



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](#)



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 \$27.0 | x3 \$35.0

Sides

Deep-fried Onion Rings 🍷 | \$9.0

Bowl Of Fries 🍷 | \$10.0

Beer-battered Fries 🍷 | \$11.0

Kumara Fries 🍷 | \$12.0

Steamed Vegetables | \$11.0

Garden Salad | \$10.0

Small Plates

Crack Bread | \$16.0

Stretchy, cheesy cob loaf with garlic butter
Please allow 10-15 minutes

Buttery Garlic Bread | \$12.0

Turkish Pide | \$17

Bacon, sesame, garlic and parsley Turkish bread served with sundried tomato tapenade and olive oil

Seafood Chowder | S \$17.0 / L \$23.0

With toasted ciabatta

Karaage Chicken | \$24.0

Japanese fried chicken with celeriac & apple remoulade & sriracha mayo **GF**

Summer Seafood Ceviche | \$24.50

Lime, coriander marinated scallops, white fish, prawn, salmon, cucumber, pearl couscous, celery and apple salsa. Crispy sago cracker and green oil

GF DF

Calamari | \$22.0

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

Grilled Zucchini & Corn Fritters | \$22

Zucchini, sweet corn, potato patties served with green salad and Greek tzatziki dip **GF DF V VG**

Chicken Sushi Maki Roll | \$24.5


Teriyaki chicken, avocado, cucumber, spicy aioli and teriyaki sauce served with pickled ginger, soya sauce and wasabi

Pork Belly Wonton Basket | \$25

Slow cooked pork belly served in a wonton basket with lettuce, pickled cabbage, avocado cream and spicy aioli **DF**

On request vegan basket

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





Mains

Rare Venison Rump | \$40

Seared rare venison rump served with kumara puree, seasonal vegetable, baby potato, black berry and red wine jus **GF DF on request**

Wine match | Kahurangi Estate Montepulciano

Beer match | Sawmill Hazy IPA

Grilled New Zealand Salmon | \$40

Grilled salmon, pea puree, fennel, artichoke & meschun salad with salsa verde **GF**

Wine match | Giesen Vineyard Selection Chardonnay

Beer match | Sawmill XPA

Sirloin Steak | \$39.5

250grams – Served with garlic prawns, potato gratin, kumara puree, and seasonal vegetables **GF**

Your choice of sauce

mushroom, jus, peppercorn, blue cheese or béarnaise

Wine match | Picton Bay Pinot Noir

Beer match | Sawmill IPA

Soya Glazed Beef Short Rib | \$39.5

Asian Style Slow cooked beef short ribs with pea puree, potato mash, edamame, carrots, smoked pickle radish, spring onion and soya glaze **GF**

Wine match | Valdibella “Kerasos” Nero d’Avola

Beer match | Sawmill Pilsner

Pork Belly Pad Thai | \$38

Slow cooked pork belly served with courgette, capsicum, mushroom, carrot, eggs, and tossed through a Thai chili sauce **GF DF**

Wine | Starborough Estate Sauvignon Blanc

Beer | Sawmill Pilsner

Thai Seafood Green Curry - Spicy | \$38

Prawn, salmon, mussels, clams, white fish in a spicy Thai green curry with grapes, sweet Thai basil & steamed rice **GF DF**

Wine | Starborough Estate Pinot Gris

Beer | Sawmill Hazy Pale Ale

On request Thai green vegetable curry **V VG**

Beer-battered Fish | S \$25.5 / L \$29.5

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

Wine match | Freixenet Prosecco

Beer match | Lager

Fish Of The Day | \$32

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

Or with fries and salad **GF**

Wine | Kahurangi Estate Rose

Beer | Tiger

To Share

Tali Tomahawk Steak | \$85

The biggest and juiciest steak on the bone, parsnip puree, grilled tomato, dijon mustard, onion rings. Served with Creamy mash potato and seasonal vegetables

OR

Garden fresh salad & Kumara fries **GF**

Your choice of sauce:

mushroom, jus, peppercorn, blue cheese or béarnaise

Please note usually takes 40-50 minutes to cook due to size.

