



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 \$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 | \$17.0

Stretchy, cheesy cob loaf with garlic butter

Please allow 10-15 minutes

Buttery Garlic Bread | \$12.5

Pumpkin Bread | \$17.0

Pumpkin, cumin, paprika & pumpkin seed bread served with roasted pumpkin dip and olive oil

Seafood Chowder | S \$17.5 / L \$24.0

With toasted ciabatta

Salmon Tartare | \$25.0

Marinated fresh salmon served with avocado, slow poached egg, crispy quinoa & beetroot emulsion 🍷 GF

DF on request

Crispy Broccoli & Quinoa Tots | \$23.5

Crumbed and fried broccoli, quinoa & sweet potato patties with green salad and roast vegetable relish 🍷 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 🍷 DF

Grilled Chicken on request

Calamari Tacos | \$24.0

Lettuce, avocado, pickle slaw with a mango, corn, onion & chilli salsa wrapped in a soft shell tortilla and finished with spicy aioli (3) 🍷 DF

GF on request

Beef Tataki California Rolls | \$25.0

Seared beef tataki, avocado, cucumber, cream cheese & sesame rolls with soya sauce, wasabi and pickled ginger 🍷 GF

Pulled Pork Croquettes | \$25.0

Asian flavour inspired pulled pork, crumbed and fried served with avocado, roasted eggplant relish and a green salad

DF on request

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





Mains

Rare Venison Rump | \$40.0

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 | Hazy IPA

Salmon Barley Broth | \$40.0

Seared Salmon served in a barley, mushroom & green pea broth with braised fennel, green oil and puffed black rice

DF on request

Wine match | Lorgiril Marquis de Pennautier Rose

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 | Pilsner

Beef Cheek Pappardelle | \$39.0

Pappardelle pasta tossed through slow cooked beef cheeks, red wine and cherry tomato sauce & finished with parmesan

DF on request

Wine match | Valdibella 'Kerasos' Nero d'Avola

Beer match | "The Doctor" Doppelbock

Lamb Shank | \$39.0

Slow cooked lamb shank served on creamy potato mash, seasonal vegetables and red wine jus **GF**

Wine match | Mr Mick Shiraz

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 | Picton Bay Pinot Noir

Beer match | IPA

Thai Red Chicken Curry | \$38.0

Chicken thighs cooked in a Thai red curry sauce and served with pineapple, sweet basil & steamed rice **GF** **DF**

Wine match | Starborough Estate Pinot Gris

Beer match | Hazy Pale Ale

On request Thai Red Vegetable 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 | Freixenet Prosecco

Beer match | Lager

Fish Of The Day | \$33.0

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 Estate 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 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**

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

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

Peking Duck | *S \$24.0 / L \$28.0*

Duck, pineapple, onion, mushroom, capsicum, coriander and BBQ Sauce

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*

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

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

Salads

Halloumi Salad | *\$29.0*

Grilled halloumi with warmed quinoa, spinach, cranberry, roasted vegetables and pumpkin seed salad finished with balsamic dressing **GF**

Add Chicken \$7 | Add Grilled Prawns \$9

Add Seared Beef \$9

Kimchi Pork Salad | *\$30.0*


Slow cooked pork belly served with soba noodles, spicy kimchi, edamame, pickled onion and kimchi vinaigrette **GF DF**

V On Request

Add Chicken \$7 | Add Grilled Prawns \$9

Add Seared Beef \$9

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Desserts

Dessert Tasting Plate For Two | \$26.0

Includes boysenberry cheesecake, orange panna cotta, Kapiti ice-cream, vegan raw caramel slice, passionfruit meringue tart and macaron

Affogato | \$17.0

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

Orange & Saffron Panna Cotta | \$17.0

Served with orange compote and macaron **GF**

Passionfruit Meringue Tart | \$17.0

Citrus and passionfruit curd with toasted meringue tart & served with Kapiti vanilla bean ice-cream

Whittakers Dark Chocolate Souffle | \$17.0

Served with Kapiti vanilla bean ice-cream

Vegan Raw Caramel Slice | \$17.0

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

Boysenberry Cheesecake | \$17.0

Vanilla Cheesecake with boysenberry compote and white chocolate **GF**

Banana Split | \$17.0

Fresh banana with Kapiti ice-cream - chocolate, strawberry & vanilla and topped with whipped cream, chocolate sauce, toasted pecans

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

Syrups

- Caramel, Hazelnut or Vanilla* | \$0.5

Alternative Milks

- 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

