

DESSERTS

Dessert tasting plate – ideal for sharing for two, includes cheesecake, chocolate mousse, raw caramel slice, Kapiti ice-cream and sticky date cake	\$23
Peanut meringue stack with Kapiti vanilla bean ice cream, caramel sauce and salted caramel popcorn - gf	\$15
Salted caramel swirl and white chocolate truffle cheesecake - gf	\$15
Vanilla and raspberry crème brûlée with mini churros and chocolate sauce - gf on request	\$14.5
Layered chocolate indulgence – Dark chocolate soil, chocolate mousse, caramelized white chocolate and mixed berry compote accompanied by Kapiti triple chocolate ice cream - gf	\$15
Affogato - Kapiti vanilla ice cream, espresso, Frangelico liqueur & mini churros - gf on request	\$15
Raw caramel slice with vanilla bean coconut yoghurt - gf & df	\$15
Sticky date cake sitting in caramel sauce, accompanied by Kapiti vanilla bean ice-cream and candied walnuts	\$15
Indulgent sundae – Kapiti vanilla bean ice cream, chocolate sauce, whipped cream, salted caramel popcorn & mini churros gf	\$14
Cheeseboard – a selection of cheeses, crackers, chutney and honeycomb	\$16

COFFEE AND TEA

Flat white	\$4.5/\$5
Cappuccino	\$4.5/\$5
Mochaccino	\$4.5/\$5
Latte	\$4.5/\$5
Piccolo Latte	\$3.5
Long black	\$3.5
Americano	\$3.5
Short black	\$3
Hot Chocolate	\$4.5/\$5
Special coffee - your choice of liquor, espresso, hot water and topped with fresh whipped cream	\$10
Tea - english breakfast, earl grey, peppermint, lemongrass & ginger, cleopatra’s champagne, honeydew green	\$3.5



OPENING HOURS

Monday – 11.30am-late
Tuesday – 11.30am- late
Wednesday – 11.30am - late
Thursday – 11.30am - late
Friday – 11.30am -late
Saturday – 11.30am - late
Sunday – 11.30am - late

OUR HISTORY

The Talisman Hotel originally called the Uretara Hotel then named the Katikati Hotel and some years later the Talisman, has had many owners and licencee’s during the past 137 years.

The most respected and esteemed proprietor of all those years was a man named Barney MacDonnell. Barney took over the hotel in 1880 and in a very short time he became something of a legend in the area with his advice being sought by all and sundry and his fairness in all discussions being greatly respected.

Here at the Talisman we also pride ourselves on sourcing products locally. This ranges from our meats through to lettuces and garnishes. We believe that in a community we have to look after each other. ☺



MENU

Talisman Hotel
7/9 Main Road, Katikati
07 549 3218
www.talismanhotel.co.nz

BREADS

Crack bread – stretchy cheesy cob loaf with garlic butter	\$9.5
Buttery garlic bread	\$8.5
Wood fired breads	\$8
*Caramelised onion and cheese OR	
*Olive, feta & mozzarella	

SMALL PLATES

Spicy chicken wings with blue cheese sauce – gf	\$15
Crispy calamari on seasonal salad with lime aioli - gf	\$15
Rajis’ nice and spicy vege bajis’ with tzatziki dipping sauce – gf	\$12
Chapatti filled with spicy Indian seasoned veg served with yoghurt. vegan on request	\$14

ENTREES

Mini chicken tacos with shredded lettuce, fresh salsa, avocado puree and chipotle aioli	\$16.5
Mushroom, blue cheese and parmesan arancini balls with aioli	\$17
Mussels with lemongrass, lime, turmeric, chilli and coconut broth - df & gf on request	\$16/\$24
Nigels’ seafood chowder served with toasted bread	\$13/\$18

SALADS

Winter salad – beetroot, pumpkin, walnut, feta and red onion tossed through spinach and finished with raspberry balsamic dressing– gf & vegan on request	\$20
Caesar salad – cos lettuce, parmesan, bacon, anchovies, poached egg & croutons	\$20
Orzo salad – bacon, onion, mushroom tossed in spinach, orzo & a dash of cream	\$20
Add Chicken	\$5
Add Smoked salmon or prawns	\$7

