



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](#)

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 \$28.0 | x3 \$36.0

Sides

Deep-fried Onion Rings 🍷 | \$9.0

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 | \$17.5

Stretchy, cheesy cob loaf with garlic butter

Please allow 10-15 minutes

Garlic Bread | \$14.0

Wood-fired, Italian style garlic pizza bread

Please note wait time can vary due to being woodfired

Homemade Focaccia Bread | \$17.0

Lemon and rosemary focaccia with basil pesto and olive oil

Seafood Chowder | S \$18.0 / L \$25.0

With toasted ciabatta

Cured Fish Gazpacho | \$25.5

Fresh Tarakihi done in a light marinade and served with apple, celery, tomato Gazpacho, black rice and herb oil **GF DF**

Vietnamese Summer Vegetable Rolls | \$20.0

Vegetables with rice noodles wrapped in rice paper alongside peanut satay dip & sweet chilli sauce

GF DF V VG

Crispy Chicken Satay | \$24.50

Spicy Asian style marinated and fried chicken thighs served with pineapple, onion, capsicum & cucumber salad and peanut satay sauce **GF DF**

Grilled Chicken on request

Calamari | \$24

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

Chicken Sushi Maki Roll | \$24.50

Teriyaki chicken, avocado, cucumber, spicy aioli, teriyaki sauce served along with pickled ginger, soya sauce & wasabi **GF**

Pork Bao Buns (3) | \$25.5

Slow cooked pork belly, pickled slaw, spicy aioli, coriander & ginger hoisin sauce **DF**

V bao bun on request

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



Mains

Pork Loin | \$39.0

Slow cooked pork loin resting on kumara puree, baby potatoes, seasonal vegetables along with pickled red cabbage & jus **GF**

Wine match | Kahurangi Estate Montepulciano

Beer match | Hazy IPA

New Zealand Salmon | \$40.0

Grilled salmon served on potato rosti, artichoke mousse along with fennel & mesclun salad & salsa verde **GF**

DF on request

Wine match | Bottega Vinai Sauvignon Blanc

Beer match | XPA

Eye Fillet Steak | \$44.5

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

Your choice of sauce

mushroom, jus, peppercorn, blue cheese or béarnaise

Wine match | Mastroberadino Aglianico Irpinia

Beer match | "The Doctor" Doppelbock

Duck Risotto | \$40.0

Crispy duck breast served on mushroom risotto with blackberries, beetroot & parmesan cheese **GF**

Wine match | Li Veli Orion Primitivo

Beer match | Pilsner

Chicken Parmigiana | \$38.0

Crumbed chicken breast served with homemade Italian style tomato sauce, mozzarella cheese, green salad & fries

Wine match | Bottega Vinai Pinot Grigio

Beer match | Heineken

Sirloin Steak | \$40.0

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 | Providore First Edition Pinot Noir

Beer match | IPA

Spicy Lamb Massaman Curry | \$39.0

Thai style slow cooked spicy lamb curry served with sweet basil, baby potatoes, grapes & steamed rice

GF DF

Wine match | Borgo alla Terra Chianti

Beer match | Hazy Pale Ale

On request Spicy Vegetable Massaman Curry **V VG**

Beer-battered Fish | S \$26.0 / L \$30.0

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

Wine match | Falceri Prosecco

Beer match | Lager

Fish Of The Day | \$35.0

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 | Kahurangi Reserve Pinot Rose

Beer match | Tiger

To Share

Tali Share Board | \$80.0

Crispy chicken satay, sticky pork belly, sliced beef with mushrooms, fried squid, onion rings, potato wedges, garlic bread, green salad, tomato sauce, aioli and peanut satay

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*

Bit of Everything 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**

Pork Belly | *S \$24.0 / L \$28.0*

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

Chipotle Prawns | *S \$24.0 / L \$28.0*

Grilled prawns, red onion, sweetcorn, capsicum, mushroom and chipotle 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 | *\$27.0*

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

Chicken Burger | *\$26.5*

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

Fish Burger | *\$26.0*

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

Vegan Burger | *\$25.0*

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

Made with gluten free bun

Gluten Free Burger Bun | *+\$3.5*

Salads

Spicy Thai Beef Salad | *\$30.0*

Thai style marinated & seared beef on a cucumber, tomato, mesclun, pickled onion, rice noodle salad & then tossed with spicy Thai dressing **GF DF**

Add Chicken | *\$8 OR Add grilled prawns | \$9.0*

Tali Style Greek Salad | *\$28.0*


Cos lettuce, cucumber, capsicum, tomato, red onion, olives, Greek feta cheese tossed through a lemon dressing **GF V**

DF VG on request

Add Chicken | *\$8.0 OR Add grilled prawns | \$9.0*

Add beef | *\$9.0*

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





Desserts

Dessert Tasting Plate For Two | \$26.0

Includes mini tiramisu, creme caramel, Kapiti ice-cream, date & sago pudding slice, chocolate & salted caramel tart and a macaron

Affogato | \$18.0

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

DF on request

Vanilla Bean & Coffee Cream Liqueur

Crème Caramel | \$17.0

Made using Quick Brown Fox Flat White Liqueur, vanilla beans & served with a macaron **GF**

Chocolate & Salted Caramel Tart | \$17.0

Served with Kapiti vanilla bean ice-cream

Tiramisu | \$17.0

Classic Italian tiramisu, just the way it's meant to be

Date & Sago Slice | \$17.0

Passionfruit, coconut & almond resting on a date & sago style slice, served with vegan vanilla ice-cream & dark chocolate crumb **GF V VG**

Raspberry Mille-Feuille | \$17.0

Puff pastry layers, vanilla bean crème pâtisserie along with raspberry puree & Kapiti Strawberry ice cream

Peach & Apricot Melba | \$17.0

Layered with whipped cream, peach & apricot compote, raspberry puree along with Kapiti vanilla bean ice cream & white chocolate rice crispy **GF**

Scoop of Kapiti Ice-cream | \$8.5

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 | \$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

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* | \$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

Syrups

- Caramel, Hazelnut or Vanilla* | \$0.5

Alternative Milks

- Almond, Soy, Coconut or Oat* | \$0.8

For the kids

- Fluffy* | \$1.5
With chocolate dust and marshmallow

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

