

Welcome to the Talisman Hotel, Restaurant & Garden Bar

Our History

The Talisman Hotel originally called the Uretara Hotel then named the Katikati Hotel and some years later down the track the Talisman.

The Talisman has had many owners and licensee's since it was established in 1878. The most respected and esteemed proprietor of all those years was an Irish man named Barney MacDonnell. Barney owned the hotel from 1878 until 1896 and in a very short time he became something of a legend in the area. Barney was well known and respected for his fairness, and his advice was sought by many locals.

We are now proud to say we are local, family owned and operated business with a true passion for hospitality. Our close-knit team

strives to consistently provide great service and food. Here at the Talisman, we want our locals to feel like it's their second home and for those passing through to arrive as guests but to leave as friends. We also pride ourselves on locally sourcing as many products as we can. This ranges from our meats through to lettuces and garnishes. We believe that in a community we need to look after each other.

We hope you enjoy your experience with us here at the Talisman, as well as learning a little about the history.



Our original building in the 1920s before the fire



The garden bar before renovations in the 2000s

Opening Hours

Monday – Sunday 11.30am-late

*Every third Sunday of the month car enthusiast
breakfast 8.00 am - 10.30am*

Social Media

*To keep up to date with events and what is
happening within the business, please follow:*

@Talisman_Restaurant **@TalismanHotel**



Breads

Crack Bread | \$9.5

Stretchy, cheesy cob loaf with garlic butter

Buttery garlic bread | \$8.5

Wood Fired Breads | \$8.5

Caramelised onion & cheese

OR tomato base, sundried tomato & bocconcini mozzarella

Talisman Platter

Cheeses, including brie, blue, havarti & aged cheddar | dried apricots | honeycomb | caramelised onion | quince paste | baby gherkins | chutney | salami | crackers | toasted ciabatta

Serve 2 – \$28 / Serve 4 – \$41

* We can accommodate the health requirement on request. Please advise your waitress/waiter of any requirements.

Please note seasonal produce is subject to availability.

Starters

Seafood Chowder | \$14.0 / \$19.0

With toasted bread

Prawns | \$17.0

Battered with a small salad & aioli

Bajis' | \$12.5

Rajis' nice & spicy vege bajis' with tzatziki dipping sauce GF VG *

Bocconcini Mozzarella | \$16.5

Eggplant, basil puree, tomatoes & crispy bread GF on request

Calamari | \$16.5

Crispy marinated squid, served with green salad & lemon aioli

NZ Beef Tartar | \$18.0

Egg yolk, granny smith apple, avocado puree, parmesan & croutons GF on request

Deep Fried Falafel Balls | \$16.5

Served with hummus, eggplant relish & salad GF VG

Coromandel Mussels | \$17.0 / \$24.0

In a coconut, chilli, lime broth with toasted ciabatta

GF gluten free | DF dairy free | V vegetarian | VG vegan | 🍷 comes with aioli & tomato sauce





From the Grill

***New Zealand Salmon* | \$37.0**

200grams, green pea puree, green vegetables, roasted potato, tarragon & lemon butter sauce **GF**

Wine match | Kahurangi Estate Pinot Gris

Beer match | Hawkes Bay Pilsner

***Crusted Duck Breast* | \$40.0**

Resting on parsnip puree, with potato gratin & baby vegetables, finished with red wine plum sauce **GF**

Wine match | Kahurangi Estate Montepulciano

Beer match | Hawkes Bay APA

***Seared Rare Venison* | \$37.0**

Served on parsnip puree, alongside seasonal vegetables, blackberries & jus **GF**

Wine match | Sierra Grande Cabernet Sauvignon

Beer match | Hawkes Bay Black

***Scotch Fillet* | \$36.5**

270grams - chargrilled baby leeks, potato gratin & green vegetable

Your choice of sauce:

mushroom, jus, peppercorn, blue cheese or béarnaise **GF**

Wine match | Coopers Creek Razor Back

Beer match | Waiheke Brewery IPA

***Tali Tomahawk Steak* | \$41.0**

The biggest & juiciest steak we have EVER had on the bone, served with fries, two fried eggs & mushroom sauce

