

THE KAURI MUSEUM

Paul Smith Dines – Paparoa. Background on Chef Paul Smith.

In March 2013 the historic National Bank building was bought by Chef Paul Smith, who at the time worked for Air New Zealand. Paul was also running a side business called 'Paul Smith Dines'. He ran the business from a warehouse in Auckland but missed having a garden, so he jumped at the chance to purchase this iconic, heritage building.

Friends said he was mad for considering a move to a village one-and-a half hours out of Auckland but as Paul says "I can spend an hour getting from Greenlane to Newmarket, another half hour is nothing."

Paul completed his chef's apprenticeship and worked for the Sheraton Hotel chain, rising to chef de cuisine (in charge of all kitchen-related things) in Brisbane and Hobart. Following a NZ holiday he moved to Christchurch where he worked at Noah's Hotel for six years as Conference and Banqueting Manager. Paul applied to join Air New Zealand and for the next 7 years he flew for Mt Cook Airlines on domestic routes. His next move was to Auckland where Paul worked as a Galley Specialist on long-haul international flights, working only in the 'pointy end' of the plane attending to food preparation and plating meals for business/premier class passengers.

Back in Paparoa, operating as 'Paul Smith Dines', Paul began his current journey catering for any event with select dinner parties a specialty.

Chef Paul has since parted ways with Air NZ and commits his talents to create gastronomic delights at his charming old bank. Guests are offered a minimum of five courses with special treats, which surprise and delight the diners. Paul describes his food as being "like liquorice allsorts, layers of different flavours and textures".

Paul has recently teamed up with The Kauri Museum in Matakohē, offering private luncheons to visitors on the museum's bespoke arts and garden tours.