

WHITE WINES

SAUVIGNON BLANC

Lake Chalice - The Falcon

150ml: \$9.00
250ml: \$14.00
Bottle: \$42.00

Loveblock

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

SAUVIGNON BLANC

Alcohol Removed

Edenvale

150ml: \$8.00
250ml: 250ml: \$11.00
Bottle: \$32.00

CHARDONNAY

The Maker

150ml: \$9.00
250ml: \$14.00
Bottle: \$42.00

Matawhero

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

PINOT GRIS

The Maker

150ml: \$9.00
250ml: \$14.00
Bottle: \$42.00

The Winemaker's Wife

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

REISLING

Saving Grace

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

ROSE

Rua

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

RED WINES

PINOT NOIR

Lake Chalice - The Falcon

150ml: \$9.00
250ml: \$14.00
Bottle: \$42.00

Rua

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

PINOT NOIR

Alcohol Removed

Edenvale Premium

150ml: \$8.00
250ml: 250ml: \$11.00
Bottle: \$32.00

SHIRAZ

De Bortoli

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

SYRAH

Brookfields Estate

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

MERLOT

Matawhero

150ml: \$11.00
250ml: \$16.00
Bottle: \$45.00

CABERNET SAUVIGNON

Nugan 3rd Generation

150ml: \$9.00
250ml: \$14.00
Bottle: \$42.00

PROSECCO & METHODE

PROSECCO

Mionetto Brut

Mini Bottle: \$12.00

Mionetto Brut DOC

150ml: \$9.00 | 250ml: \$14.00
Bottle: \$42.00

METHODE

Allan Scott - Celcilia Brut

Bottle: \$69.00

BEER & CIDER

BEER/CIDER ON TAP

Sign of the Takaha Lager

Half: \$6.50 | Pint: \$10.00

Deep Creek Redwood APA

Half: \$6.50 | Pint: \$10.00

Special GUEST TAP

(See Board or ask server)

Half: \$8.00 | Pint: \$12.00

(average price)

Old Testament Cider

Half: \$6.50 | Pint: \$10.00

PREMIUM BEVERAGES

Bottle & New Lineup of Cans

Clausthaler Non-Alcoholic Lager
\$8.00

Corona

\$9.00

Heineken

\$9.00

Heineken Zero

\$8.00

GOOD GEORGE

New line up of Can to 330ml

Glass

Doris Plum Cider - \$9.00

IPA - \$9.00

Pale Ale - \$9.00

Lager - \$9.00

Wigram Brewery - Jetpack

\$11.00

Eruption - Dark Lava Stout

\$11.00

Eagle Brewery - Pilsner

\$11.00

SPIRITS & LIQUORS

GIN

Scapegrace Black - \$12.00

Scapegrace Classic - \$12.00

The Botanist - \$12.00

Haymans London (Dry) - \$9.00

LIQUOR

Chambord - \$9.00

Quick Brown Fox (Coffee) - \$9.00

Cointreau - \$9.00

De Kuyper Butterscoth Schnapps - \$9.00

Drambuie - \$9.00

WHISKY/WHISKEY

Bruichladdich The Classic Laddie - \$15.00

Jack Daniels Old No.7 - \$9.00

The Dalmore 12yr - \$15.00

Whyte & Mackay Special Blend - \$9.00

Irish Whisky - Slane - \$9.00

COCKTAILS

Mimosa - \$12.00

Bloody Mary - \$15.00

Vodka Redbull - \$15.00

OTHER PREMIUM

Bourbon - Early Times Old Reserve - \$9.00

Bourbon - Woodford Reserve - \$9.00

Brandy - St Remy - \$9.00

Jagermeister - \$9.00

Peychauds Bitters - \$9.00

Remy Martin Cognac - \$15.00

Rum - Black Magic Spiced Rum - \$9.00

Rum - Mount Gay - \$9.00

Rum - Santiago Carta Blanca - \$9.00

Tequila - El Jimador Reposado - \$9.00

Vodka - Finlandia - \$9.00

Vodka - Titos Handmade - \$11.00

*See our specials board
or ask our servers
for more of our
Beer, Wine & Spirit
options.*



SIGN OF THE TAKAHE

MENU

Brunch, Dinner & Drinks



Harry George Ell

(24 September 1862 – 27 June 1934)

BRUNCH

7.30am to 3pm

Keto Bread Option
2 Slices for \$3.00

Uniquely Yours - Eggs on Toast *(GF and DF options available)*

Toasted Sourdough with two eggs cooked your way.

\$12.50 plus.

