a small bowl, cover with ice-cold water and set aside for 5 minutes or until softened. Put the cream, milk, sugar, malt powder, vanilla and salt in a small saucepan and whisk together, over a medium heat, until the malt has fully dissolved and the mixture is at a simmer. remove from the heat. Lift the gelatine from the bowl, squeeze out any excess water, add to the cream mixture and stir to combine. divide the mixture between four dariole moulds. refrigerate for a couple hours or until set.
2. For the chocolate layer, put the gelatine in a small bowl, cover with ice-cold water and set aside for 5 minutes or until softened. Put the cream, milk, sugar, vanilla and salt in a small saucepan and stir until the mixture is at a simmer. remove from the heat. Lift the gelatine from the bowl, squeeze out any excess water, add to the cream mixture and stir to combine. Add the chocolate to the still-hot cream mixture and leave for a couple minutes before stirring together to combine.
3. Divide the mixture between the four dariole moulds. refrigerate again for a couple hours or until fully set.
4. To un-mould, dip the moulds into a bowl of hot water for a couple seconds then carefully invert onto a small serving plate. To serve, grate over a little milk chocolate and top with a dollop of whipped cream and a cocktail cherry.
5. Before being un-moulded, and if kept in the refrigerator, the panna cotta will keep for up to 5 days. If storing for an extended period, make sure to cover the panna cotta to prevent them absorbing any odours from the refrigerator.



Edited recipe extract from  
*Chocolate Baking* by Edd Kimber,  
published by Quadrille. \$59.99.

PHOTOGRAPHY: MATTHEW HAGUE





theterracesrestaurant.co.nz

# All That Jazz

Slip back into the golden age of jazz for a night of bold flavours, fine music, and timeless charm.

Our Great Gatsby-themed dinner invites you to experience the sophistication of the 1920s - where laughter sparkles, champagne flows, and every note tells a story.

The Terraces Restaurant is once again hosting this much-loved live jazz dinner, back by popular demand after previous sold-out performances.

With only 100 seats available, guests are encouraged to book early, as this exclusive evening is one of the most anticipated events on our calendar. The ambiance will be pure art deco glamour - soft jazz, the golden glow of brushed copper lamps adorning each table, and an atmosphere that shimmers with warmth and style.

Begin your evening with a complimentary glass of champagne before settling in for a three-course dinner designed by Head Chef Ranjit Badwal and his talented brigade. Each course celebrates the season's finest flavours, crafted to delight and inspire.

The night's soundtrack comes from the Jinglewell Quartet, led by acclaimed pianist Ben Fernandez and featuring the captivating vocals of Verity Burgess. From Cole Porter to Louis Armstrong, their smooth blend of swing and soul will carry you effortlessly through an evening of elegance. Guests are invited to embrace the glamour of the 1920s with an (optional!) Gatsby dresscode to complete this immersive celebration of jazz and fine dining.



Reserve your table today for an evening of rhythm, refinement, and indulgence - where every moment glows like champagne under the soft copper light. Book directly with the restaurant on 09 926 7973 or visit [theterracesrestaurant.co.nz](http://theterracesrestaurant.co.nz). Tickets are \$120pp.

207 Riddell Road, Glendowie

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Limited Grand Cru production, drinking beautifully right now. A rare opportunity to secure a true piece of NZ wine history. Don't miss it.

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**Coming 17 March 2026**

Fine Wine Delivery supports the sensible service and consumption of alcohol. It is against the law to sell or supply alcohol to, or to obtain on behalf of, a person under the age of 18 years.



DANS LE NOIR ?

# A Blind Date with Dinner

WORDS –  
JESSICA WEALE

What happens when you remove the one sense we depend on most?

In this immersive dining experience, guesswork, giggles and great food share the spotlight.

There's dining at a restaurant, and then there's experiences that make your heart thump a little before you've even picked up a fork.

Dining at Dans Le Noir? begins not with a menu, but with a line. You place your hand on the shoulder of the person in front of you and follow your guide into complete darkness. And I mean complete and utter darkness. The moment the last trace of light disappeared, I felt that tiny flicker of doubt... what have I got myself into?

But you are not alone. You are gently guided one by one. Once we were inside what I can only guess was a dining room, our host for the night, Chayse, took each of us by the hand and placed us at our seats. Chayse told me I was at the head of the table, so I instinctively ran my hands along the edge to find my bearings. Table located. Chair secured. Pride intact.

For a minute I just sat there, listening to everybody around me settle in, staring into the abyss. And, probably wondering why today was the day I chose to wear a white top.

We were told to explore the space in front of us with our hands. Napkin first, which in this setting is less of a

suggestion and more of a survival tool. This was tucked quickly into the neck of my top and I felt glad that looking composed felt wildly irrelevant here. Cutlery next, then a glass, and a water jug. I popped the lid and used a finger as a guide while pouring to ensure I didn't empty it onto the table. Although my dining neighbour was less successful.

With sight removed, everything else turns up the volume. Conversation feels different. More focused. Without eye contact I felt myself listening more intently. Although when speaking yourself you do wonder for a second if anyone is actually listening and at one point I had to genuinely ask.

Then the food arrived. It's important to add here that the menu remains a secret until the final reveal, so every bite is guided by instinct rather than expectation.

The first bite was a small thrill. You aim your fork and hope for the best. There were a few empty attempts and a couple of near misses, which only added to the enjoyment. The starter was rich and silky, something raw and delicate. I debated between salmon and tuna, and as a sashimi fan I was fairly certain it was one of them. Yellowfin tuna, it turned out, dressed in a rich egg yolk and miso sauce, finished with a crisp tapioca and kombu cracker. Velvety, savoury, perfectly balanced. Paired with a pinot blanc, it was a quietly confident start.

*continued over page*



The main required more detective work. Pork or beef? The table was divided. I decided to abandon all dignity and let my fingers investigate. The texture gave it away first, tender with a slight crisp edge, then came an unmistakable hit of cherry. Ah yes, duck. A beautiful piece, served with roasted vegetables, cherry puree and veal jus. When my hand brushed what I later realised was a bold red wine on my left, it confirmed I was on the right track. The rioja alongside this dish was generous and warming, the kind of pairing you would happily order again, in full light of course.

Dessert was the only course I felt sure about straight away. Banana is not usually my first choice, but it



was full of flavour. Roasted banana ice cream with freeze dried pineapple, caramel sauce, an almond tuile, and passionfruit and champagne gel. Sweet, sharp, creamy and crunchy. A glass of champagne to finish and the meal stood firmly on its own, theatrics aside.

Dining in absolute darkness sharpens your senses in surprising ways. Texture becomes a language, another sense on its own. Aroma leads the way. You are constantly guessing, questioning, recalibrating. It is playful yet relaxing, and strangely intimate.

But more than that, it is humbling.

The concept was first created in Paris over two decades ago to encourage people to reconsider how they experience the world and to build awareness around visual impairment. The Auckland restaurant continues that ethos, with visually impaired and blind team members leading guests through the experience. Spending even an hour navigating food and space without sight gives you a small glimpse into how different daily life can be. The skill and composure Chayse showed throughout the evening, for example, was nothing short of impressive.

When it was time to leave, we were told to look down as the door opened as the light would be rather intense. We stepped outside. I heard birds before I properly saw anything. I felt the warmth of the sun on my face. Slowly, I looked up to see the trees moving in the breeze. It was a simple moment, but it felt amplified. The kind of moment you would usually rush past, now impossible to ignore.

Dans Le Noir? is far more than just a dinner. You will laugh, you will guess wildly, you might even spill a little water, although let's hope it's not a bold rioja. And you will walk out seeing the world just a touch differently.

For more information or to book visit [auckland.danslenoir.com](http://auckland.danslenoir.com)



# Dominique Healy

Founded in Melbourne in 2017, Dominique Healy is now back in Aotearoa, with a focus on making considered pieces constructed locally and made to stand the test of time.

**CORE CLASSICS '26**

Verve is proud to champion New Zealand designers by showcasing their latest collection. This month's designer is Dominique Healy.

At Dominique Healy, the approach is centred on longevity. Rather than adhering to traditional seasonal cycles, the brand focuses on building a considered, ongoing range of core styles – pieces designed to sell consistently, be restocked year-round, and remain part of the collection long term.

Alongside this permanent range, new styles are introduced occasionally, with select colours and silhouettes released in small, considered quantities.

[dominiquehealy.com](http://dominiquehealy.com)

1. Naia Mini-Dress in Blue Rib, RRP \$270  
 2. Maeve Shirt and Marni Mini, POA  
 3. Jill Tank in Chocolate Rib, RRP \$130  
 4. Nevermind Singlet in White, RRP \$209  
 5. Francis Top in Vanilla Silk Georgette, RRP \$340  
 6. Nevermind Dress in Blue, RRP \$390



PHOTOGRAPHY: HAMISH MELVILLE

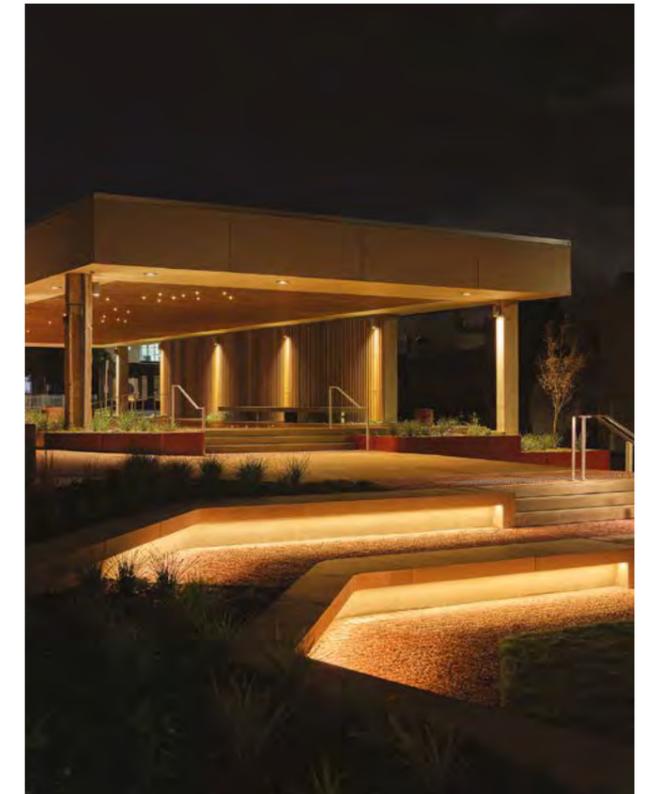
# Gifted

Twenty-five years in the making and a decade in development, Te Rimutahi is soon set to celebrate its first birthday, a flourishing beacon of community, hope and optimism on Ponsonby Road.

Te Rimutahi was the winning entry into the Ponsonby Park design by landscape architecture and urban design studio, LandLAB. Springing from a former carpark and retail site, the thoughtfully designed urban haven is one that's grounded in historical purpose. The park's name, gifted by Ngāti Whātua Ōrākei, honours the sacred lone rimu that once stood at the corner of Ponsonby and Karangahape Roads.

"This was a team effort championed by the Waitematā Local Board in partnership with community heroes Chris Bailey and Jen Ward of the Community-Led Design Group, over time growing together with mana whenua and LandLAB," says Boopsie Maran of Places for Good, the park's community and cultural concierge. "It's a gift that adds a new chapter to Ponsonby's storied history."

"It's a gift that adds a new chapter to Ponsonby's storied history."



At the Ponsonby Road entrance, an heroic vertical steel pou establishes a strong cultural presence, with its form and detailing inspired by the sacred rimu tree. Patterning, textures and colour references draw from rimu-dominated environments, while perforations along the pou echo rau (leaves) and the pūrerehua (moth) whose lifecycle beneath the bark symbolises connections to marama, forest ecologies and the wider story of the site. The artwork is courtesy of Graham Tipene.

Across the park, garden bed geometry and terracing reference Maungawhau/Mount Eden, while ground plane patterns trace the movement of water and acknowledge the nearby Waikuta and Tunamau streams. The existing canopy shelters the wānanga (education space), where ceiling lights evoke whetū and Ranginui, and lighting at ground level reflects the enduring relationship with Papatūānuku. Indeed, late last year, the park was recognised by the Designers Institute of New Zealand Best Design Awards, with the Gold award 2025 Lighting Design. The judges commented on the site's "amazing use of light" - designed by Beca Lighting - that "brings so much magic to the street after hours".

Beyond simply being a place of spiritual beauty, the park, built by advocacy, has in a sense evolved into its very own advocate for the spirit of community within Ponsonby and beyond.

"Te Rimutahi, in its heritage, was initially a place to meet on a ridge," says Boopsie. "Its role today is exactly the same as it was at its foundation - a place to meet - reflected in a community programme designed to foster connection, hence the activation name Meet me @ Te Rimutahi."

