

Welcome to the Talisman Hotel, Restaurant & Garden Bar

Our History

The Talisman Hotel was originally called the Uretara Hotel, then named the Katikati Hotel and later down the track the Talisman.



Our original building in the 1920s

The Talisman has had many owners and licensees 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 proud to say we are a 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.



Talisman Hotel garden bar

Opening Hours

*Monday – Sunday 11.30am-late
Every third Sunday of the month
'car enthusiast' breakfast 8.00-10.00am*

Social Media

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

 [TalismanHotel](#) |  [Talisman_Restaurant](#)



Breads

Crack Bread | \$9.5

Stretchy, cheesy cob loaf with garlic butter

Please allow 10-15 minutes

Buttery Garlic Bread | \$8.5

Wood Fired Bread | \$9.0

Sundried tomato, spinach
& ricotta cheese

Cheeseboard

Choose from Kapiti brie, Mt Eliza blue,
Mt Eliza aged cheddar or Clevedon garlic
& thyme marinated buffalo cheese

Cheeseboard includes:

dried apricots | honeycomb

roasted walnut | crackers | fresh grapes

Amount of cheeses – x2 \$22 | x3 \$30 | x4 \$38

Our Suppliers

We are proud to support local businesses
and always do our best to source
delicious produce from local growers as well
as other family owned and operated businesses
throughout New Zealand.



GF gluten free | **DF** dairy free | **V** vegetarian | **VG** vegan | **6** comes with aioli & tomato sauce

Entrées

Seafood Chowder | S \$14.0 / L \$19.0

With toasted bread

Bao Bun | \$19.0

Steam bun with chicken, pickle carrot &
cucumber salad, chipotle aioli & hoisin sauce

Request to change to pork belly

Please allow 15-20 minutes

Calamari | \$16.5

Crispy marinated squid, served
with green salad & lemon aioli **GF**

Coromandel Mussels | S \$17.5 / L \$24.5

In a coconut, chilli & lime broth
with toasted ciabatta **DF**

GF on request

Marinated Buffalo Cheese Salad | \$19

Clevedon garlic & thyme marinated buffalo
cheese with roasted tomato, eggplant caponata,
ciabatta and balsamic **V**

Corn Tikki | \$16

Sweetcorn, potato and green pea patties
with tamarind sauce and salad

V **VG** **DF** **GF**





From the Grill

Salmon | \$37.5

200grams – resting on pumpkin purée, seasonal vegetables, celeriac pave and salsa verde **GF**

Wine match | Kahurangi Estate Pinot Gris

Beer match | Sawmill XPA

Roasted Lamb Loin | \$40.0

Pistachio and mint crusted lamb loin, lamb roulade, red capsicum puree, lentil ragout, baby vegetable and finished with mint jus **GF**

Wine match | Vega Del Rayo Rioja Tempranillo

Beer match | Sawmill “The Doctor” Doppelback

All seasonal produce subject to availability.
Please advise your wait staff of any dietary requirements when ordering.

Scotch Fillet | \$36.5

270grams – chargrilled & served with parsnip puree, potato gratin & green vegetables **GF**

Wine match | Mt Langhi ‘Billi Billi’ Shiraz

Beer match | Sawmill Hazy Pale Ale

Eye Fillet Steak | \$41.0

300grams – Wrapped in bacon, served with duck fat confit potatoes, black garlic puree, seasonal vegetables with

Your choice of sauce:

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

Wine match | Sierra Grande Cabernet Sauvignon

Beer match | Sawmill IPA

Salads

Duck | \$27.0

Slow cooked duck breast with maple glazed pumpkin, rocket and feta salad with pecan nuts and citrus dressing