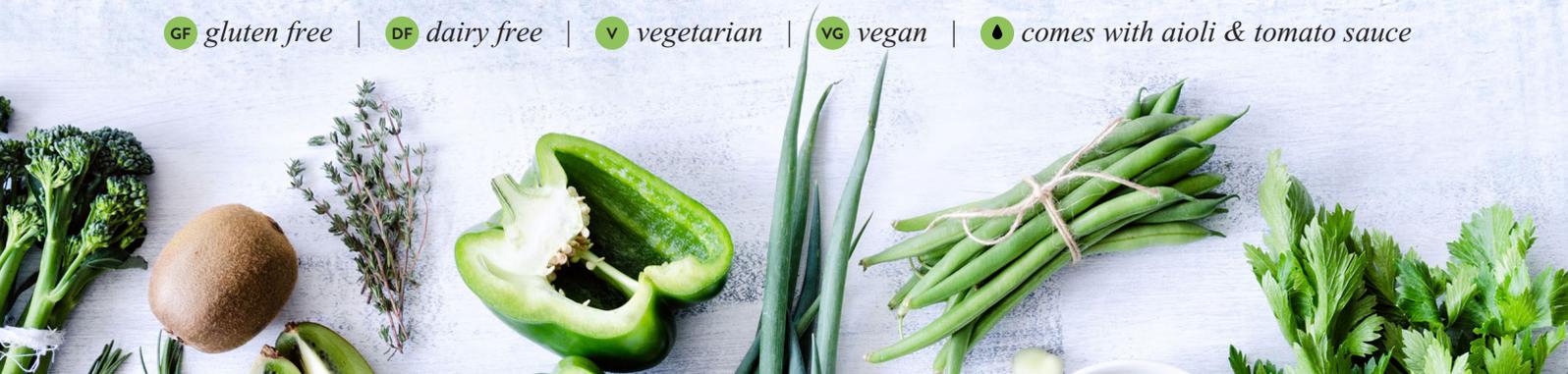
OR go green & have it with fresh salad & parsnip puree **GF**

Please note usually takes 30-45 minutes to cook due to size.

Wine match | Rolf Binder Cabernet Sauvignon

Beer match | Hawkes Bay IPA

GF gluten free | **DF** dairy free | **V** vegetarian | **VG** vegan | **🍷** comes with aioli & tomato sauce





Mains

Fish of the Day | \$36.0

Pan-fried, served on pumpkin puree, fennel & rocket salad & finished with salsa verde **GF**

Wine match | Tin Pot Sauvignon Blanc

Beer match | Waiheke Brewery Pale Ale

Slow Cooked Pork Belly | \$33.0

Resting on pumpkin puree, baby beetroot, green vegetables, accompanied by sauerkraut & dressed in jus **GF**

Wine match | Romance Rosé

Beer match | Monteiths Double Hopped IPA

Coq Au Vin | \$32.0

Chicken thigh, mushroom, bacon in a rich wine sauce on creamy mash potato & green vegetables **GF**

Wine match | Tin Pot Chardonnay

Beer match | Hawkes Bay Pure Lager

Thai Vegetable Red Curry | \$26.0

Spicy Thai vegetable curry with coconut cream & steamed rice **GF** **V** **VG** on request

Add chicken | +\$5.0

Add grilled prawns | +\$7.0

Wine match | Kerpen Hand-Picked Riesling

Beer match | Tiger

Talisman Favourites

Beer Battered Fish | S \$19.5 / L \$23.0

Chips with fresh salad, homemade tartare sauce & tomato sauce

Wine match | Frexinet Prosecco DOC

Beer match | Monteiths Black

Twice Cooked Pork Ribs | \$26.0

On creamy mash & accompanied by fresh salad **GF**

Wine match | Kahurangi Estate Chardonnay

Beer match | Monteiths Original

Lamb Shank | \$29.0

Resting on creamy mash potato, green vegetables, carrot, green beans & finished with a slowly reduced red wine sauce **GF**

Wine match | Vega Del Rayo

Rioja (Tempranillo)

Beer match | Monteiths Velvet Stout

Prawn Pad Thai | \$27.0

Courgette, capsicum, mushroom, carrot & tossed in a chilli, garlic sauce **GF**

Wine match | Kahurangi Estate Rosé

Beer match | Hawkes Bay Pilsner

All seasonal produce subject to availability

Please advise your wait staff of any dietary requirements when ordering.