From tai chi and social dancing to jazz and Lindy Hop sessions, many activities are driven by residents themselves - including local hero Peter Rogers and bass player David Schaevitz - all of whom share a passion for "bringing joy to the area". Other initiatives include Makers Markets and Books in Parks events backed by the likes of the Women's Bookshop and Little Ley's Library, all serving to continue the focus on connection, learning and shared experiences.

"At its heart, Te Rimutahi offers both a place of calm and a chance to try something new, from folk dancing to hopscotch," Boopsie adds, "bringing friends, neighbours and visitors together in a space designed for everyone to relax and enjoy."

*Meet me @ Te Rimutahi in March: Tai Chi Tuesdays 9:30am-10:30 am; Books in Parks - Reading Party on 19 March 4pm-6pm.*



ponsonbycentral.co.nz

# Central Perks

We grab a coffee with Ponsonby Central's creative director, Nick McCaw.

## How was the summer season for Ponsonby Central?

This was our first full summer following a significant amount of refurbishment work, so the precinct was absolutely buzzing. We had a great Christmas - lots of kids and young families coming through to see the model Christmas train. Alongside that, we activated the centre with real Christmas trees throughout, so there was that beautiful pine smell in the air. It felt genuinely magical.

Since then, we've enjoyed an amazing run with strong trading across the board, plenty of international visitors, and a real sense that Ponsonby Central is humming again!

## What are you most excited about for the upcoming season?

This year will be our biggest yet in terms of transformation. We're completing the retractable cover over the central restaurant lane, which will fundamentally change how the space feels and functions. Plus, we're working through six or seven refurbishments with existing businesses. We're committed to giving each tenant the opportunity to refresh and re-energise their space.

We're also introducing a very cool new parking system this year. The idea is simple: if you shop or dine at Ponsonby Central, you'll collect free parking minutes. We want to create the best-case scenario - free parking while you're enjoying the precinct.

This year is really about reinvention - and by the end of it, Ponsonby Central will feel sharper, more dynamic, and more exciting than ever.

## What are you most proud of in terms of the evolution of Ponsonby Central since its inception?

Before our ownership, Ponsonby Central was already an exceptional creation. The vision to transform a rough old building and car yard into a curated, bustling collection of great businesses was a genuine gift to the city.

Our role has been to give it a new lease on life while respecting what made it special in the first place. We see ourselves as building on that original vision and continuing to position Ponsonby Central at the forefront of exciting New Zealand hospitality precincts.



## What excites you most about the future?

Long term, the opportunity is simple but powerful: if we continue to take great care of the precinct as a whole, and continue to support our tenants to evolve as tastes and markets shift, Ponsonby Central will just keep getting stronger. It takes real effort from both us as owners and from our tenants. But that partnership - that shared commitment to getting better - is what ensures the place continues to improve year after year.

## What role does Ponsonby Central play within the Ponsonby community?

It has always been - and will continue to be - that place you can go at any time of day and find something that delights you. Whether it's food, beverage, or shopping, there's enough variety and quality that no matter your mood, or who you're with, there's something for everyone. There aren't many places that can offer that alongside an authentic hospitality experience.

## What's the best cocktail in Ponsonby Central right now?

The safest bet is to head to Bedford Soda & Liquor and try one of their revolving house specials. They're constantly evolving

their cocktail offering, often in collaboration with different brands and promotions. There's always something new, and it's always executed brilliantly.

## And the best dish?

That's a tough one! There are some truly iconic dishes across the precinct, but if I had to pick a top three - The Bang Bang Chicken Salad at The Blue Breeze Inn, the prawn toast at Gaja, and any prime cut of beef cooked over coals at El Sizzling Chorizo. Each one captures a different part of what makes Ponsonby Central special.

## Favourite place to hang out outside of Ponsonby Central?

Anywhere by the water in Auckland is spectacular. We're incredibly lucky. The waterfront around Wynyard Quarter, the promenade toward Westhaven and under the bridge - getting down there and enjoying the coast is a reminder of how blessed we are to live here. It's a glimpse of what Auckland can continue to become as access to the waterfront expands.

# Joining the Cub

WORDS —  
ALEXIA SANTAMARIA



Kruger, South Africa's most iconic national park, is a vast, untamed wilderness that's ripe with wildlife and natural wonder.

South Africa is not mucking around.

After the long flight from Auckland to Johannesburg and a transfer to the Kruger region, there's just enough time for a quick bite and a shower at our beautiful accommodation, Moditlo River Lodge, before we're asked to be in the lobby at 4pm sharp for our first game drive.

Straight to the good stuff - huge animals, in the wild. That's one way to outrun jet lag.

Climbing awkwardly into the open jeep beside our guide, I realise I have absolutely no idea what to expect. It's my first time on this extraordinary continent, thanks to the amazing team at Viva Expeditions, and the mechanics of safari life are still a mystery. But it doesn't take long to get the picture. Barely five minutes in, our tracker signals quietly to the guide. There are low mutterings in their local dialect, a gentle turn of the wheel and suddenly we're just metres from a lioness and her cubs.

A sharp collective inhalation is followed by reverent silence as our gobsmacked group tries to take it all in - the beauty of these animals, their proximity, the surreal calm of it all. The trio glance at us much like my cat does at home - mild curiosity mixed with indifference. So strangely familiar.

"These animals are used to the vehicles," our guide explains softly. "We head out at dawn and again in the late afternoon every day, and many of us have been doing this for decades. They know the jeeps, they know us, and they know we mean no harm. So, they look at us - and let us look at them."

It feels like a quiet privilege.

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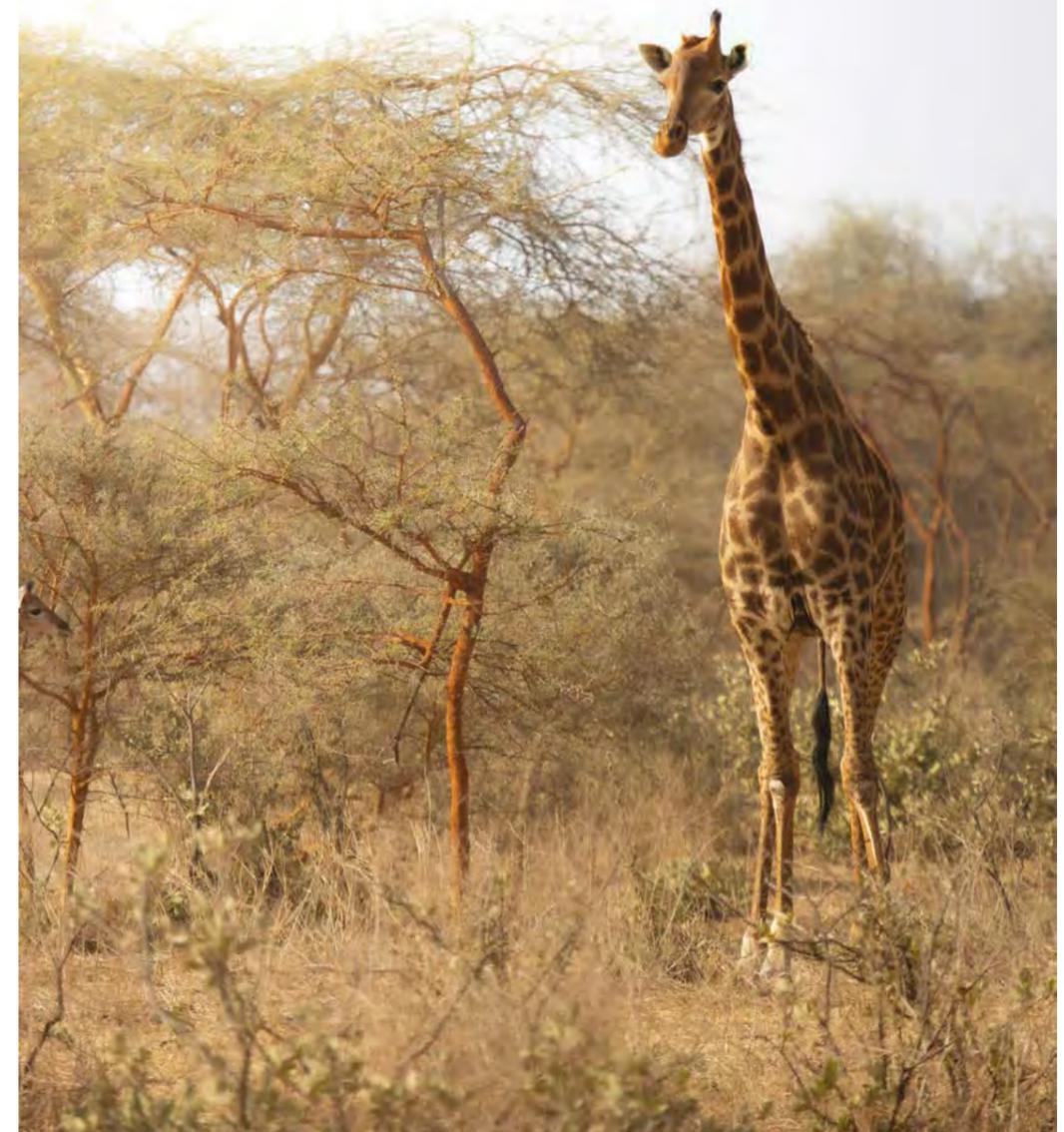
After everyone has taken what must be their 345th photo, we set off again - and the sightings keep coming. Rhinos, elephants, giraffes and impala appear with almost dreamlike regularity. It is hard to comprehend that less than 24 hours earlier I was at Auckland Airport wrangling passports, luggage and general stress-y-ness. Now I am here, watching Africa unfold in real time. And just when I think it can't get any better, our guide flips down a panel at the front of the vehicle to reveal a makeshift bar, producing perfectly chilled gin and tonics as the sun begins its gorgeous descent.

South Africa, I know we've just met, but I think I love you.

The next few days follow a similar rhythm with plenty more delighted gasps and barely contained excitement as the creatures from our childhood storybooks seem to step off the pages into reality. The volume rises several notches whenever babies are involved. I'm not sure I will ever see anything more adorable than a young elephant, still figuring out how to use his trunk, stumbling and bounding awkwardly behind his mother and the rest of the herd.

## South Africa, I know we've just met, but I think I love you.

And while I could happily have spent the entire week drifting between game drives, Boma dinners, swimming pools and the warmth of smiling ever-joyous staff, there is plenty more to discover beyond the lodge. A visit to Elephant Moments was a true highlight of the trip, and possibly my life. Established in 1997 after the rescue of a four-month-old calf named Jabulani, the sanctuary grew from one orphaned elephant into a place dedicated to the care and protection of elephants who have lost their families to poaching. Standing so close to these enormous creatures - some raised by the very humans guiding us - was quietly profound. They swing their trunks with gentle curiosity, allowing us to touch their impossibly rough skin, and regard us with an intelligence that feels unmistakably present.



Listening to the stories of the love and effort that goes into rehabilitating these vulnerable animals makes the experience one I will never forget

A less gentle - but no less extraordinary - experience is the Hoedspruit Endangered Species Centre, where conservation programmes are actively safeguarding some of Africa's most vulnerable wildlife. We encounter cheetahs, rhinos and African wild dogs up close, and are fortunate to meet the founder, Lente Roode, whose captivating stories bring the

centre's origins vividly to life (it all started with a single orphaned cheetah cub who became her pet when she was six).

Another once-in-a-lifetime moment comes at HERD's Vulture Restaurant, where staff lay out meat and carcasses and let nature take its course. Within minutes, the sky darkens as hundreds of vultures and other enormous birds of prey descend in a primal feeding frenzy - raw, chaotic, brutal and utterly mesmerising, like a scene from a real-life wildlife documentary.

The Kruger region was everything I dreamed of, and so much more. Seeing these animals move through vast, untamed landscapes is the kind of experience that recalibrates your sense of scale and reminds you how small we really are.

I once read that if you can only visit two continents in your lifetime, you should visit Africa twice, and after this first trip to South Africa, I think that might just be true.

# Of Wines & Wildlife

As if stunning wildlife safaris aren't a thrill enough, South Africa follows through with sophisticated cities, soul-stirring landscapes, diverse cultures and world-class wines.



There is a rhythm in the streets, an intoxicatingly earthy air in the wilderness and a warmth in the welcome that it's hard to find anywhere else in the world.

Where to start is the question. The expert travel designers at boutique travel company World Journeys all have their personal favourites, but all agree on one thing. Firstly, it's a given that you simply must go on safari, preferably in a private game reserve where your engagement with wildlife is on a much more exclusive basis, far from the crowds. Up-close and personal you could say! Privately owned and managed, they are a perfect example of conservation and tourism working in harmony.

Emerging from the wilderness, you're going to want a taste of city life to mix things up, and Cape Town delivers. A great place to start is atop Table Mountain, from where you can see the Cape Peninsula with its penguin colonies, the sparkling V&A Waterfront and Robben Island, where Nelson Mandela was incarcerated for 18 years.