Wine match | Mastroberardino Aglianico Irpinia

Beer match | Sawmill ‘The Doctor’ Doppelbock


Assiette of Seafood | \$44

Crispy marinated squid with aioli, seafood ceviche, garlic prawns, tuna sashimi, wasabi, ginger, lemon and wakame salad

GF on request

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 \$20.0 / L \$25.0

Luau | S \$20.0 / L \$25.0
Ham & pineapple

Bit Of Every Pizza | S \$24.0 / L \$28.0
Salami, red onion, chicken, bacon,
pineapple, camembert & aioli

Carnivore | S \$24.0 / L \$28.0
Chorizo, bacon, salami, ham,
caramelised onion & BBQ sauce

Red Rooster | S \$24.0 / L \$28.0
Chicken, spinach, red onion,
camembert and cranberry sauce

Greek | S \$24.0 / L \$28.0
Spinach, mushroom, red onion, sundried tomato,
capsicum, olives, feta & basil pesto **V**

Smoked Salmon | S \$24 / L \$28.0
Capers, anchovies, capsicum, spring onion, dill
cream with chipotle aioli

Pork belly | S \$24.0 / L \$28.0
BBQ pork belly, mushroom, caramelized
pears, blue cheese and rocket

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 & More

The Beefie | \$26.5

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

Chicken Burger | \$26.0

Fried chicken thigh, lettuce, tomato, celeriac
& apple remoulade dry cured bacon and aioli
served with fries & tomato sauce

Fish Burger | \$25.5

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

Vegan Burger | \$24.5

Vegan patty, beetroot relish, lettuce, tomato, onion
vegan aioli and served with fries & tomato sauce

Gluten Free Burger Bun | +\$3.5 **GF**

Salads

Crispy Duck Salad | \$30

Watercress, spinach, mushroom, honey glazed roasted
pumpkin, cranberry, apple, walnut, and finished with
a mango lime dressing **GF DF**

Summer Prawn & Noodle Salad | \$29

Grilled prawns, rice noodles, meschun, avocado,
pickled cabbage, cherry tomato, cucumber, red onion,
radish and tossed with balsamic dressing

Add Chicken | +\$7

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


Asian Beef Salad | \$29

Slow cooked beef, fresh kale leaves, carrot, papaya,
cherry tomato, cucumber, coriander, spring onion and
finished with Asian spicy dressing. **GF DF**

Add Chicken | +\$7 OR

Add grilled prawns | +\$9.0

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Desserts

Dessert Tasting Plate For Two | \$26.0

Includes mini cream cheese brownie, blackberry parfait, Kapiti ice-cream, vegan snickers, apricot tart and flat white coffee liqueur creme brulée

Affogato | \$17.0

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

Flat White & Thyme Creme Brulée | \$17

Infused with NZ made 'Quick Brown Fox Flat White Coffee Liqueur' and served with a macaron **GF**

Apricot Tart | \$17

Apricot compote, pastry cream, coconut crumble, apricot puree with a splash of bourbon and Kapiti vanilla ice-cream

Dark Chocolate Cream Cheese Brownie | \$17

Hazelnut mouse, Kapiti vanilla bean ice-cream

Vegan Snickers Popsicle Bar | \$17.0

Date, peanut, chocolate and vegan ice cream **GF DF V VG**

Blackberry Parfait | \$17

Vanilla sable, macaron, blackberry puree

Ice-Cream Sundae | \$15

Choose your Kapiti ice-cream – Chocolate, strawberry or vanilla bean, topped with chocolate sauce and a macaron

Scoop of Kapiti Ice-cream | \$8.0

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

A Sip of Something Sweet

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

Special Coffee | \$13.5

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

Special Hot Chocolate | \$13.5

Hot chocolate with Rose Rabbit orange liqueur & topped with fresh 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.

Other Hot Beverages

- 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
- Chai Latte Original* | \$4.5 / \$5.0
- Chai Latte Spiced* | \$4.5 / \$5.0
- Shroom Latte* | \$4.5 / \$5.0

Syrups

- Caramel, Hazelnut or Vanilla* | \$0.5

Alternative Milks

- Soy, Coconut or Oat* | \$0.8

For the kids

- Fluffy* | \$1.0
With chocolate dust and marshmallow

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