

COFFEE & TEA

	Regular	Large
		(Mug + \$1)
Flat White	5.1	6.2
Cappuccino	5.1	6.2
Latte	5.1	6.2
WHITTAKERS	5.5	6.6
Mochaccino		
WHITTAKERS	5.7	6.5
Hot Chocolate		
Takahe Chai Latte	5.5	6.2
Prepared daily, Our own special recipe.		
	Regular	
Piccolo	4.5	
Espresso	4.5	
Long Black	4.5	
Americano	4.5	
Vienna	5	
Short Macchiato	4.5	
Long Macchiato	5	
Premium Charity Tea <i>(ask for flavours)</i>	5	
- Tea for Two	8	

400ml Mug | Decaf | Extra Shot | Syrups | Cream
 Coconut Milk | Soy Milk | Almond Milk | Oat Milk. 1.0
 Takeaway Cup 20c | 2x Marshmallows .50c

JUST DESSERTS

Chocolate Fondant 12.5
 Chocolate Fondant | Berry Sorbet

Crème Brûlée 13
 A dessert that simply radiates indulgence and refinement. Cardamon Brûlée | Pistachio Gelato

Apple Tarte Tatin (DF)(Vegan Option) 12.5
 Sisters Favourite | Maple Walnut Ice Cream

3 Slice Taster 12.5
 Our Cabinet Slices have different characteristics, including soft, delicate, crisp, and refreshing.

Round Table Cheese Board
 16 (GF+\$2)
 Selection of 3 cheeses.
 Crackers | House Chutney | Pickled Veg |
 Branston Pickle

At peak times we will be unable to substitute items on the menu. This is a temporary menu due to Level 2 conditions.

TAKAHE CABINET SWEET & SAVOURY:

Soup of the Day <i>(Ask Server)</i>	13	Scones:	5
W/ Scrumptious Ciabatta		Cheese Date Special	
Sausage Roll	8.5	Muffins:	5
Sausage Roll w/ Small Garden Salad	12	Bakers Daily Special <i>(Ask Server)</i>	
Sausage Roll w/ Small Fries	14	Macarons	4
Cheese Roll-up	6	Chocolate Vanilla Raspberry Caramel Blueberry	
Deep Dish Quiche (v)	8.5	Brownie (gf)	6.5
Filled Croissant <i>(Ask Server)</i>	8.5	Ginger Crunch Slice (gf)	6.5
Filled Ciabatta Roll <i>(Ask Server)</i>	8.5	Caramel Cookie Dough Slice	6.5
Roast Chicken Caesar Salad	9	Lemon Delish Slice	6.5
Garden Salad	7.5	Sweet Loaf	6
Salad of the Day <i>(Ask Server)</i>	9 - 12	Cake Slice	8
Takahe Bread & Dips (gf available +\$2)	12	Pre-order Birthday/Anniversary Cake	
Serves 2.		5 days notice <i>(Ask Manager for details)</i>	75-120

Disclaimer

At the Sign of the takahe, we make every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always a risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum, although we have strict cross contamination policies; we can not guarantee a total absence of these products in any of our cuisine's, meat, carb or vegetable.

Customers with food allergies must be aware of this risk and mention it to our Servers at the time of ordering. We will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources.



DINNER

LEVEL 2

From 3pm

STARTERS:

- Cured Salmon** GF + \$2 18
With Toasted Rye | Horseradish Creme Fraiche
- Pate** GF + \$2 16
Chicken Liver | Sweet Wine Jelly | Toasted Sourdough | House Chutney
- Soup of the day** (Ask Server) 13
With Scrumptious Ciabatta
- Takahe Bread & Dips** GF + \$2 12
Serves 2.
- Garden Salad** 7.5
- Roast Chicken Caesar Salad** 9

SIDES:

- Fries:** Makikihi Golden Chips 10
- Fries:** Kumara 12.5
- Crispy Slaw** 8.5
- Smashed Spuds** 9
- Seasonal Vegetables** 8.5

MAINS

ASK OUR SERVERS ABOUT OUR SIDES & HOW THEY CAN COMPLIMENT YOUR MAIN

- Fish & Chips** (GF option is Pan Fried) 26
A firm favourite. Our very own Craft Beer battered "select choice" daily caught Fish | Crispy Slaw | Tartare Sauce | Golden Makikihi Fries. *"Great with a Cup of English Breakfast Tea!"*
- Creamy Polenta & Mushroom Ragoût** 32
Your new favourite. Our own Polenta | Wild Mushroom Ragout | Broccolini
- Pasta Goats Cheese Mezzelune** 28
Our very own Stuffed Ravioli | Goats Cheese | Baby Beetroot | Roquette Walnut Pesto
- Fried Cauliflower Salad** Vegan 17.5
Freshly picked Cauliflower | Fresh Herbs | Our Lemon Tahini Sauce.

SIGNATURE MAINS

* ASK OUR SERVERS ABOUT OUR SIDES & HOW THEY CAN COMPLIMENT YOUR MAIN

- Harry Ell Ribeye*** 46
T *Our Signature Steak!* Cooked the way you like it. - 250g of the finest Selected Ribeye | Potato Gratin | Confit Garlic Roast baby Vegetables | Jus *"Great with a Pinot Noir"*

- Market Fish of the Day** GF + \$2 38
Our Executive Chef choice Market Fish | Check out our specials board. Truly Yum!