And finally, you'll want to experience the Cape Winelands, home to Cape Dutch architecture, historic vineyards and some absolutely world-class wines. Charming small towns offer plenty of shopping opportunities, and the temptation continues with wine tastings at some of the beautiful vineyards. Enjoy Chenin Blanc, Cap Classique, Pinotage and other varietals, all benefiting from the region's Mediterranean climate. If you love food, wine and luxury, this is the place for you - the boutique hotels here are divine.

Yes, South Africa is all about safaris, but it is so much more, it is spectacular.

## SOUTH AFRICA SPECTACULAR

9-day tailor-made itinerary

Combine the very best of sophisticated Cape Town and the Winelands, with a spectacular safari in Sabi Sands Private Game Reserve - luxury in the wild!

### HIGHLIGHTS:

Cape Town Staying in a boutique hotel, take the cable car up Table Mountain, explore the historic city centre and colourful Bo Kaap.

Cape Peninsula Take a scenic coastal drive past beautiful beaches and fishing villages to Cape Point where the Atlantic and Indian Oceans meet and nature reigns.

The Winelands Travel renowned wine routes through Paarl, Stellenbosch, and Franschhoek, settled in 1688, enjoying wine tastings as you go.

Sabi Sands Private Game Reserve This luxury safari is in a private game reserve adjacent to Kruger National Park, home to a myriad of wildlife, encountered on daily game drives with expert guides. Your safari lodge is all inclusive, your suite featuring a private plunge pool.

*For details contact your travel agent,  
or World Journeys 0800 117 311  
worldjourneys.co.nz*

TAMODI ESTATE, PLETTENBERG BAY

# A Way of Being

Set above the pristine coastline of South Africa's Garden Route, Tamodi Estate & Polo Reserve is more than a destination, it's a way of being.



A vision grounded in nature. Tamodi is born from a love of land, horses, and the quiet dignity of meaningful design.

Tamodi Estate & Polo Reserve is an intimate countryside estate located in Plettenberg Bay, in South Africa's Western Cape. Conceived as a sanctuary of slow, thoughtfully curated hospitality, the reserve brings together refined interior design by Studio Ashby, equestrian heritage, and a deep connection to nature.

With just 10 spacious suites, polo facilities, and a culinary offering centred on seasonal, locally sourced ingredients, Tamodi offers a highly personalised experience designed for rest, privacy, and meaningful connection. Surrounded by protected landscapes and shaped by a strong commitment to environmental stewardship and community engagement, Tamodi Estate & Polo Reserve invites guests to experience a sense of home within a naturally serene setting.



The hotel is organised around a central building conceived for shared living, echoing the atmosphere of a private club. A library and reading room, serene terraces, and a pool that extends communal life outdoors form a sequence of spaces designed for unhurried connection.

Across 811sqm dedicated to shared interiors, the design strengthens the relationship between indoors and out through generous openings, decks, and transitional spaces that soften the boundary between shelter and landscape.

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Tamodi is a sanctuary of natural elegance, where polo culture, soulful retreat, and untamed beauty come together.





A palette of natural tones and organic textures runs throughout, in dialogue with the architecture and local materials such as stone, wood, and clay, shaping interiors that feel authentic and deeply rooted in their surroundings.

Painted walls and joinery, along with new stucco finishes for fireplaces, reinforce a sober, cohesive, and timeless aesthetic.

The aim was to establish a distinct identity aligned with the climate and rhythm of the place.

The result rests on precise decisions — well-scaled furniture, seating that invites lingering, and discreet storage solutions — so that functionality fades into the background and character emerges through tangible details.

**Get the look with Resene**

- Resene Green White
- Resene Stone Age
- Resene Mustard







PHOTOGRAPHY: COURTESY OF TAMODI ESTATE & POLO RESERVE



Generous proportions already ensured ease of movement; the design effort therefore concentrated on refining performance and elevating comfort through carefully curated layers of textiles, accessories, and finishes.

To add depth and warmth, large handwoven rugs crafted in Cape Town were incorporated, produced on looms designed specifically for the project.

The colour story draws directly from the surrounding landscape: soft lavenders, olive greens, golden yellows, warm terracottas, sky blues, and deep browns.

**Get the look with Resene**

- Resene Kalgoorie Sands
- Resene Smoke Tree
- Resene Green Acres

To find out more visit [tamodi.com](http://tamodi.com)



# Wildlife Wonders of the World

From the wilds of the Galápagos to gorilla forests, whale-filled oceans and luxury safari plains closer to home, these extraordinary experiences bring you up close and personal with some of the planet's most unforgettable wildlife.

#### WHALES OF TONGA

Between June and October, humpback whales migrate from polar feeding grounds to the warm tropical waters of the South Pacific to breed. A raft of experienced operators leads small, respectful group tours, with opportunities to observe these graceful giants from the water - with strict safety and behaviour protocols ensuring minimal disturbance. The first moment spotting a humpback beneath the surface is unforgettable - a powerful, humbling encounter that stays with you long after you return to dry land.

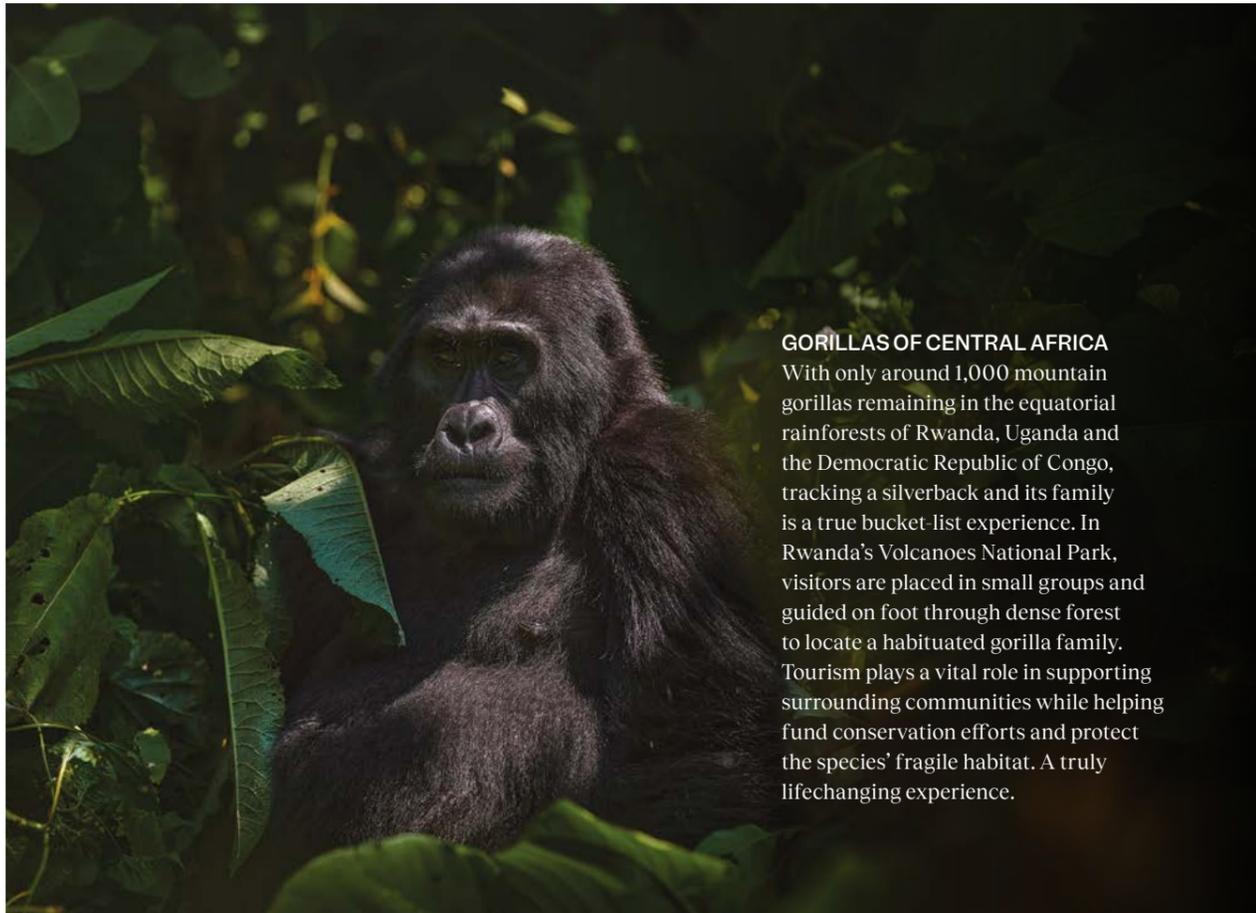
IMAGE: HUMPBACK WHALES OF TONGA

**GALÁPAGOS ISLANDS**

Off the coast of Ecuador, the Galápagos Islands are without doubt one of the world's most extraordinary wildlife destinations. Straddling the equator, the climate is relatively consistent year-round, with only subtle shifts between warmer, wetter and cooler, drier periods – and an absolute abundance of wildlife in every season. Strictly protected (around 95% of the land is classed as national park) and explored with only certified naturalist guides, the islands allow for close encounters rarely experienced anywhere else – from giant tortoises and marine iguanas to sea lions and unique birdlife – with the creatures never having learnt to fear humans. Volcanic landscapes, lava fields and vibrant coastal ecosystems add to the total sense of wonder.

**GORILLAS OF CENTRAL AFRICA**

With only around 1,000 mountain gorillas remaining in the equatorial rainforests of Rwanda, Uganda and the Democratic Republic of Congo, tracking a silverback and its family is a true bucket-list experience. In Rwanda's Volcanoes National Park, visitors are placed in small groups and guided on foot through dense forest to locate a habituated gorilla family. Tourism plays a vital role in supporting surrounding communities while helping fund conservation efforts and protect the species' fragile habitat. A truly lifechanging experience.

**ALASKAN BEARS**

Surrounded by towering glaciers, dense forests and salmon-filled rivers, Alaska is the USA's most remote – and possibly most untamed – state. From brown bears and caribou to moose and bald eagles, wildlife surrounds – and few experiences rival witnessing the power of a grizzly up close. Travelling with experienced guides, such as Alaska Photo Tours, is essential. In summer, unforgettable photography trips to Katmai National Park depart from major gateways including Anchorage and Seward.





#### AUSTRALIA'S MONARTO SAFARI RESORT

And, for something a little different, just across the ditch, Journey Beyond, Australia's leading experiential tourism group, has recently announced that reservations are now open to book at South Australia's newest unique luxury stay Safari Lodge at Monarto Safari Resort.

The resort offers a rare luxury escape less than an hour from Adelaide, beside Monarto Safari Park and the Wild Africa precinct in the Murraylands. It overlooks sweeping waterholes and open plains, immersing guests in a true safari setting. A stay includes all meals and beverages, along with an exclusive guided safari in a custom open-sided 4WD through the 550-hectare Wild Africa area.

Each luxury safari tent is designed for comfort and immersion, featuring a private outdoor deck, spacious lounge, king or twin bedding, ensuite bathroom and dressing room, with accessible options available. Wildlife roams just metres away, from giraffes and zebras to antelope and ostrich, while endangered species including southern white rhinoceros, cheetah and hippopotamus can often be spotted around nearby waterholes.

"The opening of Safari Lodge signals the new level of luxury at Monarto Safari Resort," says Gerry Ryan OAM, owner of the luxury Lodge and Resort.

"It's an opportunity to delve into an African wildlife experience, witness the beauty of diverse species, and indulge in the serenity of your surroundings."

Beyond the safari, guests can unwind at the onsite pool or private plunge pools, visit the gym or pickleball court, and relax in the outdoor lounge. Evenings are made for sundowners as animals move across the plains, followed by exceptional stargazing in the clear Murraylands night sky.

And, as part of Journey Beyond's commitment to people, place and planet, for every stay at the Lodge a portion of the room rate will be donated to Monarto Safari Park's conservation programmes.

"Since opening in May of last year, Monarto Safari Resort has been wowing guests and was recognised as the Best New Tourism Business at the 2025 SA Tourism Awards," says Chris Tallent, Journey Beyond CEO. "It has created a destination that showcases the beauty of the Murraylands landscape whilst inviting guests to explore Australia's very own Wild Africa safari experience."

*Safari Lodge will be taking bookings from 2 April. Discover more at [monartosafariresort.com](https://www.monartosafariresort.com)*

# Driven Off-Road

From early half-track cars and wartime Jeeps to Land Rover icons and modern endurance routes, the evolution of off-roading represents a relentless pursuit of muddy freedom.

## LAYING TRACKS

French engineer Adolphe Kégresse developed a half-track car called Autochenille for Tsar Nicholas II before World War I. André Citroën later acquired the rights, promoting the Autochenille through high-profile expeditions across Asia and Africa – the B2 model became the first vehicle to ever cross the Sahara. Widely adopted by military, farming and forestry sectors, it also became popular on British grouse moors.

