

Art OF Food

UNDER MANAGEMENT OF ENTREPRENEURIAL LYNDA MOORE



Lynda Moore with staff member Rodney Vincent.

She's already won awards for her business acumen; now entrepreneurial Upper Hutt resident Lynda Moore has a new venture – Art of Food at 36 Main Street, Upper Hutt.

After selling her Driving Miss Daisy business of over eight years, Lynda Moore has now gone into the cafe/restaurant business with her daughter Natalie, a trained chef and patisserie cook.

Lynda has transformed the former Art of Pizza into a cafe by day and kept the pizza's everyone in Upper Hutt loves at night.

"It was the potential of the forecourt that took my attention," she says. Now that is a very European-like outside dining area.

Conscious of the need for businesspeople to have somewhere to go to interview staff or have meetings, there's points for laptops etc available in the café.

"I wanted to create an office away from work". Wifi is also available.

The hours are 7am-4pm Monday to Friday and 8.30am-4pm weekends; the restaurant is open from 5pm till late. It is closed Tuesday night.

Lynda has surrounded herself with passionate staff like Rodney Vincent, formerly of the Mitre 10 Cafe.

She was pleased to retain staff from the previous pizza place. "Things are going well, but I had a great foundation to start from," she says.

Now if you are gluten or dairy free, a vegan or vegetarian, there is no need to go home and eat – you can safely eat out at Art of Food. With her typical thoroughness and caring, for Lynda nothing is too much trouble. The deep fryer has only gluten free cooked in it and the toaster is only for Gluten free bread to rule out any cross-contamination. Another state of the art machine is her Thermomix for food preparation. German-made, this unique food processor blends, cooks, weighs, steams and does a lot more. It's dubbed the most advanced kitchen appliance on the market today for making simple and healthy recipes. Lynda also runs demonstration nights on how to use the Thermomix.

Art of Food has a passion for great tea and serve the Tea LeafT range, offering teas and fusions from around the world (like the Indian classic Chai of Earl Grey and Blue Flower; the Oolong Orange from Formosa; and the Herbal Tisane Kawa Kawa Firefox from New Zealand).

Art of Food is the only one in Upper Hutt to offer coffee from



the Wellington Coffee Co-operative – locally roasted, organic, fair trade coffee.

In keeping with the healthy environment she wants to create, the whole area is smokefree and even the spray used to clean down the tables is full of essential oils.

The decor is simple – to give maximum effect to the local artist works on the walls for sale – and Lynda does not take any commission. Already some artists have had success and Art of Food has just opened!

Along with very reasonable mains, offerings for sweets are

kept low \$1 or 50 cents for a "little something" with a coffee and the chocolate fish and marshmallows are all gluten free.

Or what better to go for a summer stroll along Main Street and stop in for something cool: they serve Chateau New Zealand 'premier scoop' ice cream and- dubbed 'the world's coolest' De Cool frappes and smoothies – sinless at 97 per cent fat free- along with free sparkling water on the tables – and the local Kereru gluten free beer.

Dogs are welcome and catered for with a bowl of water (remember the by laws regarding dogs on a leash in the CBD).



Formerly Art of Pizza

DAYTIME CAFÉ – NIGHT TIME RESTAURANT

CAFÉ OFFERS BOTH CABINET & MENU CHOICES

◆Healthy Salads ◆Sweet & Savoury Crepes ◆Pizza ◆Slices & Cakes

RESTAURANT

◆Wood fired Pizzas ◆Lamb Shanks ◆Pork Belly ◆Salmon ◆Chicken ◆Steak

GLUTEN FREE DAIRY FREE VEGAN & VEGETARIAN OPTIONS

Open 7 Days

Monday – Friday 7am-4pm Saturday & Sunday 8.30am-4pm

RESTAURANT 5pm – till late but CLOSED TUESDAY NIGHTS

OUTDOOR DINING/FREE WI FI

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