- Ras El Hanout Pork Belly** 38
Pork Belly | Cauliflower Cream | Freekeh Grains | Braised Fennel

- Harissa Chicken Salad** (GF option) 27
"Tunisian inspired Rich, meltingly tender and incredibly tasty" - Chicken Breast | Carrots | Fennel Salad | Preserved Lemon | Toasted Seeds. *"Great with any Sauv"*

SPIFFINGLY GOOD BURGERS

ASK OUR SERVERS ABOUT OUR SIDES & HOW THEY CAN COMPLIMENT YOUR BURGER

- Port Hills Beef Burger** (GF option +\$2 & DF option) 17
In-house made tender Beef Patty | Crisp Lettuce | Tomato | Smoked Cheddar | Pickles | BBQ Mayo | Bun *"Great with our Takahe Lager or a coke"* add Bacon 5
- Vegan Burger** (GF option +\$2) 15.5
Our much loved Falafel Patty made in-house | Crisp Lettuce | Tomato | Pickles | Hummus | Bun - *"Great with our yummy kombucha"*
- Crispy Chicken Burger** 16
(GF option +\$2 & DF option) (Add Bacon +\$4)
Our Signature Crispy Chicken Thighs | Crispy Slaw | Smoked Cheddar | Pickles | BBQ Mayo | Bun *"Great with an Apple juice or a Crisp Sauv"*

METHODE TRADITIONELLE & CHAMPAGNE

Piper Heidsieck Champagne	Bottle 150
Allan Scott - Cecilia Brut	Bottle 69
Mionetto Brut Prosecco	Bottle 45 Mini 13
Lindauer Brut	Stem Glass 9.5
Cloudy Bay - Pelorus	Bottle 77

WHITE WINE

SAUVIGNON BLANC

Lake Chalice - The Falcon, Marlborough	150ml 10 250ml 15 Bottle 45
Peregrine - Central Otago	150ml 11 250ml 16.5 Bottle 50
Cloudy Bay NEW	150ml 16 250ml 26 Bottle 77

CHARDONNAY

The Maker, Gisborne	150ml 10 250ml 15 Bottle 45
Matawhero, Gisborne	150ml 12 250ml 18 Bottle 55

AROMATICS

The Maker - Pinot Gris, Marlborough	150ml 10 250ml 15 Bottle 45
Winemaker's Wife - Pinot Gris or Riesling, Waipara	150ml 11.50 250ml 17 Bottle 53
Saving Grace - Riesling, Waipara	150ml 12 250ml 18 Bottle 55

ROSE

Allan Scott - Rose (Marlborough)	150ml 13 250ml 19.5 Bottle 59
Rua - Central Otago	150ml 12 250ml 18 Bottle 55
Peregrine - Central Otago	150ml 13 250ml 19.5 Bottle 59

RED WINE

PINOT NOIR

Lake Chalice - The Falcon, Marlborough	150ml 11 250ml 15 Bottle 45
Rua - Central Otago	150ml 14 250ml 21 Bottle 63

SHIRAZ

De Bortoli, Heathcote, Vic, Australia	150ml 12 250ml 18 Bottle 55
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SYRAH

Brookfields Estate, Hawkes Bay	150ml 12 250ml 18 Bottle 55
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MERLOT

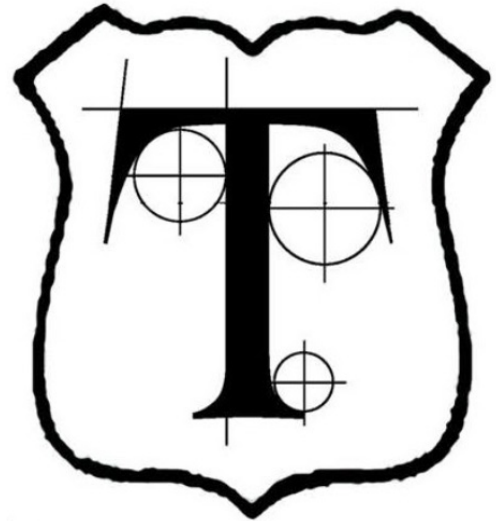
Matawhero, Gisborne	150ml 12 250ml 17 Bottle 53
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CABERNET SAUVIGNON

Nugan 3rd Generation, Heathcote, Vic, Australia	150ml 12 250ml 17 Bottle 53
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DRINKS

WHERE OUR SPIRITS ARE ALWAYS HIGH & DRINKS
NEVER RUN DRY..



HAPPY HOUR 4-7PM

BEER & CIDER

ON TAP

Sign of the Takahe - Lager	12oz 9 Pint 12
Ghost - <i>Delicious</i> Pale Ale	12oz 9 Pint 12
Guest Tap (See Tap)	12oz 9.5 Pint 13
Milk Stout NEW	12oz 10 Pint 14

BEERS & CIDER

Good George - Doris Plum Can	9
Good George - Rosè Cider Can	9
Eruption Brewery - Dark Lava Stout Bottle	11
Eruption Brewery - Pilsner Bottle	11
Panhead APA - Bottle NEW	12
Parrot Dog NEW IPA Bottle	12
Parrot Dog NEW APA Bottle	12
Corona Bottle	11
Heineken Bottle	10
Heineken Light Bottle	9
Stella Bottle	11

NON-ALCOHOLIC BEERS

Heineken Zero Bottle	8
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Check Out Our Specials Board Or Ask Our
Servers For More Of Our Beer, Wine And
Spirit Selection & Cocktail Specials