

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.

Opening Hours once in level 2 Covid - 19

Monday – Sunday 11.30am-late

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

To keep up to date with events and what is happening within the business, please follow us on Facebook or Instagram – Talisman Restaurant

Phone: 07-549-3218

Email: talismankatikati@gmail.com

We hope you enjoy your experience with us here at the Talisman, as well as learning a little about the history. The top photo is from the late 1800s of the building and the bottom photo of the garden bar before renovations in the 2000s.

Takeaway and delivery menu during Covid-19 Level 3

Breads

Crack bread | stretchy, cheesy cob loaf with garlic butter

\$9.5

Buttery garlic bread

\$8.5

Wood fired breads | caramelised onion and cheese OR tomato base, sundried tomato, feta & mozzarella

\$8.5

Starters

Prawns | battered with a small salad and aioli

\$17

Calamari | crispy marinated squid, served with green salad with lemon aioli | gf

\$16.5

Salads

Quinoa salad | green lentils, seasonal roast vegetables along with cranberries, spinach, char lemon dressing and a dollop of Greek yoghurt | gf and vegan on request

\$20

Talisman Favourites'

Large mussels | 1kg mussels in coconut cream, chilli and lime sauce

\$24

Beer battered fish | chips with fresh salad and tartare sauce

Small \$19.5 Large \$23

Twice cooked pork ribs | on creamy mash and accompanied by fresh salad

\$26

Lamb shank | resting on creamy mash potato, spinach, carrot and finished with a slowly reduced red wine sauce

\$29



Wood Fired Pizzas

Classic Pizzas

\$13.5/\$18

The Luau | ham and pineapple

Pepperoni

Margarita | oregano, basil and bocconcini

Cheese Lovers

Favourite Pizzas

\$16.5/\$23

Red Rooster | chicken, camembert, red onion, spinach and cranberry sauce

Carnivore | chorizo, bacon, salami, ham, caramelised onion and BBQ sauce

*Tikka Chicken | Tandoor smoked chicken, trio of
peppers, red onion and chipotle aioli*

Apricot Chicken | chicken, apricots, cream cheese, cashews and bourbon apricot sauce

Vegan

\$19.5/\$28

vegan cheese, mushroom, sundried tomato, caramelised onion, spinach and olives

Premium Pizzas

\$18.5/\$26

*A Bit of Everything | salami, red onion, chicken, bacon, pineapple, camembert and
aioli*

*The Greek | spinach, mushroom, red onion, sundried tomato, capsicum, olives, feta
and basil pesto*

*Kiwi Salmon | NZ salmon pieces, caper berries, spinach, cream cheese with dill and
lemon oil drizzle*

Extras'

Spice it up - add jalapeno's and chipotle

Gluten free base - large only \$3 extra



Burgers and More

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

\$19.50

Chicken burger | crumbed chicken breast, dry cured bacon, emmental cheese, tomato, cos lettuce, caramelised onion, egg, bearnaise sauce & fries with tomato sauce

\$19.50

Fish Burger | beer battered fish, seasonal salad, home-made tartare sauce, aioli & fries with tomato sauce

\$19

Chicken and sweetcorn quesadilla | lettuce, avocado puree, sour cream and chipotle aioli

\$17.5

Wedges | with bacon, mozzarella and sour cream

\$15

Gluten free burger bun surcharge \$2

Sides

Beer battered fries Δ

\$8

Kumara fries Δ

\$8

Bowl of fries Δ

\$7

Garden salad and sweet mustard dressing

\$8

Deep-fried onion rings Δ

\$6

Δ comes with aioli and tomato sauce



Kids Meals

Fish | 1 piece of battered fish with chips and tomato sauce

\$10

Nuggets | Battered nuggets with chips and tomato sauce

\$10

Pizza | Ham and pineapple pizza

\$10

Dessert



Lemon tart | Lemon Meringue tart served with whipped cream

\$15

We will have dessert special(s) throughout level 3