## MILITARY ROOTS

Advances in off-road tyre technology reduced the need for tracked vehicles, ushering in the era of wheeled off-roaders. The USA-built Jeep led the charge thanks to its rugged design and deep-tread tyres proving ideal for reconnaissance, communications and utility work across harsh terrain. Developed rapidly after 1940 as the army sought a reliable replacement for horses, the off-roader is widely hailed as playing a major role in the Allies' second world war victory. Surplus Jeeps later fuelled a civilian off-road boom, cementing their place as one of the most iconic and influential vehicles of the 20th century.

## ROVING

Originally inspired by Jeep, the British-built Land Rover evolved from humble beginnings as a utility vehicle into one of the defining names in luxury off-roaders. The Rover Motor Company built its first prototype in 1947, nicknamed the 'Centre Steer' owing to its central driving position. Designed to support Britain's agricultural recovery, the concept led to the first production Land Rovers in 1948, laying the foundation for today's powerful V8-driven Defender models.

## EATING DUST

One of the world's most dangerous off-road races, the Baja 1,000 is a brutal test of endurance across roughly 1,900 kilometres of desert on Mexico's Baja California Peninsula. Featuring classes from motorcycles to pickup trucks, it has claimed both lives and machines alike. The first official race was held in 1967, though its roots trace back five more years when stuntman Bud Ekins rode the route to test a Honda Scrambler... and sparked a legendary annual motorsport challenge.

## LOAD OF TAT

With no official signs or single path, the TransAmerica Trail (TAT) is only for those in the off-road know! The coast-to-coast off-road route reaches more than 8,000 kilometres across the United States, created for dual-sport motorcycles and 4x4 vehicles. Stretching across 13 states that link the Atlantic to Pacific Oceans, it follows dirt, gravel and forest tracks through remote terrain, including areas such as Moab. Expect to face mud, sand, rocks and water crossings, with the best conditions typically between May and September.

# Rock Star

Five years on from its relaunch, the legendary Land Rover Defender has had an upgrade.

While remaining rooted in the 1948 Series I, the Defender was first introduced as the Land Rover One Ten — a nod to its 110-inch wheelbase — in 1983 and remained relatively unchanged, famed for its riveted panels, until its discontinuation in 2016. Four years later, the all-new Defender was born, sleeker and more stylish. And it's not looked back since.

"Production is at full capacity to meet demand, and the latest changes are part of our continuous commitment to make adventures even more satisfying," says Mark Cameron, Managing Director, Defender. "Fresh design enhancements, new colours and an expanded range of accessories follow Defender's comprehensive upgrade last year, ensuring our iconic 4x4 is better than ever."

Evolution, rather than reinvention, defines the latest Defender line-up. The 110 sits at the heart of the range, flanked by the compact 90 and extended 130,

while the heroic Octa leads from the front, pushing performance and off-road prowess to new extremes.

Together, they make for an impressive convoy as we head into Tahorakuri Forest, just outside Taupō, to test the treads and send some mud flying across those sculpted, muscular flanks.

Upgrades across the Defender line-up include a crisp new headlight design with signature detailing, standard fog lights and flush rear lights with smoked lenses. A refreshed palette of contemporary colours, including Woolstone Green (inspired by Woolstone waterfall in the UK) and Borasco Grey (a nod to the Borasco silver mine in California), is paired with upgraded materials and finishes. A new 13.1-inch infotainment touchscreen — up from 11.4 inches — sits above a repositioned dash-mounted gear shifter, delivering clearer visuals and more intuitive control for front-row occupants.

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The 110 is Aotearoa's best-selling Defender for good reason, playful and striking the best balance of space, comfort and everyday usability.



That touchscreen certainly comes in handy when crowning some of the steeper sections of the track. With exterior cameras covering all angles, drivers can watch their progress – and avoid obstacles – entirely onscreen rather than through the windscreen! Adaptive Off-Road Cruise Control is now available on Defender for the first time, making rough terrain easier to tackle in comfort, while the Defender 130 offers an optional integrated air compressor for quick tyre-pressure adjustments on the move, on the dirt. An evolution of All Terrain Progress Control, the system lets drivers set a preferred comfort level while it automatically manages speed over uneven ground, improving composure off-road and reducing driver effort.

The 90 model – sans air suspension – certainly feels more in tune with the original Defender, sure to please the purists off-road while serving as a decent city option too. The 110 is Aotearoa's best-selling Defender for good reason, playful and striking the best balance of space, comfort and everyday usability. The 130 is the long-wheelbase tourer of the range,

prioritising passenger room and load capacity, making it the most practical choice for families and long, gear-heavy adventures.

And then the glorious Octa is a Defender on steroids.

While each and every one of the previous models boast their very own more-than-capable characteristics, sinking into the Octa feels like a whole new beast (with pricing that begins north of \$300,000). The “extreme performance hero” of the Defender family pairs a 4.4-litre twin-turbo V8 and dedicated Octa off-road mode with a 6D Dynamic air suspension system that replaces traditional anti-roll bars with hydraulically linked dampers to actively control body movement.

The fastest and most capable Defender gains a further revised colour palette, adding Sargasso Blue – its coarse sparkle inspired by the Sargasso Sea – alongside Charente Grey and Petra Copper.

A new Textured Graphite finish further boosts the vehicle's boldness, lending a

matte, metallic edge that underscores its tough-luxury appeal.

From Series I to Octa, the Defender story is one of constant evolution – and the journey is clearly far from over.

#### GETTING PERSONAL

Explorer, Adventure and Urban packs allow further personalisation, alongside new black-finish Expedition Roof Rack, Cross Bars, Front Undershield and a dark rear scuff plate option.

Deployable or fixed side-steps improve access, while Defender Octa adds a 4,500kg-rated winch and Defender 130 offers an integrated air compressor. Matte black bonnet decals are updated across 90, 110 and 130.

The Defender Journey programme also returns to New Zealand, with guided South Island off-road experiences led by professional instructors.

2026 Zeekr X

# Stylish Practicality

WORDS —  
TIM WARREN



The Zeekr X is a mid-sized SUV that bridges the gap between established premium marques and volume brands — a compelling proposition for buyers seeking high-end features without the painful price tag.

Zeekr is part of the Geely group who own brands including Volvo, Polestar, and Lotus. This ownership structure provides Zeekr with bona-fide European credentials. The design team in Gothenburg is led by former design chief of Bentley and Audi, with a philosophy of attainable luxury. With European design and Chinese technology, the Zeekr brand is destined primarily for Western markets. Distributed and backed by Giltrap Group in New Zealand, this partnership ensures access to one of the largest parts distribution centres and significant resource knowledge.

X builds on the Volvo EX30 platform. You immediately notice the Zeekr X is stylish. The body panels look right at home alongside the Volvo range. Frameless windows and mirrors are part of that premium touch where details matter. Buyers can choose from five colours, ranging from white to a pine green, and the paint quality is impressive, featuring a pearlescent finish that stands out in the sunlight. The car sits on handsome 19- or 20-inch rims that look at home on any high-end vehicle. Wrapped in Continental tires, they fill the arches giving a planted stance.

The cabin offers restraint and calm. Clean lines lead the interior, creating a relaxing atmosphere. Space is excellent for a car of this size: a six-foot-two person can sit comfortably in the rear seat. A smoked fixed glass roof spans the cabin, affording a fabulous view and adding to the sense of airiness. The interior comes in three colourways: charcoal black, blue, or mulberry rose.

The standout feature of the interior technology is the powerful Yamaha stereo. It includes 13 speakers and metal speaker grilles that look exceptional. The sound quality exceeds expectations with professional, crisp, high-quality audio. The infotainment system is slick and responsive, intuitive and configurable. The interface allows for easy wireless phone integration. Great news is that with the heads-up display projecting vital information onto the windscreen you can keep your eyes on the road.

The voice control system works well without requiring specific training. It understands natural commands for navigation, music, and temperature adjustments. For those who prefer physical control, the steering wheel features customisable buttons. You can set these to trigger a range of frequent functions.

Practicality is everywhere and we can't list everything here. The car features V2L (Vehicle to Load) technology: that is a power socket for appliances, a practical feature for camping or road trips. The comprehensive safety suite uses five cameras, five radars, and 12 sensors to monitor the environment. It includes blind spot detection, automatic parking assistance, and seven airbags.

It's an easy car to live with in town due to excellent manoeuvrability, visibility and an accurate camera package. The all-wheel drive (AWD) model puts down 315kW of power and sprints to 100km/h in an extraordinary 3.8 seconds. Acceleration is effortless. The Zeekr X beats most cars off the line with the instant torque. On main roads, the car possesses a gliding feel that is pleasant. It remains quiet, thanks to the well-insulated cabin, and the ride quality on highways is good.

The one-pedal driving mode works well and is configurable to your style. The car features snow and off-road modes, including hill descent control. While this is no dedicated off-roader, these systems provide extra confidence if conditions deteriorate. The adaptive cruise control and lane holding assist work reliably, maintaining distance and keeping the vehicle centred.

Positioned as a brand that sits at the higher end of the value market, the package at this price is good and backing that up is the warranty package — five years with unlimited kilometres, and eight years or 160,000km for the high-voltage battery. That is peace of mind!

If you're looking for a good family car, it's hard to go wrong with the Zeekr X. It offers a safety heritage, great design, and a lot of equipment for the money. A stylish and rapid vehicle that challenges the norm.

*The rear-wheel drive version starts at \$59,990, while the performance-focused all-wheel drive model is \$69,990. Sitting in between is the RWD + Convenience package which adds Yamaha hi fi, electric passenger seat controls, heated steering and more.*

[zeekrlife.com/en-nz](https://zeekrlife.com/en-nz)



# Space, Style, Swagger

Last year, the Mazda CX-80 picked up an award for the country's Best Large SUV, praised for its styling, dynamics, and efficiency.

The SUV arrives with either a 3.3-litre inline six mild-hybrid petrol or a 2.5-litre plug-in hybrid powertrain. We had the 2.5-litre plug-in hybrid, the more practical and versatile option with up to 60km of EV range for everyday driving - before the petrol engine seamlessly takes over.

But before we get to that, it was the colour - that we incorrectly guessed to be gold - that first stopped us dead in our tracks: Melting Copper Metallic. It flirts with bling but (thankfully) never quite spills over into that, and paired with the black wheels, the contrast works beautifully (and everyone we asked agreed).

The CX-80 is a big SUV - one of the largest on our roads - and it sure does own it. Pulling out of the forecourt, we were immediately struck by the European feel - composed, refined, and premium. There are four drive modes: Normal, Sport, EV, and Off-road. EV mode does as you'd expect, offering only EV power for as long as you have range left in the battery. Normal isn't that far different, keeping the drive in EV for as long as you have charge, starting

the petrol engine only when the load increases, like climbing a hill, or when you ask for increased performance via the accelerator pedal. Sport offers a noticeably increased performance as the petrol engine kicks in more quickly and often to deliver a more responsive drive.

The interior strikes that sweet spot of restrained elegance. Despite plenty of black, the light headlining and full-length moonroof keep it feeling airy - the latter proving very popular with the two toddlers in the back. Soft-touch finishes, black leather and subtle silver detailing lift the space, and the overall quality feels genuinely premium.

The 12.3-inch infotainment screen is clear and intuitive, really very easy to use - though not needed to be used too much owing to equally handy commands on the steering wheel that soon become second nature. Second-row passengers get their own climate controls, vents, USB-C ports and heated outer seats, while the stretched wheelbase creates generous space, with the third row designed to be used on occasional but for passengers up to 1.7m tall.

The heads-up display is excellent - showing maps and directions as well as speed and limits, even upcoming ones - and the 12-speaker Bose system delivers a rich, confident sound, especially on longer drives - also popular with those toddlers!

The CX-80 offers the largest luggage capacity of any Mazda SUV, helped by clever underfloor storage. With all seven seats in place it provides 258 litres of boot space, expanding to a generous 566 litres in the five-seat configuration.

This is a ride designed for real life - beach days, double prams, sports bags and the general chaos that comes with family weekends (the automatic boot opening is already sorely missed). The ride is smooth and confident, and it carries a full load without ever feeling cumbersome. A genuinely family-ready SUV that refuses to sacrifice style or swagger.

[mazda.co.nz](https://www.mazda.co.nz)

# Beauty Picks

This month's curation focuses on holistic wellbeing, nurturing your skin, hair, and body through daily protection and monthly care.

## Cadence Period Comfort Duo Pack

This duo contains two targeted products to provide support in the lead-up to your period, and immediate comfort and muscle relaxation during your period.



## Natural Zest Divine Rosehip Face Exfoliator

This luxurious polish gently sweeps away dull, dead skin cells, unveiling a fresh, glowing complexion.



## Dyson Amino™ Leave-in Scalp Bubble Treatment

Minimises hair loss by 63% and reduces excess oils by 62%, offering immediate relief while shielding against 2 environmental stressors.



