



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 | \$10.0

Stretchy, cheesy cob loaf with garlic butter

Please allow 10-15 minutes

Buttery Garlic Bread | \$9.0

Wood Fired Bread | \$10.0

Caramelised onion &
feta 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 | **🍷** comes with aioli & tomato sauce

Entrées

Seafood Chowder | S \$15.0 / L \$20.0

With toasted ciabatta

Beetroot Falafel | \$15.0

Eggplant relish & beetroot hummus **GF DF V VG**

Beef Tataki California Roll | \$20.0

Steak tataki sushi rolls with wasabi,
pickled ginger & soya **GF**

Karaage Chicken | \$22.0

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

Calamari | \$18.0

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

Coromandel Mussels | S \$18.0 / L \$26.0

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

GF on request

Sides

Deep-fried Onion Rings 🍷 | \$7.0

Bowl of Fries 🍷 | \$8.0

Beer-battered Fries 🍷 | \$9.0

Kumara Fries 🍷 | \$9.0

Steamed Vegetables | \$9.0

Garden Salad | \$9.0





Mains

New Zealand Grilled Salmon | \$37.5

Pea puree, frogola salad, baby vegetables
& salsa verde **DF**

GF on request

Wine match | Starborough Estate Pinot Gris

Beer match | Sawmill XPA

Scotch Fillet | \$39.0

Parsnip purée, potato gratin & green vegetables

Your choice of sauce:

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

Wine match | Tahbilk 'One Million Cuttings' Shiraz

Beer match | Sawmill Hazy Pale Ale

Sirloin Steak | \$35.0

250grams – Served with garlic prawns, potato
gratin, pumpkin puree & seasonal vegetable

Your choice of sauce:

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

Wine match | Coopers Creek Razorback Pinot Noir

Beer match | Sawmill IPA

Crispy Pork Belly | \$37.0

Pumpkin puree, braised red cabbage, baby
potato, baby vegetables & finished with jus **GF**

Wine match | Alpha Domus Rosé

Beer match | Sawmill Pilsner

Thai Green Chicken Curry | \$33.0

Spicy green curry with eggplant, mushrooms,
coconut cream & steamed rice

GF V VG on request

Wine match | Starborough Estate Sauvignon Blanc

Beer match | Sawmill IPA

Lamb Shank | \$35.0

Resting on creamy mash potato with grilled
vegetables & in a red wine sauce **GF**

DF on request

Wine match | Alpha Domus Merlot Cabernet

Beer match | Sawmill 'The Doctor' Doppelback

Twice Cooked Pork Ribs | \$32.0

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

Wine match | Kahurangi Estate Montepulciano

Beer match | 8 Wired Hop Salad Hazy IPA

Beer-battered Fish | S \$22.5 / L \$26.0

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

GF on request

Wine match | Freixenet Prosecco

Beer match | 8 Wired 'Mahu' Lager

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

Classic | S \$14.5 / L \$19.0

The Luau - Ham & pineapple

Pepperoni

Favourites | S \$17.5 / L \$24.0

Apricot Chicken - chicken, apricots, cream cheese, cashews & bourbon apricot sauce

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

Premium | S \$19.5 / L \$27.0

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

Vegan | S \$20.5 / L \$28.0

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

Additional Extras

Spice it up – add jalapenos & chipotle

Gluten free base | S +\$3.0 / L +\$4.0

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

Burgers & More

The Beefie | \$23.5

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

Chicken Burger | \$22.5

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

Fish Burger | \$22.0

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

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

Salads

Duck salad | \$29.0

Roasted pumpkin, pears, spinach, tomatoes, onions & citrus dressing **GF DF**

Cobb Salad | \$24.0

Bacon, egg, avocado, tomato, cos lettuce, watercress, blue cheese & sherry vinaigrette

GF V VG on request

Add chicken | +\$5.0

Add grilled prawns | +\$7.0

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Desserts

Dessert Tasting Plate for Two | \$25.0

*Includes mini cheese cake, macaron,
mini panna cotta, Kapiti ice-cream,
raw caramel slice & apple crumble tart*

Lemon Cheesecake | \$16.5

With caramel sauce & popcorn **GF**

Raw Caramel Slice | \$16.5

With vegan Little Island ice-cream **VG** **GF**

Affogato | \$17.0

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

Apple Crumble Tart | \$16.5

*With golden apple puree
& Kapiti vanilla ice-cream*

Baileys Panna Cotta | \$16.5

With raspberries & macaron

Chocolate Soufflé | \$16.5

With Kapiti vanilla ice-cream

Scoop of Kapiti Ice-cream | \$6.0

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

Dessert Cocktails

Tali Chocolate Martini | \$17.0

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

Black Raspberry Chocolate Indulgence | \$17.0

*Nutella cream, Chambord
& Vodka*



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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.

For the kids

Fluffy | \$1.0

With chocolate dust and marshmallow

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

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

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

Shroom Latte | \$4.5 / \$5.0

Hakanoa Syrups

Hakanoa Caramel, Hazelnut or Vanilla | \$0.5

Alternative Milks

Soy, Coconut or Oat | \$0.8

Something Stronger?

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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