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Wood Fired Pizzas

CLASSIC PIZZAS

\$13.5 / \$18.0

The Luau

Ham & pineapple

Pepperoni

Margarita

Oregano, basil & bocconcini

Cheese Lovers

FAVOURITE PIZZAS

\$16.5 / \$23.0

Red Rooster

Chicken, Camembert, red onion, spinach & cranberry sauce

Carnivore

Chorizo, bacon, salami, ham, caramelised onion & BBQ sauce

Tikka Chicken

Tandoor smoked chicken, trio of peppers, red onion & homemade mint sauce | spicy

Apricot Chicken

Chicken, apricots, cream cheese, cashews & bourbon apricot sauce

VEGAN PIZZA

\$19.5 / \$28.0

Vegan cheese, mushroom, sundried tomato, caramelised onion, spinach & olives

PREMIUM PIZZAS

\$18.5 / \$26.0

A Bit of Everything

Salami, red onion, chicken, bacon, pineapple, camembert & aioli

The Greek

Spinach, mushroom, red onion, sundried tomato, capsicum, olives, feta & basil pesto

Kiwi Salmon

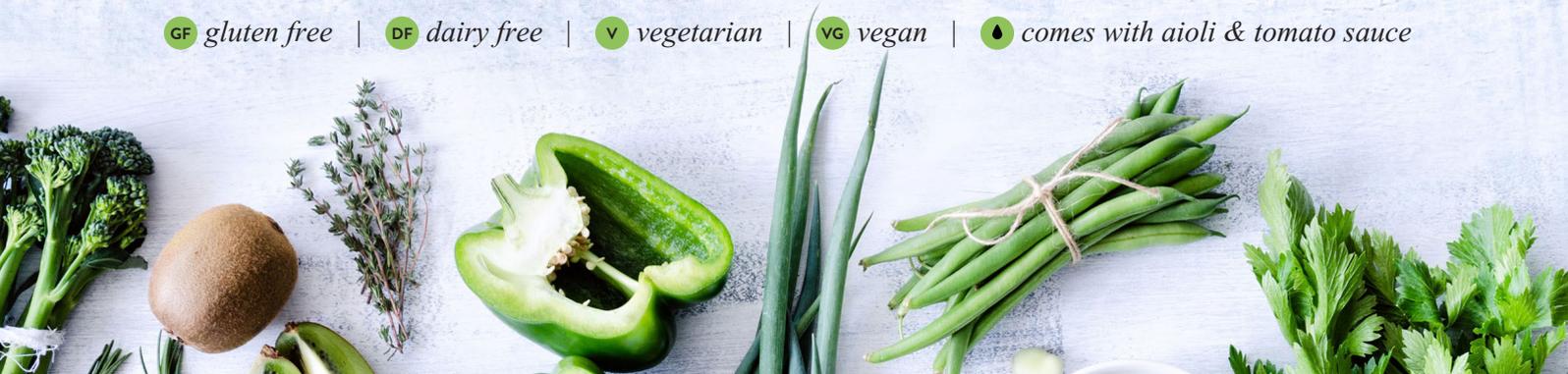
NZ salmon pieces, caper berries, spinach, cream cheese, dill & lemon oil drizzle

Extras

Spice it up - add jalapeno's & chipotle
Gluten free base (large only) | +\$3.0

Here at the Talisman we create our delish pizzas using homemade tomato sauce, mozzarella and our freshly made pizza dough. Our dough and pizza sauce are made on-site start to finish! Our pizzas are cooked in our wood-fired oven, so sometimes cooking times can vary. Our gluten-free pizzas are baked in a separate oven so we can prevent cross-contamination, please allow a minimum of 20 minutes as it takes longer for these bases to cook.