**People4Oceans  
SPF 30 Iridescent Cream**  
Light-reflective, iridescent pigments that delivers a healthy, radiant sheen, making it ideal as a standalone daily moisturiser or luminous primer under makeup.



**ghd  
speed Hair Dryer**  
Ultra-fast, controlled drying with a cool-touch design, causing no detectable heat damage.

## TIZO Mineral Sun Defense Tinted SPF 50

Broad-spectrum protection with a sheer satin tint that evens tone, fights free radicals, and feels weightless all day.



**DMK Skincare  
Hydrating Masque**  
Provides supreme hydration, which is great for skin prone to irritation and sensitivity and encourages the appearance of firmer and more youthful-looking skin.



**Dr Tom Nailcare  
Nail Strengthening  
Intensive Care**  
Targets damaged nails for faster repair and resilience, helping prevent splits and restore healthy growth.

naturalzestskincare.com

# It's Only Natural

Amanda Grindrod's wellness-led skincare brand Natural Zest may be small-batch but is already making big waves. Handcrafted with care in her Christchurch lab, it's received 13 international awards in the past year.



## Amanda, what was the inspiration and motivation behind launching Natural Zest?

Natural Zest was born from my own struggles with dry, sensitive skin. As a registered nurse, I wanted to learn more about the ingredients I was putting on my skin. I studied and gained Diplomas in Organic Skincare Formulation and Aromatherapy to further my knowledge. I began to experiment with making products from natural ingredients, which I trialed on myself, friends and fellow nurses. I never set out to build a business, but the feedback was so encouraging.

People kept telling me how good their skin felt and started asking to buy the products. That's when I thought that maybe it's something worth sharing.

## What sets it apart from other skincare brands?

As a nurse, my focus has always been on skin health rather than quick fixes. I believe this philosophy ensures our skin can age well and provides authenticity and intention to beauty and selfcare regimes. The difference with Natural Zest begins with the main ingredients, which for most skincare products is water. While it's far cheaper to formulate using water as the main ingredient, I wanted to create products where every single ingredient provided skin benefits. Because of this, I only use pure, potent plant oils and hydrosols as main ingredients, which are truly amazing for hydrating, balancing and calming the skin. Essentially, I've created a luxury skincare brand that's effective and affordable.

## You've won a lot of awards in the last year.

It's been an incredible 12 months. Winning 13 international awards - including seven at the prestigious Beauty Shortlist Awards, plus Gold and Silver at The Green Parent Awards, Gold and Bronze at the Clean + Conscious Awards, and two awards at The Universal Beauty Awards 2026 - including Bronze for Best NZ Beauty Brand - is such an honour. What makes it even more special is that these awards are independently judged, so the recognition is purely based on the quality and performance of the products.

It's incredibly rewarding to see my handcrafted brand celebrated on a global stage.

## Do you have favourites from the range?

While it's hard to choose a favourite, I'm particularly proud of Rejuvenate Vitamin C & Hyaluronic Acid Cream. It really embodies my philosophy of combining powerful, data-driven ingredients with natural and organic botanicals. The feedback from customers - how it's brightened their skin and softened fine lines - makes it incredibly rewarding. I'm also especially fond of Regenerate Marine Algae Eye Cream, and the Divine Facial Polish, which delivers an instant glow and that spa-like feeling at home.

## Anything else people might be surprised to learn?

I haven't worn foundation for years, not because I'm against it, but because I've focused on nourishing my skin, so it feels and looks good without it. I truly hope more people feel empowered to care for their skin naturally, to be curious about their skincare ingredients, and to embrace ageing gracefully. While we may have some blemishes and imperfections, I truly believe that healthy skin is beautiful.

Explore the award-winning range at [naturalzestskincare.com](https://naturalzestskincare.com)





drtomnailcare.com

# Nailing It

After years of struggling with weak fingernails, classical guitarist Tom Cawood went on to become a scientist and medical doctor and ultimately develop a highly effective solution using sheep's wool technology.

Proven in the lab and in real-world use - including among guitarists - the biodegradable formula strengthens nails without solvents, gels or glues, with future success aimed at funding research to combat didymo threatening South Island rivers.

"My medical and scientific background - and complete lack of beauty industry experience! - shaped everything," the Dr Tom Nailcare founder tells *Verve* "I started by analysing the ingredients in existing treatments, expecting solid evidence. Instead, most relied on subjective claims like user satisfaction surveys, with little robust science behind them."

### How important is your own story in building credibility with customers?

I assumed the real breakthrough would be the science - developing a world-first lab model of fingernails from sheep's wool, proving exactly how much force they can withstand, using this to create something that really works and then testing these products with classical guitarists who truly understand nail performance. I thought the data would speak for itself and my personal story would be secondary.

That proved wrong. The science builds credibility, but most customers don't read the detail - they care whether it works. Performance drives repeat use, and personal interaction builds trust. Unlike larger corporate competitors, there's a real

person behind this brand - and one that's willing to stand by the product - we even offer a full money-back guarantee if any customer doesn't see improvement.

I'm naturally someone who prefers the background, but I've learned I need to step forward to help the brand grow and achieve the wider impact I want it to have.

### Can you tell us more about your use of sheep's wool?

It's our magic sauce trade secret! The key difference is this: most traditional nail treatments act as surface coatings, forming a glue-like layer that sits on top of the nail. Instead of coating the nail, our formulation penetrates it, using a specialised hydrolysed keratin to strengthen the nail's natural keratin bonds. Used consistently on bare nails, it helps repair and strengthen rather than mask damage, making it ideal for rehabilitation after gels or for those wanting a natural, healthy finish.

### And you avoid solvents, gels, acrylics and glues?

Classical guitarists want their nails to be stronger - artificial thickening affects tone and speed of playing. What's also important for me personally is that nail polish is not biodegradable and I don't want to add to the problem.

### Why is sustainability so important to you?

I love being in the backcountry and my 'why' is that I want future generations

of Kiwis to be able to enjoy that too. It's not always easy to make the perfect sustainability choice - I still make compromises at times, like flying for important occasions. Real change often requires leadership at a government and industry level.

Where I can influence things at scale, though, I take that responsibility seriously. I previously chaired Green Halo, a software company helping corporates measure and reduce carbon emissions, and I'm committed to the same principles with Dr Tom Nailcare. From ingredients to packaging, most components are biodegradable or recyclable. Remaining challenges include creating a fully recyclable brush cap and improving shipping sustainability - our own vehicles are electric and solar-powered, but wider transport systems still need to catch up.

Find out more at [drtomnailcare.com](http://drtomnailcare.com)



# Seasonal Shifts in Bowel Habits - Normal, or Not?

Have you ever noticed your bowel habits change with the seasons? What's normal for summer might not be the same in winter, and sometimes these changes are worth paying attention to.

Seasonal shifts in bowel habits, influenced by diet, travel, activity levels, and stress are common and often nothing of concern. However, sudden or ongoing symptoms that don't improve with usual habits may point to something more serious, making awareness of early action important.

A Colonoscopy is a safe and effective procedure that allows us to examine the

inside of the large intestine (colon) and rectum. It can help identify issues such as inflammation, polyps, or early signs of bowel cancer. A Colonoscopy can offer reassurance and peace of mind when symptoms persist.

### When should I have a colonoscopy?

Persistent constipation or diarrhoea, unexplained abdominal pain, blood in the stool, sudden changes in your usual bowel habits, or unexplained weight loss can be early signs of bowel cancer. In New Zealand, the incidence of bowel cancer is one of the highest in the world, and early detection often leads to better outcomes, highlighting the importance of understanding these symptoms.

At Waitemata Endoscopy, we aim to make taking a proactive approach to your gut health easy. We accept GP, specialist, and self-referrals via our website. Our experienced specialists are able to perform most standard Colonoscopy and Gastroscopy procedures within seven working days of receiving the referral.

Take a virtual tour of the patient journey and our clinic for an insight of what to expect at [waitemataendoscopy.co.nz/locations](http://waitemataendoscopy.co.nz/locations)

Dr Anthony Brownson  
Gastroenterologist and Endoscopist  
Waitemata Endoscopy

**WE** are introducing...  
Dr Anthony Brownson  
Gastroenterologist & Endoscopist

Waitemata Endoscopy is delighted to share that we are further *increasing capacity* to be able to offer you *greater access* to exceptional endoscopy care with Dr Brownson.

Appointments are available within **7 working days** for most Gastroscopy & Colonoscopy procedures by matching you with the availability of our Gastroenterologists & Surgeons\*.

Talk to your GP about a referral to the Waitemata Endoscopy Group, or you can self-refer at:

[www.waitemataendoscopy.co.nz/referrals](http://www.waitemataendoscopy.co.nz/referrals)

**WE** have you covered from 'Top to Bottom'

**WE** WAITEMATA ENDOSCOPY  
a joint venture with Southern Cross Healthcare

Dr Anthony Brownson  
Gastroenterologist and Endoscopist

\*Visit our website to find out more

clinic42.co.nz

# Your Glow-Back Plan



In New Zealand, sun is part of our culture – and so, inevitably, is sun damage.

Because UV damage affects the skin on multiple levels, Clinic 42 often recommends a tailored combination approach:

- **IPL** to clear discolouration and redness
- **Venus NanoFrac** to rebuild texture and collagen
- **Dermapen 4** for targeted cellular renewal and smoothing
- **Profilo** for hydration, elasticity, and overall skin quality

Together, these treatments create a comprehensive transformation that looks natural, harmonious, and authentically fresh.

Four advanced modalities lead this change: **Venus IPL, Venus NanoFrac, Profilo, and Dermapen 4 microneedling**. Each technology targets sun-damaged skin, and together they create a powerful, customised rejuvenation pathway that restores clarity, firmness, and luminosity.

### IPL FOR PIGMENT, REDNESS AND CLARITY

Intense pulsed light (IPL) remains one of the most effective tools for reducing sun-induced pigmentation. IPL selectively targets:

- brown pigment (sunspots, freckles)
- diffuse redness
- broken capillaries

Precision pulses of light heat excess pigment and vessels until they fade, revealing a brighter, more even complexion. With minimal downtime, IPL

lifts years of visible sun exposure in just a few sessions – setting the stage for deeper rejuvenation.

### NANOFAC FOR TEXTURE AND COLLAGEN RENEWAL

While IPL treats pigment and redness, Venus NanoFrac addresses structural UV damage. This advanced nano-fractional technology delivers radiofrequency energy into the skin to:

- stimulate collagen remodelling
- smooth fine lines
- tighten laxity
- refine pores and texture

NanoFrac creates controlled micro-channels while gently heating the deeper layers – encouraging long-term collagen renewal without the downtime of ablative lasers. It's ideal for the fine, crepey texture and loss of firmness that often result from chronic sun exposure.

### DERMAPEN 4 FOR CELLULAR REPAIR

For those seeking next-level rejuvenation, Dermapen 4 offers a highly targeted approach to repairing sun-damaged skin. Using ultrafast oscillating needles, Dermapen 4 creates thousands of micro-injuries that trigger the skin's natural healing cascade.

What sets Dermapen 4 apart is its precision and versatility. It effectively reduces:

- sun-related roughness, uneven texture and fine lines
- early crepiness
- superficial pigmentation

By stimulating fresh collagen and elastin, Dermapen 4 strengthens the skin's foundation, helping reverse the cumulative effects of UV exposure and restoring a smooth, refined surface.

### PROFILO FOR LIFT, ELASTICITY AND GLOW

To complete the regeneration process, Clinic 42 turns to Profilo – an ultra-pure hyaluronic acid bio-remodeller. Rather than adding volume, Profilo spreads through the skin to deeply hydrate, firm, and improve elasticity.

For sun-damaged skin that is often dehydrated, thin, and depleted of structure, Profilo delivers a restored suppleness and radiance. It's like rehydrating the skin from the inside – while also stimulating fresh collagen and elastin over time.

### HEALTHY SKIN, BEAUTIFULLY RESTORED

Clinic 42's philosophy is grounded in subtlety, science, and personalised care. Treating sun damage isn't simply cosmetic – it's about restoring skin confidence and long-term vitality.

In a country where sunshine is part of everyday life, these advanced modalities offer a new beginning: skin that feels stronger, behaves younger, and glows with renewed clarity.

*To book a treatment or a complimentary consultation with one of Clinic 42's nurses visit the website [clinic42.co.nz](http://clinic42.co.nz) | 096384242 | [reception@clinic42.co.nz](mailto:reception@clinic42.co.nz)*

re-dental.co.nz

# Book Your Autumn Appointment



Autumn invites a slower pace, thoughtful moments, and a renewed focus on wellbeing.

As the season changes, it's the perfect time to refresh your smile and treat dental care as an act of self-care.

At re-dental, every treatment is guided by precision, artistry, and calm expertise. From subtle aesthetic enhancements to routine care, each experience is designed to feel personal, effortless, and uniquely you.