Tasty additions: Bacon +\$5, Chipolatas +\$5, Mushrooms +\$4, Wilted Spinach +\$4, Smashed Avocado (Seasonal) +\$6, Hashbrowns (x2) +\$4

Porridge *(DF available)*

Served with choice of berry compot or honey, finished with cream and granola.

\$10.00



Takahe Eggs Benedict *(GF)*

Two poached eggs on potato gratin and wilted spinach topped with hollandaise sauce and your choice of - Salmon, Bacon or Mushrooms.

\$19.50

Chicken Burger *(GF and DF options available)*

Our signature crispy fried chicken with lettuce, tomato, pickles and mayo in a lightly toasted pretzel bun served with fries.

\$21.50

Falafel Burger *(V - GF available)*

Takahe Falafel with lettuce, tomato, beetroot and whipped feta in a lightly toasted pretzel bun served with fries.

\$21.50

Open Steak Sandwich *(GF and DF options available)*

150g Sirloin steak with lettuce, beetroot and tomato topped with our very own onion jam and blue cheese aioli served on toasted sourdough and with fries.

\$24.00

Fish 'n' Chips

Craft Beer battered fresh fish served with a crisp garden salad, crunchy chips and tartare sauce.

\$22.00

Roast Veggie Stack *(V, GF)*

Stack of roasted vegetables on an olive puree, topped with roasted vine tomatoes and finished with whipped feta - served with a tomato relish.

\$21.50

PIZZA

Mid-day Onwards – Our Pizza dough is made in house each day and each pizza is rolled & handmade to order. *(GF available)*

Chicken – Smoked chicken, camembert and cranberry pizza on a Napoli base.
\$22.00

Margherita – Our Neapolitan classic finished with tomatoes, basil, mozzarella & extra-virgin olive oil.
\$18.00

Carnivores – Smoked chicken, beef and slow cooked lamb with caramelised onion, finished with jus.
\$24.00

Salmon – Cold smoked salmon, cream cheese, spinach, red onion, capers and pickled fennel.
\$25.00

DINNER

5pm onwards

Risotto *(V)*

Creamy roast pumpkin risotto, with toasted pinenuts, feta and spinach.

Finished with grated parmesan.

\$23.00



Harry Ell's Ribeye Steak

250g Ribeye cooked to your liking on a potato gratin with onion puree and a rocket salad, Served with your choice of Jus or garlic butter.

\$33.00

Chicken Maryland

Confit chicken Maryland on a cauliflower puree, with fried cauliflower and harissa with a drunken current and watercress salad - Served with Jus gras.

\$26.00

Fish of the Day

Pan seared fish of the day on a beetroot puree with green beans and a cherry tomato, herb, caper and butter sauce.

\$31.00

Chicken Burger *(GF and DF options available)*

Our signature crispy fried chicken with lettuce, tomato, pickles and mayo in a lightly toasted pretzel bun served with fries.

\$21.50

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\$21.50

Steamed Vegetables

Medley of steamed vegetables with sesame seeds.

\$10.00

Garden Salad

Fresh rocket salad with housemade dressing.

\$10.00

DESSERTS

5pm onwards

Pannacotta

Ginger and vanilla with Italian meringue and hokey pokey.

\$14.00

Panookie

Chocolate chip cookie dough baked in a pan topped with vanilla ice cream, chocolate sauce, berries and nuts.

\$15.00

Bome Alaska

Mango parfait with vanilla sponge and meringue.

\$15.00

Pear Tarte Tatin

Served with vanilla ice cream.

\$15.00

Cheese Board

Blue, cheddar and camembert with crackers and quince paste.

\$26.00

BAR SNACKS

Always Available



Takahe Ploughmans

Branston Pickle superbly matched with aged cheddar cheese, gourmet shaved ham, breads and Chef's special pickle.

\$24.00

Kumara Fries

Served with blue cheese aioli.

\$9.00

Makikihi Fries

South Canterbury grown, these famous golden colour fries are served with aioli and tomato sauce.

\$9.00 (add Gravy for +\$2.00)

Fried Chicken

Crispy fried chicken served with a honey, soy and lime sauce.

\$14.00

Flat Bread *(GF option available)*

Choice of: Garlic and rosemary oil topped with mozzarella OR Napoli base topped with mozzarella

\$10.00

Bread & Dips *(GF option available)*

Selection of breads with house made dips - Smoked butter, Hummus & Herb pesto.

\$9.00

Marinated Olives

Rosemary and garlic marinated olives.

\$6.00

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on allergens is available on request, however we are unable to provide information on other allergens.

**See our Specials & Cabinet selection
for more Snack, Salad, Dessert ideas.**