GF on request

Caesar | \$20.0

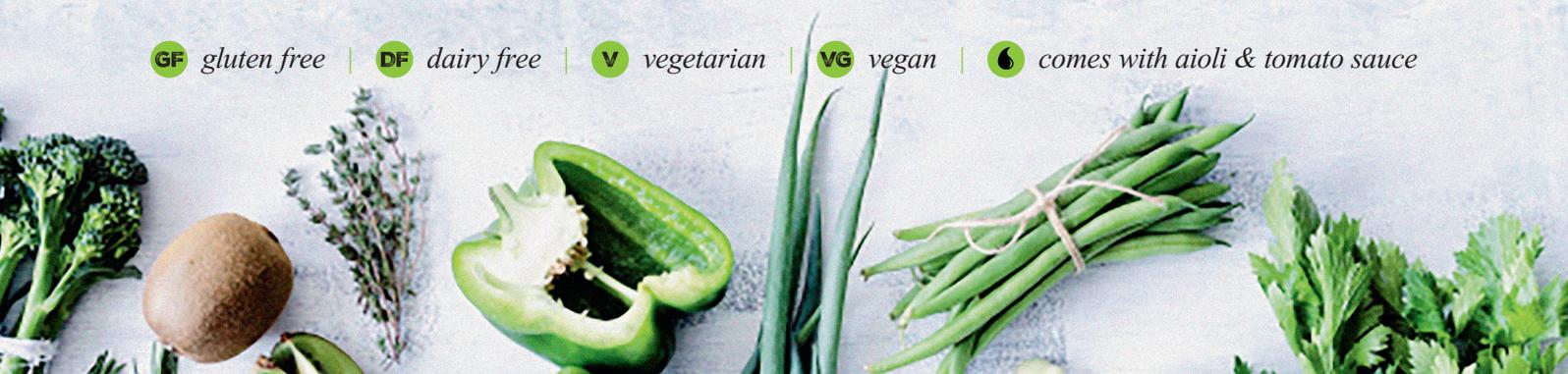
Cos lettuce, parmesan, bacon, anchovies, poached egg & croutons

GF on request

Add chicken OR beef | +\$5.0

Add salmon OR prawns | +\$7.0

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Mains

Venison Loin | \$37.0

Crusted rare venison, served on parsnip purée, alongside seasonal vegetables, blackberries & jus **GF**

Wine match | Coopers Creek Razorback Pinot Noir

Beer match | Sawmill "The Doctor" Doppelback

Slow-cooked Beef Cheeks | \$34.0

Served with celeriac pave, parsnip puree, alongside seasonal baby vegetables & thyme jus **GF**

Wine match | Vega Del Rayo Rioja Tempranillio

Beer match | Sawmill Sours

Thai Vegan Massaman Curry | \$27.0

Spicy Thai vegetable curry with tofu, coconut cream, roasted peanuts & steamed rice

GF **V** **VG** on request

Add chicken | +\$5.0

Add grilled prawns | +\$7.0

Wine match | Jules Taylor Pinot Gris

Beer match | Sawmill IPA

Seafood Linguine Pasta | \$35.0

Prawns, calamari, mussels and clams in a white wine, chilli, garlic creamy rose sauce

Wine match | Jules Taylor Sauvignon Blanc

Beer match | 8-Wired Lager

Talisman Favourites

Battered Fish S \$21.0 / L \$24.5

Fries with fresh salad, homemade tartare sauce & tomato sauce

Wine match | Freixenet

Prosecco

Beer match | Heineken

Twice-cooked Pork Ribs | \$26.5

Your choice of fries or creamy mash & accompanied by fresh salad **GF**

Wine match | Akarua

Pinot Rouge

Beer match | Tuatara

Hefeweizen

Chicken Stroganoff \$32.0

Paprika marinated chicken breast, cream stroganoff sauce, butter spinach gnocchi, bacon & baby vegetables **GF**

Wine match | Matawhero

Chardonnay

Beer match | Tiger

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Wood-Fired Pizzas

Classic | S \$13.5 / L \$18.0

The Luau

Ham & pineapple

Pepperoni

Favourites | S \$16.5 / L \$23.0

Red Rooster

Chicken, camembert,
red onion, spinach
& cranberry sauce

Carnivore

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

Pork Belly

Slow cook pork belly,
caramelized pears and
blue cheese

Vegan | S \$19.5 / L \$28.0

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

Premium | S \$18.5 / L \$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 **V**

Kai Moana

Salmon, prawn, calamari, mushroom,
red onion, capsicum & chipotle aioli

Additional Extras

Spice it up – add jalapenos & chipotle

Gluten free base | S +2.0 / L +\$3.0

Note: additional charges may be incurred from
adding extra ingredients or significant changes