Enjoy a complimentary cosmetic consultation.

This tailored, expert experience explores every option for your smile, with clarity, care, and confidence.

### AUTUMN SPECIAL

Enjoy a complimentary cosmetic consultation, an offer so popular that we've extended it till the end of autumn! The tailored, expert experience explores every option of your smile.



Book online at [re-dental.co.nz](http://re-dental.co.nz)  
09 600 1739

[info@re-dental.co.nz](mailto:info@re-dental.co.nz)



### NORDIC KIWI – NORDIC WALKING

Nordic Walking is a fitness activity which uses specifically designed poles to enhance and intensify the natural way of walking. It's essential to learn the correct technique, as the well-performed Nordic Walking action incorporates the upper body, improves posture and engages 90% of muscles, giving a 'total body workout'.

[nordicwalking.co.nz](http://nordicwalking.co.nz)

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**THE AVOTREE**

sharkclean.co.nz

# Beauty Bites

Developed with dermatologists and backed by clinical testing, the Shark CryoGlow Cooling + LED Face Mask taps into the new wave of at-home skin tech.



It's designed to feel a little more high-performance - not to mention enjoyable to use!

Less about quick fixes and more about supporting consistent, enjoy everyday skin maintenance through a combination of LED light and cryo-inspired cooling.

At its core, the mask brings together multiple technologies in one wearable format. Its iQLED system uses red and infrared light - often associated with

skin-support and rejuvenation routines - alongside blue light, commonly used in blemish-focused care. The addition of cryo-inspired cooling, targeted to the under-eye area, delivers an instantly refreshing sensation while helping the area feel tighter and more awake. It's a layered approach that fits easily into a broader skincare routine rather than trying to replace it.

From a professional perspective, the appeal lies in structure and consistency.

Light-based devices, when used regularly and as directed, can complement core skin practices like cleansing, barrier repair and sun protection. Cooling elements are also valued for their ability to calm the look of fatigued skin and support a more energised appearance. Bringing these elements together into one step makes the routine simpler - and far more likely to be used consistently.

Clinical testing linked to the device indicates support for visible improvements over time, including helping to reduce fine lines and firm skin in eight weeks\*. It is also designed to help reduce acne and achieve a more even complexion in four weeks\*\*, while the cryo-inspired cooling feature offers a quick, targeted under-eye tightening effect in a single use.

As with any at-home device, results vary depending on skin type, routine and consistency. But the direction is clear: tools that blend proven technologies with ease of use are becoming an increasingly appealing part of modern skincare - not as miracle fixes, but as smart additions to a well-rounded regimen. Even if it does look a little intimidating!



\*Based on results from 12-week clinical study with 60 subjects and 1x day use in Better Ageing Treatment mode. Individual results may vary based on different skin type. \*\*Based on results from 12-week clinical study with 59 subjects and 1x day use in Skin Clearing Treatment mode. Individual results may vary based on different skin types

lgskinclinic.co.nz

## How Skin Changes After 30

Over the past few years, I have noticed a shift in my own skin, and I hear the same thing from so many clients in their 30s and 40s. It's not dramatic ageing overnight, but subtle changes. Skin can feel drier, less firm, a little more reactive, or just not as luminous as it once was.

From our early 30s, collagen production naturally slows and cell turnover becomes less efficient. That means the skin does not repair or renew as quickly as it used to. You might notice redness lingering longer, breakouts taking more time to settle, or fine lines seeming to stick around. It is completely normal, but it does mean we need to adjust how we support our skin.

This is usually the point where we encourage clients to move away from quick fixes and focus on strengthening the skin properly. In the clinic, we work on stimulating healthy cellular activity and reinforcing the skin barrier so it functions optimally.

We are big believers in supporting the skin from within. Bestow Collagen Boost provides bioavailable collagen peptides, along with vitamin C and zinc, to support natural collagen production.



Bestow Beauty Plus Oil delivers essential fatty acids that help strengthen barrier function and improve hydration. When we combine internal nourishment with targeted professional treatments, the results are stronger, more resilient and longer lasting.

Skin in your 30s and 40s does not need panic. It needs smarter support.

Kelly & The Team @ LG Skin Clinic.



LG Skin Clinic 2/224 Kapa Road, Mission Bay  
09 528 9010 | lgskinclinic.co.nz

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Contact practitioner Yvonne Marvin at Cool Body today on 021 923 430 to book your free consultation!



COOLBODY.CO.NZ | 28 COLLEGE HILL, FREEMANS BAY

# Shining Brightly

Founded by Enable Me's Hannah McQueen, Brightly is an evidence-led, whole-of-person health service to support older adults to age confidently at home.



Led by a multidisciplinary clinical team, it aims to close a growing gap in elder care in New Zealand. "Too often, the experience of growing older is shaped by avoidable health crises," Hannah tells Verve. "As a country, I want us to do better, so have set out a completely new model of care."

### How is Brightly different from the traditional healthcare model?

Traditional healthcare usually steps in once something goes wrong. Brightly is a completely new approach which provides a membership model that focuses on prevention, helping identify early signs of risk and symptoms and supporting people before problems develop. We believe in taking the time to get to know all our members well - their health goals, health concerns and their emerging risks.

### What does a first visit actually look like?

It starts with a comprehensive whole-of-person health programme led by our geriatrician, hosted by a Brightly nurse and reviewed by our multidisciplinary team. This allows us to get a comprehensive understanding of health needs. Our Brightly Baseline+™ is a five-step programme completed over two weeks. You'll be assigned your own Brightly care team - a Brightly nurse, GP, geriatrician and health coach - who design your personalised plan. This team is supported by the Brightly multi-disciplinary team working together to identify risks and prevention priorities across your 16 domains of health.

The whole-of-person approach includes, but is not limited to, strength and balance, cognition, nutrition, cardiovascular, respiratory, medication safety, and home environment. Using 100-plus biomarkers and 200-plus data points, Brightly identifies red flags and emerging risks early, building a clear health baseline.

### How does Brightly help members stay active, mobile and confident at home?

By identifying risks early - like falls, bone health or mobility issues - we can intervene before they limit independence. Members receive tailored strategies, coaching and support to keep moving safely and confidently. Some may be assessed as high risk requiring urgent intervention and fast access to specialist services. We are reassessing your biomarkers and baseline across the year, to identify improvement and decline early. Then we layer in the right intervention and provide fast access to the right specialist when needed.

### Why is this team-based approach so important?

Ageing isn't one-dimensional. Having geriatricians, GPs, nurses, and allied health professionals such as pharmacists, occupational therapists, dietitians, and psychologists working together means nothing gets missed - and care is coordinated, not fragmented.

### What are some of the most common issues you aim to identify early?

Small issues - a medication change, a

stumble, feeling less steady, forgetting appointments - can quietly interact and build over time. When these changes go unnoticed or uncoordinated, they can lead to sudden health events or loss of independence much sooner than it needs.

### For families supporting ageing parents, how can Brightly provide reassurance and practical support?

Brightly replaces uncertainty with clarity. Families gain a shared understanding of what's really going on, what matters most, and how to support independence - calmly and proactively.

### What feedback have you received so far?

We've had incredibly positive feedback from families involved in trialling Brightly ahead of launch, as well as from our first members. Many describe it as a turning point - having a plan, a team, and proactive oversight rather than waiting for the next crisis. Some have said it's the first time they have felt properly listened to in years.

### What's your long-term vision?

To make proactive, preventative ageing the default - not something people access only once a crisis has occurred. We have ambitious plans and will be expanding our services with additional clinics across New Zealand over the coming months.

For more information visit [agebrightly.co.nz](http://agebrightly.co.nz)

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ARTWORK: CHRISTIAN NICOLSON, THE GOOD COWBOY, 2022

# A Master of Disciplines

WORDS —  
JAMIE CHRISTIAN DESPLACES

## CLOTHINGGIRL DESIGNER RECYCLE

Clothinggirl Designer Recycle is based at Greenwood's Corner Epsom and open 7 days with free parking right outside.

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We cater for sizes 6 to 22 and offer free in-store styling.

553 Manukau Road, Epsom, Auckland  
09 623 0993



Erstwhile aspiring rock star Christian Nicolson got closer than most to realising his youthful dream ("I made it on to the radio!") but has since turned his vast and varied creative eye to producing achingly cool, pop art-inspired paintings and evocative landscapes, with a little filmmaking on the side.

Verve sat down with the Auckland painter, sculptor, photographer, and award-winning magazine designer.

"I have found design incredibly useful," he says. "I initially wanted to go to art, rather than design, school, but it didn't happen that way and it turned out to be the best thing ever. It's funny how fate sometimes intervenes. Design taught me about composition, about balance, symmetry - and asymmetry - and how colours work together. Having that

background has certainly made my painting stronger."

However, the painter admits that design didn't quite sate his creative soul.

"I remember once looking proudly through my portfolio, then getting to the end and thinking, you know, 'That's just an ad for a chainsaw.' It was great for what it was, and was used internationally, but in terms of what I wanted to achieve in life, it didn't feel like it was enough. I knew I had more inside that I wasn't exploring, and if I didn't do something about it, I'd always live to regret it. So, I decided to exhibit some work that I'd been slowly chipping away at for many years."

Christian had already begun to dip his toes into the artworld. In 2002, in true punk spirit (more on that later), the

renegade artist controversially installed 50 handmade giant toi tois near the Auckland Harbour Bridge ("they threatened to throw me in jail and all sorts if I didn't remove them!"), an (illegal) exhibition that helped kick-start his career.

His design training also goes beyond influencing the practicalities of his painting, he adds, helping him "focus ideas" while exploring "concepts that generate things in a way that connects with the audience". These include a liberal use of pop culture icons like Star Wars characters, James Dean, and The Fonz.

"I'm quite nostalgic. And I love combining screen printing with painting, in a quite loose kind of way. I find it really exciting. I love the way Andy Warhol did his thing, so there are those sorts of influences that come into my work, and pop culture is something that a lot of people can relate to quite easily."

*continued over page*

**Is part of your mission to make art more accessible to more people?**

"I think a sense of humour is important. So much art goes over people's heads and often doesn't relate to everyday folk. Having worked in advertising for many years, my job was all about communication, ensuring that the audience was in on the joke or whatever the message may have been. I like people to 'get it'."

**There's a big punk element to your work too?**

"Yeah, I've always liked that stuff and I'm quite loose and fast with my style. During my design days, I looked to street art and degenerate typography and those sorts of things. My paintings often have a grungy look, a grungy feel. And some of the subjects have been punk-related, depending on whatever it is I'm doing."

**Do you think art should always have a message?**

"I don't think that's necessary. I have a lot of things that I'd like to say, some of which I choose to say through my art, but not always. A lot of the time, I try to remind people of the nice things, things that should be celebrated. Even when I've had a bit of whinge, I've tried to spin it in a more positive light. There has to be a balance. I want the audience to feel things, but in a way that is visually stimulating."

**Did you grow up in a creative environment?**

"I grew up in an environment which encouraged me to be whatever I wanted to be from an early age. I remember my mum buying me a little easel and pots of paint. My dad was also an artist when I was younger, and I remember admiring

his paintings. I was always drawing. It was a very sporty environment as well. I loved being outdoors, doing my thing."

Christian's admiration for the great outdoors is clear in his stunning landscapes, most of which, he reveals, are favourite surfing spots.

"It's a favourite pastime, and usually the reason I'm at the beach - just chasing surf," he adds. "It was a big part of my upbringing and remains a big part of my soul."

Find out more about Christian and his work at [christiannicolson.co.nz](http://christiannicolson.co.nz)

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**TERM 2 PROGRAMME OUT NOW!**

Term 2 is packed with creative opportunities at Studio One - Toi Tū. Whether you're keen to learn a new skill, explore our exhibitions, or join workshops, there's something for everyone. And keep an eye out for Printopia arriving in May.

