

Rata Room

Experience the future of food at NMIT's professional student training cafe, restaurant and bar.



Rata Room

Training Café & Restaurant

The uniqueness of the Rata Room is that you get to enjoy a high-quality dining experience with the added feel-good factor of helping to prepare our students for careers in the hospitality industry.

NMIT is training New Zealand's future chefs and hospitality staff. At the *Rata Room*, you can experience their culinary creations and service before they start working in top cafes, bars and restaurants.

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Rhys van der Waardt, NMIT Production and Catering Chef

The *Rata Room* is a professional training cafe and restaurant for our [Hospitality](#) and [Cookery](#) students.

The realistic restaurant environment is part of NMIT's commitment to providing students with a real-world education and developing work-ready graduates.

All food is prepared to the same high standard that you'd expect from any popular cafe or restaurant and the ever-changing menu features fresh, locally-sourced ingredients, as well as wine and beer from around the Nelson region.

Find us at [71 Nile Street](#) (external link) entrance opposite the Nelson Central School Church.

Follow The Rata Room on [Facebook](#) (external link) to book dinner or view upcoming events.



*"The Rata Room has to be Nelson's best kept dining secret."
Neil Hodgson, Wine & Food Writer*

Rata Room Café **Thursdays 10am - 2pm**

Choose from a wide selection of tasty cabinet food, seasonal salads, fresh baking, sweet treats, and great coffee. You also have the option of ordering from our 'blackboard' lunch menu.

We cater to all dietary requirements. No reservations required.



'The Rata Room offers food, presentation & service that is both good quality and good value for money. And, who knows - a future Michelin chef could be cooking your dinner!' Elizabeth Bean, Columnist

Rata Room Restaurant **Thursdays from 6pm**

Treat yourself to an evening of fine dining and excellent service at the Rata Room, with a *Table d hote* (a set menu with options).

Enjoy a three-course meal created by New Zealand's future chefs and choose from a great selection of wine and beer, including local varieties.

Follow The Rata Room on [Facebook\(external link\)](#) to make a reservation or view menu's and upcoming events.

What's happening

BLOG

18 days ago

Trainee chef follows her passion at NMIT: 'It's so much more than just a course'

At just 18, Poppie McLaren's passion for cooking is already opening doors in the industry and paving the way for a promising career.

NEWS

2 months ago

NMIT Marlborough at the centre of winemaking and viticulture in New Zealand

NMIT's Marlborough campus is fast becoming the centre of wine education and research in New Zealand.

New Zealand Wine Centre to be based at NMIT's Marlborough Campus

The Marlborough Research Centre has received \$3.79 million to develop the New Zealand Wine Centre, to be based at NMIT's Marlborough Campus.

Young mum balances family, work & study to pursue her passion for food at NMIT

Alicia Sixtus has been passionate about food for as long as she can remember. Team NMIT supported her with flexible learning to help her balance study and family.

NMIT joins the New Zealand Institute of Skills and Technology

NMIT has joined with 15 other Institutes to form the New Zealand Institute of Skills and Technology and is now known as NMIT Ltd.