



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

All Welcome

Social Media

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

 [TalismanHotel](#) |  [Talisman-Restaurant](#)

Talisman Hotel, 7-9 Main Road, Katikati 3129 | Ph: 07-549-3218 | E: talismankatikati@gmail.com

– Public Holidays Incur a Surcharge –



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.



Cheeseboard

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

Cheeseboard includes:

Dried Apricots | Honeycomb
Roasted Walnut | Crackers | Fresh Grapes

Amount Of Cheeses
x2 \$30.0 | x3 \$38.0

Sides

Deep-fried Onion Rings 🍷 | \$10.0

Bowl Of Fries 🍷 | \$10.0

Beer-battered Fries 🍷 | \$11.0

Kumara Fries 🍷 | \$12.0

Potato Wedges 🍷 | \$12.0

Steamed Vegetables | \$11.0

Garden Salad | \$10.0

Small Plates

Crack Bread | \$18.5

Stretchy, cheesy cob loaf with garlic butter

Please allow 10-15 minutes

Garlic Bread | \$15.0

Homemade Turkish Bread | \$18.0

Sundried tomato and onion bread served with romesco and balsamic infused olive oil

Seafood Chowder | S \$19.5 / L \$26.0

With toasted ciabatta and butter

Fish Crudo | \$26.0

Thinly sliced white fish and raw salmon served with celery, apple, passionfruit in a truffle soya dressing and prawn crackers

GF DF on request

Cauliflower Croquettes | \$25.0

Deep fried croquettes served with pickled cauliflower, sweet'n'spicy vegetable chutney, romesco and spicy vegan aioli GF DF V VG

Karaage Chicken | \$27.0

Japanese fried chicken served with a spicy kimchi mango salsa and teriyaki sauce

GF DF on request

Calamari | \$26.0

Marinated, crispy coated squid, lightly dusted with spicy seasoning served with green salad and lemon aioli

GF DF

Beef Tataki Sushi Roll | \$26.0

Seared sliced beef, avocado, cream cheese, cucumber, spicy aioli, teriyaki sauce served with pickled ginger, soya sauce and wasabi GF

V on request

Chicken & Camembert | \$27.0

Crispy baked camembert cheese, avocado puree served with a tossed mango and shredded chicken melange

V on request

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





Mains

Cantonese Pork | \$40.0

Fried pork loin, pineapple, capsicum, onion all tossed through a sweet & sour sauce on white rice and topped with crispy rice noodles

GF DF on request

Wine match | Kahurangi Estate Montepulciano

Beer match | Hazy IPA

Salmon Miso Beurre Blanc | \$42.0

Crispy quinoa and seaweed crusted grilled salmon, served with miso leeks, tossed green vegetables and miso beurre blanc

GF DF on request

Wine match | Seresin Chardonnay

Beer match | XPA

Eye Fillet Steak | \$47.0

250grams - Served with potato gratin, parsnip puree and seasonal vegetables **GF**

Your choice of sauce

mushroom, jus, peppercorn, blue cheese or béarnaise

Add Garlic Prawns \$9.0

Wine match | Mastroberadino Aglianico Irpinia

Beer match | "The Doctor" Doppelbock

Chicken Linguine Milanese | \$40.0

Pan-fried Parmesan-crusted chicken with linguine, grilled zucchini, and creamy truffle ricotta

Wine match | Li Veli Orion Primitivo

Beer match | Pilsner

New Zealand Lamb Rump | \$40

Sous vide cooked lamb rump that has been seared, served on pea puree along with dukkah crusted roasted eggplant, romesco, honey glazed carrots, orange and mint gel then finished with a lamb jus **GF**

DF on request

Wine match | The Ted Pinot Noir

Beer match | IPA

New Zealand Venison | \$44.0

Hazelnut & shallot crusted venison rump served along with parsnip puree, seasonal vegetables, blueberry gel and finished with red wine jus **GF**

DF on request

Wine match | Bideona Tempranillo De Laderas Rioja

Beer match | Heineken

Paneer Korma | \$39.5

Rich South Indian curry made with soft paneer, cashews and yoghurt in a spiced gravy accompanied by steamed rice

Wine match | Borgo alla Terra Chianti

Beer match | Hazy Pale Ale

GF DF V VG on request

Beer-battered Fish | S \$27.0 / L \$32.0

Fries with fresh salad, homemade tartare sauce & tomato sauce on request **DF**

Wine match | Huia Tangle

Beer match | Lager

Fish Of The Day | \$37.5

Pan-fried fish served with seasonal vegetables, mash potato and finished with salsa verde

Or with fries and salad **GF**

DF on request

Wine match | Seresin Sauvignon Blanc

Beer match | Tiger

To Share

Tali Share Board | \$85.0

Crispy Karaage chicken, pork belly with jus, sliced beef with mushrooms, fried calamari, onion rings, potato wedges, garlic bread, green salad along with tomato sauce and aioli

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

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





Wood Fired Pizzas

Pepperoni | *S \$22.0 / L \$27.0*

Bit of Everything Pizza | *S \$26.0 / L \$30.0*

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

Carnivore | *S \$26.0 / L \$30.0*

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

Red Rooster | *S \$26.0 / L \$30.0*

Chicken, spinach, red onion,
camembert and cranberry sauce

Greek | *S \$26.0 / L \$30.0*

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

Pork Belly | *S \$26.0 / L \$30.0*

BBQ pork belly, mushroom, caramelized
pears, blue cheese and rocket

Hot Buttered Calamari | *S \$26.0 / L \$30.0*

Grilled Calamari, red onion, capsicum, olives,
crispy capers and hot buttered aioli