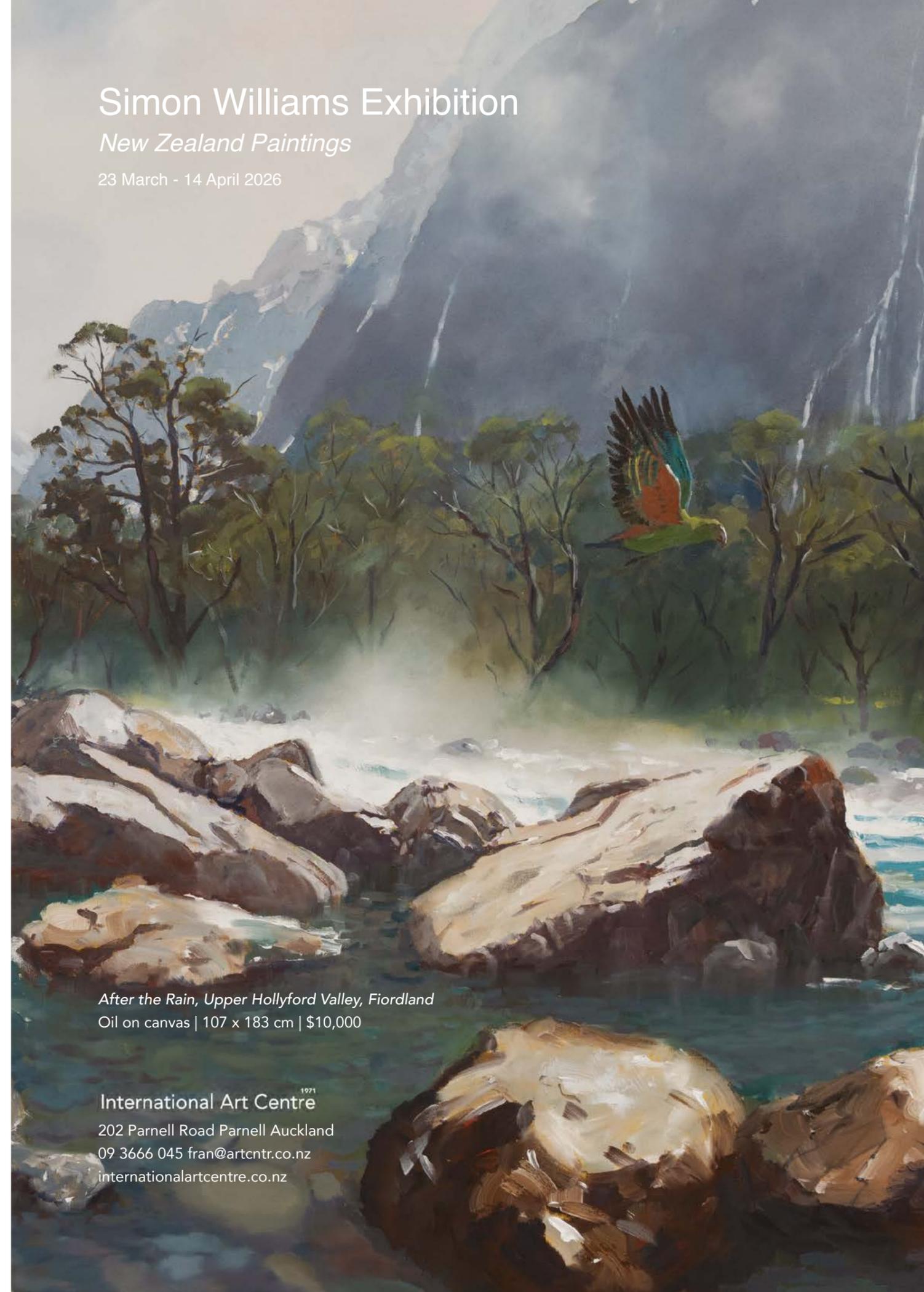
**Visit, create, make! Open Day, Saturday 14 March, 10am-3pm**  
Mark your calendars for our annual Open Day. Enjoy a full day of creative workshops, exhibitions, and activities. We're hosting a series of free events where everyone can explore, experiment, and get inspired.

For more events, visit [studioone.org.nz](http://studioone.org.nz)

# Simon Williams Exhibition

## New Zealand Paintings

23 March - 14 April 2026



*After the Rain, Upper Hollyford Valley, Fiordland*  
Oil on canvas | 107 x 183 cm | \$10,000

International Art Centre <sup>1971</sup>  
202 Parnell Road Parnell Auckland  
09 3666 045 [fran@artcntr.co.nz](mailto:fran@artcntr.co.nz)  
[internationalartcentre.co.nz](http://internationalartcentre.co.nz)

# Art of March

CURATED BY —  
LUCY KENNEDY



ARTWORK: JESSICA MIKU, *A KNIGHT AND HER FLOWERS*

**STUDIO ONE - TOITŪ**  
*Medieval Magical Girl*  
Jessica Miku

12 March - 9 April

You've heard of Magical Girls. You've heard of Knights. But have you heard of the *Medieval Magical Girl*? Drawing from their experience as Japanese/Pakehā, Jessica Miku blends the sparkle of magical girl anime with the lore of medieval chivalry to conjure a hybrid-heroine. They explore tenderness and belonging, creating lush worlds of quiet power and emotional resonance – a place where magic is ancient, and the future is forged from the past.

1 Ponsonby Road  
[studioone.org.nz](http://studioone.org.nz)



ARTWORK: SARA MCINTYRE, *WEeping TREE*



ARTWORK: VIKY GARDEN, *UNTITLED*, 2019

**OREXART**  
Viky Garden

14 March

Viky Garden is best known for her intense, probing self-portraits. Her 35-year artistic practice is informed by an intimate yet universal empathy, an exploration of the human condition located in a profoundly personal understanding of the female experience. Her work is instantly recognisable – uncompromising, psychologically discerning, and emotionally resonant. Garden's socio-political perspectives are simultaneously precise and ambiguous, creating a tension in her work that is unsettlingly subtle and provocatively compelling.

221 Ponsonby Road  
[orexart.co.nz](http://orexart.co.nz)

**MELANIE ROGER GALLERY**  
*Ua lavu*  
Claudia Jowitt

11 March – 2 April

Jowitt's practice is steeped in the histories and language of abstraction, drawing on a lineage of artists who have pushed paint beyond the frame – into sculptural space. Yet her work also charts its own course, carrying with it motifs and materials that bring together these two quite different currents in her work: shell, coral, masi, and seaweed are inlaid into surfaces thick with paint, resin and other mediums creating a vista of delicate, yet intensely detailed, reliefs.

444 Karangahape Road  
[melanierogergallery.com](http://melanierogergallery.com)



ARTWORK: TAJA VAETORU, *TORU*, 2026

**BERGMAN GALLERY**  
*So'otaga, Everything Carries Forward*  
Alison Leauanae & Taja Vaetoru

7-28 March

*So'otaga, Everything Carries Forward* brings together Taja Vaetoru and Alison Leauanae in a dialogue on lineage, migration and continuity. So'otaga – connection – extends beyond ancestry to the transmission of memory, belief and gesture. Vaetoru draws on Polynesian cosmologies and the tension between absence and presence. Paint becomes a space where personal histories are carried and reimagined. Leauanae's hand-stitched lines operate like coordinates – mapping movement, reordering notions of home, and holding inherited knowledge. The exhibition proposes that nothing is isolated: each mark, each thread, carries something forward.

3/582 Karangahape Road  
[bergmangallery.com](http://bergmangallery.com)

**ANNA MILES GALLERY**  
*Plain Sight*  
Sara McIntyre

Until 21 March

When Baudelaire defined the flâneur in 1863, he couldn't have imagined a nurse in Aotearoa a-century-and-a-half later: a woman in her 60s driving remote routes through Te Rohe Pōtae, stopping to take photographs on her iPhone. *Plain Sight* invites contemplation of McIntyre's 'nurse's eye view'. McIntyre's careful attentiveness is shaped by the fact that she is embedded in the communities she photographs, dwelling in the familiar.

10/30 Upper Queen Street  
[annamilesgallery.com](http://annamilesgallery.com)

# Success Case

Amelia McKenzie was inching through traffic on her way to athletics training in 2023 when she decided to start a business – a moment that would quickly grow into the now-thriving Vanilla Lane Cases.

The Pakūranga College student began designing and selling smartphone cases, building a website and securing manufacturing while balancing school and sport. It has since earned global recognition, including GirlBoss's Digital Impact Award, cementing Vanilla Lane as a standout young Kiwi success story.

"I started with a small Etsy store and just a few phone cases but everything changed when I posted my first TikTok video," Amelia tells *Verve*. "Overnight, it reached 100,000 views and 10,000 likes. A few days later, another video reached over 330,000 views, and within a month, one surpassed two million views! Now, Vanilla Lane reaches people all over the world."

### Was there a specific moment when you realised that you'd started something so substantial?

It wasn't one single moment, but rather a series of achievements. Things really took off when I won the NZ Girlboss Award for Digital Impact and became sponsored and recognised by Harvey Norman. After that, I was featured in publications such as *Vanity Fair*, *Vogue*, and *Glamour*. Over time, these milestones made me realise that Vanilla Lane had become something much bigger than a small business it had grown into a brand with real impact and reach.

**Running a global business at 16 is extraordinary – but it's also a lot of pressure. How do you manage any feelings of stress or overwhelm, especially in the era of social media?** Social media can be both an incredible opportunity and a source of pressure. I've learned the importance of stepping

back when I need to, setting boundaries, and reminding myself that growth doesn't have to happen overnight. Sport has helped me manage stress by giving me an outlet, and I try to stay grounded by focusing on why I started in the first place. I also remind myself that not every day has to be perfect. Balance and selfcare are just as important ambitions.

### Your Case for Cause collection supports Youthline New Zealand. Was there a personal moment or experience that made youth mental health something you wanted to actively support?

I'm very aware that a significant number of young people struggle with their mental health. Youthline stood out to me because they provide support during some of the most vulnerable moments in a young person's life. Being able to give back through Vanilla Lane felt incredibly meaningful, and supporting youth mental health is something I care deeply about.

### What has sport taught you about mental resilience that's helped you in business?

I've been involved in athletics since I was four years old. While it's something I've always loved, it hasn't been without its challenges. Athletics is an individual sport, which means you carry the weight of both success and disappointment alone. It taught me that even when things don't go to plan when you don't perform how you hoped, you still show up the next day and keep going. That mindset has translated directly into business. You keep pushing for that first breakthrough. Once you reach it, everything builds from there.



### What advice would you give to other young people interested in entrepreneurship?

Just start! Don't wait until everything feels perfect or until you're no longer scared. One of the biggest things that holds young people back is fear of failure or fear that their idea isn't good enough. You'll never know unless you try. Every mistake is a lesson, and every small step forward matters more than waiting for the 'right time'.

### Finally... what's next?!

Product-wise, we'd love to expand into iPad and MacBook cases. Beyond that, giving back will always be a huge part of Vanilla Lane. We're aiming to launch another fundraiser like Case for a Cause later this year to continue supporting the New Zealand community. I'm incredibly grateful for the love and support Vanilla Lane has received. It's truly changed my life, and I feel privileged to use the brand's international platform to give back to my home of New Zealand. If we can inspire even a few people or make a positive impact creating a ripple effect, then that's something I'll always be proud of.



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## Book a Tour Today

Located in the heart of Remuera, Kadimah Preschool and Kadimah School share one campus and a close-knit community while operating as distinct learning environments. Kadimah School (Years 1-8) offers small, academically focused education shaped by a special character; it is state-integrated and not zoned, widening access.

Kadimah Preschool, an independent early childhood centre, provides a caring, play-based foundation that builds curiosity, confidence and a love of learning. Families value the continuity, smooth transition to school and shared values.

All families are welcome - book a tour with Principal Grayson Aspinall.



**Kadimah**  
School

09 373 3072 • reception@kadimah.school.nz  
preschoolenrolments@kadimah.school.nz

# Teenage Cashionistas

Although times are tough, today's teenagers are more financially literate than any generation before them.

Equipped with knowledge about compound interest, credit scores and careful budgeting, today's teens are developing a foundation for financial independence. These lessons help them understand the value of setting aside earnings, which can accumulate into significant savings over time.

#### A new perception of value

Money is seen as a tool for future security for modern young adults, not just for immediate wants. Social media reinforces this shift, with many young

people following financial influencers who promote responsible spending, saving and basic investing. Nearly three-quarters of Gen Z participate in savings challenges, making saving feel rewarding.

This careful approach reflects their new spending priorities; many are investing in things like clothes and gym memberships rather than frittering money away on quick fixes and short-term material wants.

#### Tools

Digital tools have simplified money management for teens, allowing them to track spending, monitor savings and explore low-risk investments from their phones. This ease of access builds confidence in making informed financial decisions.

Budgeting apps allow them to categorise spending and set savings targets, while beginner-friendly investment platforms introduce them to financial planning from a young age.



## Dilworth is for us

Dilworth offers fully funded scholarships for great young men, supporting them to make the most of their talents and opportunities.

Our strong NCEA results reflect a focus on academic performance, small class sizes and top-quality teaching.

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Child safety comes first at Dilworth. Child protection policies sit at the heart of our culture. Dilworth is accredited through the Australian Childhood Foundation (ACF), having previously been accredited with Child Wise.

Dilworth offers day school for Years 7, 8, and 9 in addition to weekly boarding.

Come and learn more about Dilworth.

### Open days

**Junior Campus (Years 7 & 8)**  
Sunday 8 March, 2pm

**Senior Campus (Year 9)**  
Sunday 29 March, 2pm

Register online at [dilworth.school.nz](http://dilworth.school.nz)



**Dilworth**

For great young men

## SUMMERSET St Johns



## The Pinnacle of luxury retirement living

Reserved for those who appreciate the extraordinary, The Pinnacle fuses world-class design with distinctive elegance to create a secluded sanctuary of style, comfort, and security within one of Auckland's most prestigious retirement villages, Summerset St Johns.