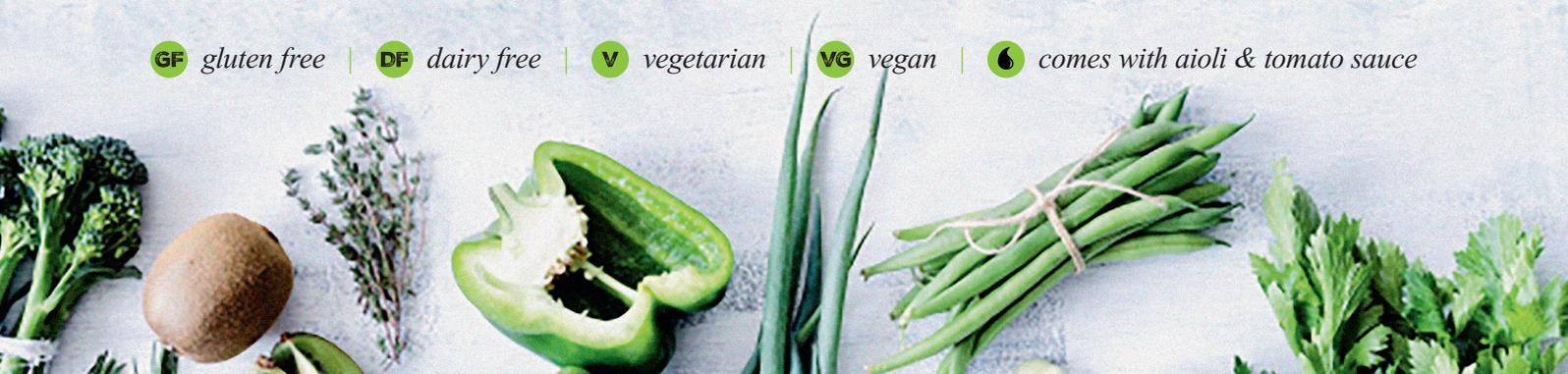
Here at the Talisman we create our delicious
pizzas using homemade tomato sauce,
mozzarella and our freshly made pizza dough.

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 | **6** comes with aioli & tomato sauce





Burgers & More

The Beefie | \$21.5

180g Beef patty, mango chutney, beetroot relish, avocado purée, lettuce, tomato, emmental cheese & dry cured bacon served with fries & tomato sauce

Chicken Burger | \$21.5

Lemon & herb crusted chicken thigh, lettuce, pickled carrot, pickled cucumber, gherkin, dry cured bacon with a béarnaise sauce, served with fries & tomato sauce

Fish Burger | \$20.0

Battered fish, seasonal salad, home-made tartare sauce & fries with tomato sauce

Gluten free burger bun | +\$2.0 **GF**

Sides

Beer-battered Fries **6** | Kumara Fries **6**

Steamed Vegetables | Garden Salad | \$ 8.0

Bowl Of Fries **6** | \$7.0

Deep-fried Onion Rings **6** | \$7.0

Childrens' Menu

Kids' Meals | \$13.5

Includes a soft drink or juice & a sundae, please choose from the options below:

Nuggets

Fries, small salad & tomato sauce

Fish

Battered fish, fries, small salad & tomato sauce

Beef Burger

Mini burger with lettuce, tomato sauce, cheese & fries

Chicken Burger

Mini burger with lettuce, tomato sauce, cheese & fries

Chicken 'N' Mash

Grilled chicken, steamed vegetables & gravy

Pasta

Linguine bolognaise

Pizza

Ham & pineapple

Please note: Kids Menu is strictly for 13-year-olds and under only

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Desserts

Dessert Tasting Plate for Two | \$23.5

Includes mini Rhubarb cheese cake, macaron, mini crème brûlée, Kapiti ice-cream, chai seed pudding, ricotta cannoli

Orange Crème Brûlée | \$16.0

Rose Rabbit Orange Liqueur infused, served with a macaron **GF**

Affogato | \$16.0

Kapiti vanilla bean ice cream, espresso, Frangelico liqueur & macaron **GF**

Vanilla Rhubarb Cheese Cake | \$16.0

With poached rhubarb coulis and crumble **GF**

Italian Cannoli | \$16.0

Sweet ricotta filling in homemade cannoli with lemon curd and pistachio

Vegan Chai Seed Pudding | \$16.0

Served with vegan vanilla ice cream, berry compote & dark chocolate crumb **VG GF**

Warm Chocolate Fondant | \$16.0

Served with Kapiti ice cream

Please allow 15 minutes for cooking time

Scoop of Kapiti Ice-Cream | \$5.0

Kapiti chocolate, strawberry or vanilla bean **GF**

Dessert Cocktails

Tali Chocolate Martini | \$17.0

Baileys, Kahlua, Vodka, Cream, Milk & Chocolate Sauce

Caramel Snickerdoodle Martini | \$17.0

Vodka, Dulce De Leche, Cream, Cinnamon & finished with Whipped Cream



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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

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.

Tea

English Breakfast | \$4.0

Earl Grey | \$4.0

Peppermint | \$4.0

Lemongrass & Ginger | \$4.0

Cleopatra's Champagne (Chamomile) | \$4.0

Honeydew Green | \$4.0

Hakanoa Chai Latte Original | \$4.5 / \$5.0

Hakanoa Chai Latte Spiced | \$4.5 / \$5.0

Syrups

Hakanoa Caramel, Hazelnut or Vanilla | \$0.5

Alternative Milks

Soy, Almond, Coconut or Oat | \$0.8

Something Stronger?

Special Coffee | \$12.0

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

Special Hot Chocolate | \$12.0

Hot chocolate with Rose Rabbit orange liqueur
& topped with fresh whipped cream

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