Additional Extras

Spice it up – add jalapenos & chipotle

Go Vegan | *\$1.0*

Gluten Free Base | *S +4.0 / L +\$5.0*

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

Burgers

The Beefie | *\$29.0*

180g homemade beef patty, gherkin, beetroot relish,
avocado puree, lettuce, tomato, aioli, emmental cheese
& dry cured bacon served with fries & tomato sauce

Chicken Burger | *\$28.5*

Fried chicken thigh, lettuce, tomato, sliced gherkins, dry
cured bacon and aioli served with fries & tomato sauce

Fish Burger | *\$28.0*

Battered fish, seasonal salad, homemade tartare sauce
served with fries & tomato sauce

Vegan Burger | *\$27.5*

Zucchini, corn & potato homemade vegan patty with
beetroot relish, lettuce, tomato, onion, vegan aioli,
served with fries & tomato sauce

Made with gluten free bun

GF DF V VG

Gluten Free Burger Bun | *+\$3.5*

Salads

Thai Pork Som Tom | *\$31.0*

Slow cooked pork belly, raw papaya, carrots, green
beans, tomatoes and peanut salad dressed with spicy
som tom dressing **GF DF**

Harissa Chicken | *\$30.0*

Harissa marinated chicken with chickpea, spinach,
tomato, cucumber, walnut and pickled onion salad
tossed in a harissa-honey drizzle **GF DF**

V VG on request

Nicoise With Grilled Octopus | *\$32.0*

Pesto and balsamic grilled octopus in a cajun roasted
potato, boiled egg, green bean, tomato, olive and cos
lettuce salad finished with sherry vinaigrette **GF DF**

V VG on request

Add Chicken \$8.0 | Add grilled prawns \$9.0 | Add beef \$9.0

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Desserts

Dessert Tasting Plate For Two | \$27.0

Includes mini panna cotta, choux bun, chilli chocolate gateau, vegan raw slice, macaron and Kapiti vanilla bean ice-cream

Affogato | \$18.0

Kapiti vanilla bean ice-cream, espresso,
Frangelico liqueur & macaron **GF**
DF on request

Blackberry Panna Cotta | \$18.0 GF

Panna cotta infused with blackberry and chambord,
alongside a blackberry-chambord compote, macaron
and crispy meringue **GF**

Pineapple & Coconut Choux | \$18.0

Choux bun stuffed with pineapple, coconut and lime
cream alongside pineapple curd and Kapiti
vanilla bean ice-cream

Caramelised Apple Tart | \$18.0

Sweet tart shell filled with apple-cinnamon mousse topped
with caramelised apple that was hit with a splash of
fireball whisky served with Kapiti vanilla bean ice cream

Raw Caramel Slice | \$18.0

Served with dark chocolate crumb and vegan vanilla
ice-cream **GF DF V VG**

Chilli Chocolate Gateau | \$18.0

Chilli chocolate mousse layered between chocolate
sponge with tamarillo and mascarpone

Waffle Cup Ice-cream Sundae | \$17.0

Served with a trio of Kapiti ice-cream - Chocolate,
strawberry, vanilla topped with chocolate brownie
bites & chocolate sauce **GF**

Scoop of Kapiti Ice-cream | \$9.0

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

A Sip of Something Sweet

Corrado Tonelli Visner Dessert Wine - Italy | \$12.0

Maculan Dindarello Dessert Wine - Italy | \$14.0

Ruahine Plum Port | \$12.0

Ruahine Roaring Red Boysenberry Port | \$12.0

De Bortoli Old Boys Barrel Aged 21 YO Tawny | \$12.0

Special Coffee | \$14.5

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

Special Hot Chocolate | \$14.5

Hot chocolate with orange liqueur & topped
with fresh whipped cream

Something Different?

Port & Cheese | \$22.0

Your choice of cheese, choice of port alongside honeycomb, grapes and crackers.
Designed as a small plate for one to finish of the evening

Cheeses: Kapiti Brie | Mt Eliza Blue | Clevedon Garlic & Thyme Marinated Buffalo Cheese

GF gluten free | **DF** dairy free | **V** vegetarian | **VG** vegan





Altura Coffee

Flat White | \$5.0 / \$5.5

Cappuccino | \$5.0 / \$5.5

Mochaccino | \$5.0 / \$5.5

Latte | \$5.0 / \$5.5

Hot Chocolate | \$5.0 / \$5.5

Vienna | \$5.0

Long Macchiato | \$4.5

Short Macchiato | \$4.0

Piccolo Latte | \$4.0

Long Black | \$4.0

Americano | \$4.0

Short Black | \$3.5

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.

Other Hot Beverages

English Breakfast | \$4.5

Earl Grey | \$4.5

Peppermint | \$4.5

Lemongrass & Ginger | \$4.5

Cleopatra's Champagne (Chamomile) | \$4.5

Honeydew Green | \$4.5

Chai Latte Original | \$5.0 / \$5.5

Chai Latte Spiced | \$5.0 / \$5.5

Syrups

Caramel, Hazelnut or Vanilla | \$0.5

Alternative Milks

Almond, Soy, Coconut or Oat | \$0.8

For the kids

Fluffy | \$2.0

With chocolate dust and marshmallow

50cent discount for takeaways in a keep cup.

GF gluten free | **DF** dairy free | **V** vegetarian | **VG** vegan