This one-of-a-kind penthouse commands sweeping views of the Auckland city skyline and Rangitoto Island, offering a lifestyle as elevated as its outlook. Every detail has been curated to deliver uncompromising sophistication, ensuring a seamless blend of design and convenience.

Beyond a residence, The Pinnacle embodies refined living in a vibrant community, complemented by premium amenities and peace of mind for the years ahead.

#### Where luxury meets lifestyle

The Pinnacle boasts three generous bedrooms, each framing tranquil views of lush native bush for ultimate privacy. Two bedrooms feature private balconies, and the master suite is a sanctuary of indulgence, complete with a lavish en-suite and a walk-in wardrobe spacious enough to serve

as your personal dressing room. From the master balcony, gaze across to the iconic silhouette of Rangitoto Island.

At the heart of the residence lies a Studio Italia kitchen and scullery, adorned with Gaggenau appliances and Italian stone benchtops that elevate the space, making it as beautiful as it is functional. Entertaining is effortless in a home where masterful design meets effortless living. The Pinnacle features a wet bar, wine fridge, and a built-in BBQ on the balcony for unforgettable alfresco dining.

Retreat to the timber-lined winter garden for year-round serenity or find focus in your fully appointed study. Electrically operated drapes and blinds offer ease at the touch of a button, while a wide-width electric fire creates a cozy atmosphere for evenings in. Two secure car parks complete this exclusive offering, ensuring comfort without compromise.

#### Benefits beyond the residence

Beyond your private haven, enjoy exceptional village amenities designed for well-being and connection. Immerse yourself in the heated

pool and spa or savour moments of joy and laughter at the onsite café, bistro and bar. The bowling green and contemporary lounges invite friendships to flourish, while the cinema and outdoor gardens offer serene spaces to unwind and recharge. Ensuring life at Summerset St Johns feels not only special but deeply fulfilling.

The Pinnacle is more than a home - it's a lifestyle. A place where architectural elegance and panoramic views create a refined retreat, complemented by premium care and a vibrant, welcoming community at your doorstep.

#### Book your private viewing today

**Leonie Keatley** 021 195 0045  
**Judy McGaffin** 021 246 7239

[stjohns.sales@summerset.co.nz](mailto:stjohns.sales@summerset.co.nz)  
[summerset.co.nz/pinnacle](http://summerset.co.nz/pinnacle)



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# Feel Good

EcoFest has well and truly become the place to sample sustainability in Auckland.

This March, the festival celebrates its fourth year and includes a bevy of fun and educational events for all ages.



How about a sunset walk in Piha to learn about coastal birds? Or an after-dark adventure looking for ruru? Roll up your sleeves to save food that supermarkets throw away, help with stream cleanups, learn to trap pests and, in so doing, protect our native taonga.

If you're a garden lover, or want to learn to grow food, take a mini tour around a luscious suburban food forest tucked away in St John, or join a sustainable garden trail in the Eastern Bays. For those looking for a truly indulgent experience, enjoy the best organic wines at a bijoux winery built on permaculture principals on Waiheke Island, or try a sophisticated, low-carbon dining experience downtown.

These workshops represent a small sample of events that are often free or low cost, family-focused, and usually only require a couple of hours to experience.

"What delivering this festival has taught us, is that even just attending one event can create a positive, impactful connection between each other and the environment," says EcoMatters CEO, Carla Gee.

"Given the current challenges in Aotearoa and overseas, it's more important than ever to provide fun, light-hearted ways to sample sustainability together. We can't wait to kick off the festival once more."

**Discover,  
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offering relief for various skin ailments, the healing waters of Tikitere have been sought out for centuries.

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Visit [hellsgate.co.nz](http://hellsgate.co.nz) for hours, tours, and shuttle details. Follow for inspiration at [@HellsGateNZ](https://www.instagram.com/HellsGateNZ).

351 State Highway 30, Tikitere, Rotorua  
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[info@hellsgate.co.nz](mailto:info@hellsgate.co.nz)

## ROTORUA HIGHLIGHTS

Widely regarded as the birthplace of New Zealand tourism, Rotorua has drawn visitors since the 19th century with its dramatic geothermal landscape and rich Māori heritage.

From geysers to lakes, forests and adventure trails, it remains one of the country's most historically significant and diverse visitor destinations.

The Redwoods within Whakarewarewa Forest offer world-class mountain biking and walking trails like the iconic Redwoods Treewalk.

Experience Lake Rotorua in a blur blasting across the water at up to 80km/h in a roaring V8-powered jet boat.

Whitewater raft through lush native bush, tackling lively rapids and waterfalls including the world's highest commercially rafted drop, the 7m Tutea Falls.

Whether by helicopter and floatplane flightseeing options over Rotorua's geothermal heartland include scenic lake take-offs and landings, crater rim flyovers of Mount Tarawera, and immersive tours that reveal the dramatic scale of the region's volcanoes and crater lakes.



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# Around Town

What's hot and happening this March around Tāmaki Makaurau...



IMAGE: LINKIN PARK  
PHOTO CREDIT: JIMMY FONTAINE

## LINKIN PARK

18 March

Spark Arena

Linkin Park have announced their long-awaited return to New Zealand, bringing the *From Zero World Tour* to Auckland's Spark Arena with special guest VANA. Celebrating their chart-topping album *From Zero*, the show marks their first NZ date since 2013 – and the debut of the new line-up fronted by Emily Armstrong.

[ticketmaster.co.nz](https://www.ticketmaster.co.nz)

## BLUEBEARD'S CASTLE

13 – 14 March

Auckland Town Hall

New Zealand Opera and Te Ahurei Toi o Tāmaki Auckland Arts Festival present the return of Theatre of Sound's acclaimed production of Bartók's *Bluebeard's Castle*. This intimate reimagining recasts the Gothic classic as a contemporary love story about ageing and memory, featuring international singers and the Auckland Philharmonia in an immersive, emotionally charged staging.

[nzopera.com](https://www.nzopera.com)

## ROOTS AUCKLAND TATTOO FESTIVAL

14 – 15 March

The Cloud

Be part of history at the very first Roots Auckland Tattoo Convention, a two-day celebration of tattoo culture and creativity in Tāmaki Makaurau. Discover diverse styles from traditional to contemporary, meet world-class artists, and experience live art, culture and entertainment in one vibrant space. Whether you're inked or just curious, this is your invitation to dive in.

[aucklandroots.com](https://www.aucklandroots.com)

## COUNTING CROWS

23 – 24 March

Kiri Te Kanawa Theatre

Grammy and Academy Award-nominated rockers Counting Crows return to New Zealand with *The Complete Sweets! Tour*, joined by Auckland singer-songwriter MACEY. Expect a powerful live set spanning three decades – from beloved classics and deep cuts to fresh tracks from their latest album.

[ticketmaster.co.nz](https://www.ticketmaster.co.nz)

## EQUINOX FESTIVAL

21 March

Kelmarna Community Farm

Soak up a slow, sun-drenched Saturday at Kelmarna's Equinox Festival – a laid-back celebration of summer in nature with live music, great food, organic wines, cocktails and Behemoth beers. The lineup features Geneva AM, The Wellington Silva Trio, Finn McNeill and Chance of Sun for the perfect afternoon soundtrack.

[kelmarna.co.nz](https://www.kelmarna.co.nz)



IMAGE: KELMARNA FARM

## DUCK POND

12 – 15 March

Kiri Te Kanawa Theatre

Your next date-night show is cheeky, exuberant and utterly spectacular. *Duck Pond* flips Tchaikovsky's beloved classic on its head, as contemporary circus company Circa fuses *Swan Lake* with *The Ugly Duckling* in a whirl of aerials, acrobatics and feathers – high art delivered with humour, flair and deliciously controlled chaos.

[aucklandlive.co.nz](https://www.aucklandlive.co.nz)

## MENOPAUSE THE MUSICAL

13 – 25 March

The Civic

The global hit *Menopause The Musical* returns after a decade in a flurry of sweaty, side-splitting fun. Set in a department store, four strangers bond over bras, hot flushes and mood swings in a heartwarming celebration of 'The Change', featuring sharp parodies of '60s, '70s and '80s classics. With 17 million fans worldwide, it's the ultimate feel-good night out.

[ticketmaster.co.nz](https://www.ticketmaster.co.nz)

## BEN MILLER

20 March

The Auckland Performing Arts Centre

What happens when a comedian walks into a volcano? In 2023, Ben Miller became the first stand-up comedian selected as artist in residence at Hawai'i Volcanoes National Park – arguably a risky call. In this sharp, science-fuelled hour, the NYC-based comic blends volcanology, Hawaiian history and absurd curiosity, fresh from a sold-out Edinburgh Fringe run.

[tapac.org.nz](https://www.tapac.org.nz)



IMAGE: BEN MILLER  
PHOTO CREDIT: ZEN VIOLENCE MEDIA

MARCH

# Box Office



IMAGE: PROJECT HAIL MARY

**PILLION**  
12 March

Colin is a weedy wallflower letting life pass him by. That is, until Ray, the impossibly handsome leader of a motorcycle club, takes him on as his submissive. Ray uproots Colin from his dreary suburban life, introducing him to a community of kinky, queer bikers and takes all sorts of virginities along the way. But as Colin steps deeper into Ray's world of rules and mysteries, he begins to question whether the life of a 24/7 submissive is for him.

**PROJECT HAIL MARY**  
19 March

Science teacher Ryland Grace (Ryan Gosling) wakes up on a spaceship light years from home with no recollection of who he is or how he got there. As his memory returns, he begins to uncover his mission: solve the riddle of the mysterious substance causing the sun to die out. He must call on his scientific knowledge and unorthodox ideas to save everything on Earth from extinction... but an unexpected friendship means he may not have to do it alone.

**NO TEARS ON THE FIELD**  
19 March

Directed by award-winning filmmaker Lisa Burd (*The Pinkies Are Back*), *No Tears on the Field* is an inspiring story of family, community and sisterhood set against the backdrop of a season of grassroots club rugby in Taranaki. Filmed over two years, it follows two local teams and several individual players – including sevens superstar Michaela Brake – as they navigate ambition, community and personal challenges.

**ISWEAR**  
26 March

Based on the true story, *I Swear* is a moving, uplifting account of the life of John Davidson, a Tourette Syndrome campaigner who grew up with the condition in 1980s Scotland – a time when it was little known and misunderstood. Featuring outstanding performances from Robert Aramayo, Peter Mullan, Shirley Henderson and Maxine Peake, *I Swear* is a frank, funny and touching story about the transformative power of friendship and community.



IMAGE: ISWEAR

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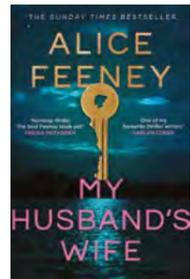
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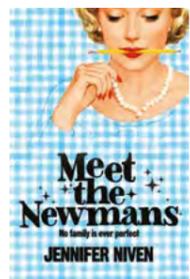


## MY HUSBAND'S WIFE

Alice Feeney

Artist Eden Fox is about to have her first exhibition. That morning, she goes for a run, but when she returns home, she finds her key won't fit the lock. A woman who looks like her answers the door, and her husband insists this stranger is his wife. The latest twisty, mind-bending novel from Alice Feeney has already been optioned by Hollywood, and it's easy to see why.

Pan Macmillan, RRP \$38



## MEET THE NEWMANS

Jennifer Niven

Set in 1964, for 12 seasons, the Newmans had been America's most popular TV family, but now their ratings are in freefall. Their real-life family is falling apart behind the scenes. Del is in a coma after a car accident. His wife, Dinah, is slowly going numb. Their sons are in crisis. In desperation, Dinah brings in a young reporter to help write the final script. So entertaining!

Pan Macmillan, RRP \$38

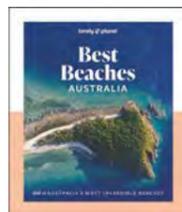


## A GRAVE MISTAKE

Steffanie Holmes

A cosy paranormal romance that is deliciously good fun with sizzling chemistry and a loveable cast of humans. Arabella Lestrage has spent the last 150 years hating Gideon Blake, the human who destroyed her life and forced her to flee Paris and her underground vampire cabaret. But then she bumps into Gideon again, now a vampire, and she is determined to exact her revenge.

Atria Books, RRP \$40



## BEST BEACHES AUSTRALIA

A stunning hardback, this book showcases 100 beaches from around Australia. There is something for everyone: from surfing and water sports to tranquil beaches for relaxing, to other locations teeming with marine life. Each beach features stunning photography, and all you would need to know to inspire a visit. These beaches are exceptional in different ways, from the Whitsundays to the beaches along the Great Ocean Road to Kangaroo Island.

Lonely Planet, RRP \$55

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PHOTO CREDIT - WILL NELSON

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