SIDES

Prawn twisters with a small salad, aioli & sweet chilli	\$9
Beer battered fries Δ	\$8
Kumara fries Δ	\$8
Bowl of fries Δ	\$7
Steamed vegetables	\$8
Garden salad and sweet mustard dressing	\$8
Deep-fried onion rings Δ	\$6

Δ comes with aioli and tomato sauce

MAINS

Fish of the day - panfried and served on a bed of spinach, shrimp and chive potato cake and finished with citrus cream sauce – gf <i>wine match:</i> Tinpot Hut Chardonnay	\$35
Slow cooked pork belly resting on beetroot puree and green vegetables, accompanied by sauerkraut, apple and dressed in cider jus – gf <i>wine match:</i> Kahurangi Estate Chardonnay	\$32
Seared rare venison served on jasmine rice and covered in a rich mushroom and turmeric sauce – gf <i>wine match:</i> The Big Top Zinfandel	\$34
Lamb shank resting on creamy mash potato, fresh spinach, carrot and finished with slowly reduced red wine sauce – gf <i>wine match:</i> Kahurangi Estate Montepulciano	\$29
Chicken cordon bleu stuffed with cumin and paprika cheese served on kumara puree and accompanied by steamed seasonal vegetables, finished with sauce of your choice; - Mushroom, jus or peΔppercorn <i>wine match:</i> Mills Reef Reserve Pinot Gris	\$32
Beer battered fish and chips with fresh salad	\$23
Prawn pappardelle pasta – creamy saffron prawns tossed through pappardelle <i>wine match:</i> Tin Pot Hut Sauvignon Blanc	\$30
Authentic spicy vegetarian Indian curry served with rice and Greek yoghurt – gf, vegan on request <i>wine match:</i> Tin Pot Hut Pinot Noir	\$26
Choose your steak – served on a potato gratin, green veg and your choice of sauce; - mushroom, jus, peppercorn, blue cheese or béarnaise	
Scotch 270g	\$36
Eye fillet 200g	\$40
<i>wine match:</i> Coopers Creek Razor Back	
Tali Tomahawk steak – the biggest and juiciest steak we have EVER had on the bone, served with fries, two fried eggs and mushroom sauce. OR go green and have it with fresh salad & kumara puree - gf <i>wine match:</i> Kahurangi Estate Merlot	\$41

Talisman platter

Kapiti Cheeses – including Brie, Blue, gouda & Aged cheddar, poached figs, honeycomb, caramelised onion, quince paste, homemade chutney, prosciutto, salami, crackers and toasted ciabatta

Serve 2 – \$28 | Serve 4 – \$41

Seasonal produce subject to availability

WOOD FIRED PIZZAS

All made with a tomato base and mozzarella cheese

Classic Pizzas	\$13.5/\$18
The Luau – ham and pineapple	
Pepperoni	
Margarita	
Cheese Lovers	
Favourite Pizzas	\$16.5/\$23
Red Rooster – chicken, camembert, red onion, and cranberry sauce	
Carnivore – chorizo, bacon, salami, ham, caramelised onion, BBQ sauce	
Cajan Chicken – spiced chicken breast, chorizo, roast tomatoes, spinach, chipotle aioli	
Apricot Chicken – chicken, dried apricots, cream cheese, cashews & bourbon apricot sauce	
Premium Pizzas	\$18.5/\$26
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	
Land to Sea – bacon, smoked salmon, red onion, tomato, capsicum, mushroom and chicken finished with chipotle aioli	
Vegan – vegan cheese, mushroom, sundried tomato, caramelised onion, spinach & olives	\$19.5/\$28
<i>Turn your pizza volcanic on request add jalapeno’s and chipotle</i>	
Gluten free base - large only	\$3 extra

BURGERS & MORE

The Beefie – 180g beef patty, bacon, tomato, lettuce, caramelised onion, egg, beetroot relish, onion rings, BBQ sauce, aioli & fries with tomato sauce	\$19.5
Chicken burger –chicken thigh, bacon, camembert, lettuce, tomato, avocado puree, aioli, cranberry sauce & fries with tomato sauce	\$19
Fish Burger - beer battered fish, seasonal salad, tartare sauce, aioli & fries with tomato sauce	\$19
Open steak sandwich – with lettuce, caramelised onion, tomato, onion rings, BBQ sauce & fries with tomato sauce	\$19
Wedges with bacon, cheese & sour cream	\$14

Please don’t be offended if we politely decline meal change requests.

Please advise wait staff of any dietary requirements