GF gluten free | **DF** dairy free | **V** vegetarian | **VG** vegan | **🍷** comes with aioli & tomato sauce





Burgers & More

The Beefie | \$19.5

180g beef patty, dry cured bacon, emmental cheese, tomato, cos lettuce, caramelised onion, egg, BBQ sauce, aioli & fries with tomato sauce

Chicken Burger | \$19.5

Crumbed chicken breast, dry cured bacon, emmental cheese, tomato, cos lettuce, caramelised onion, bearnaise sauce & fries with tomato sauce

Fish Burger | \$19.0

Beer battered fish, seasonal salad, home-made tartare sauce, aioli & fries with tomato sauce

Chicken & Sweetcorn Quesadilla | \$17.5

Avocado puree, sour cream, seasonal salad, chipotle aioli & fries

Open Steak Sandwich | \$19.0

With seasonal salad, caramelised onion, onion rings, aioli, BBQ sauce & fries with tomato sauce

Gluten free burger bun | +\$2.0

Salads

Quinoa Salad | \$20.0

Lentils, seasonal roast vegetables along with cranberries, spinach, char lemon dressing & a dollop of Greek yoghurt **GF** **VG** on request

Caesar Salad | \$20.0

Cos lettuce, parmesan, bacon, anchovies, poached egg & croutons **GF** on request

Add chicken OR beef | +\$5.0

Add salmon OR prawns | +\$7.0

Sides

Beer Battered Fries | \$8.0 **🍷**

Kumara Fries | \$8.0 **🍷**

Bowl of Fries | \$7.0 **🍷**

Steamed Vegetables | \$8.0

Garden Salad | \$8.0

With sweet mustard dressing

Deep-fried Onion Rings | \$6.0 **🍷**

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Desserts

Dessert Tasting Plate for Two | \$23.0
Includes cheesecake, peanut meringue, mini crème brulee, Kapiti ice-cream, chocolate mousse & macaron

Cheesecake | \$15.0
Passionfruit & basil infused with macarons

Dark Chocolate Mousse | \$15.0
Duo chocolate mousse, aniseed meringue & pistachio nougat **GF**

Baileys Panna Cotta | \$15.0
Chocolate ganache, maple pecans & white chocolate macaron **GF**

Vegan Tiramisu | \$15.0
Dark chocolate dome, sponge & cashew mascarpone **DF**

Crème Brûlée | \$15.0
Orange & saffron infused with white chocolate macaron **GF**

Talisman Favourites

Lemon Meringue Tart | \$15.0
Zesty lemon curd served with Kapiti vanilla bean ice cream

Peanut Meringue | \$15.0
With Kapiti vanilla bean ice cream, caramel sauce & salted caramel popcorn **GF**

Affogato | \$15.0
Kapiti vanilla ice cream, espresso, Frangelico liqueur & macarons **GF**

Upside Down Sundae | \$14.0
Kapiti chocolate ice cream, vanilla ice-cream, chocolate sauce, maple pecans & waffle cone

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Altura Coffee

Flat white | \$4.5 / \$5.0

Cappuccino | \$4.5 / \$5.0

Mochaccino | \$4.5 / \$5.0

Latte | \$4.5 / \$5.0

Hot Chocolate | \$4.5 / \$5.0

Vienna | \$4.5

Long Macchiato | \$4.0

Short Macchiato | \$3.5

Piccolo Latte | \$3.5

Long Black | \$3.5

Americano | \$3.5

Short Black | \$3.0

Tea

All \$4.0

English Breakfast

Earl Grey

Peppermint

Lemongrass & Ginger

Cleopatra's Champagne (Chamomile)

Honeydew Green

Special Coffee

*Your choice of liquor, espresso,
hot water & topped with fresh
whipped cream*

\$10.0

The Altura Difference

To attain coffee perfection, we have to be able to influence every step in the journey from green bean to cup. At Altura we maintain long-term relationships with our coffee farmers and buy only the best of the harvest. Then we roast the beans, giving them time to breathe before bagging them to keep the coffee fresh and fragrant for our customer.

