

Enjoy

Takahe Executive Head Chef Roi Ezra is proud to offer you and your guests his exclusive festive group menu. Using the finest ingredients and product New Zealand has to offer.

2 Courses \$65 per Person

3 Courses \$80 per Person

Both include welcoming Bread



STARTERS:

CURED SALMON

Avocado Salsa, Rye Crostini

THE VENISON

Beetroot Gel, Grilled Broccoli, Whipped Blue Cheese And Walnuts

KNIGHTS CASTLE PATE

House Chutney, Sourdough Toast

FRIED CAULIFLOWER SALAD

Preserved Lemon, Tahini, Dukah

MAIN:



EYE FILLET STEAK

Our Harry Ell Steak, Potato Gratin, Asparagus, Mushroom, Red Wine Christmas Jus

CHERMOULA ROAST MONK FISH

Market Monk Fish, Roast Pumpkin Puree, Courgette And Preserved Lemon, Tahini

CANTERBURY LAMB RACK

New Zealand's Finest Lamb Rack, Smoked Eggplant Puree, Harissa Carrots, Dukaha

ROAST CHICKEN BREAST

Sage Cranberry Stuffing, Grilled Broccolini.

STUFFED CAPSICUM

Roast Grapes, Almond Flakes.



DESSERT:

CARDAMON CRÈME BRULEE

W/ Pistachio Gelato

CHERRY CHOCOLATE FONDANT

W/ Ice Cream

PAVLOVA

W/ Fresh Berries

COCONUT TAPIOCA CUSTARD

Roasted Rum Pineapple, Oats And Nuts Crumble

PLEASE NOTE

Due to our small kitchen and the high risk of level change, this menu is Available for Pre-order only.

This Group Menu is designed for groups of 12 people and over, our à la carte menu will have festive treats if under 12 guests.

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 the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

At peak times we will be unable to substitute items on the menu.



Sharing is Caring

Our New Takahe Executive Head Chef Roi Ezra is proud to offer you and your guests his exclusive sharing plate menu. Using the finest ingredients and product New Zealand has to offer.

2 Courses (3 Mains) \$70 per Person

3 Courses (3 Mains) \$85 per Person

Both include welcoming Bread

Sharing food goes beyond just being a handy way of avoiding the dreaded food envy (although these are big positives, too), sharing food is a way of further connecting with your fellow eaters and with the items on your plates, which often work even better together than on their own. We've shared the sharing love by putting together some of our favourite menu items for shared plates.

SHARING PLATE CHRISTMAS MENU

STARTERS:

CURED SALMON

Avocado Salsa, Rye Crostini

KNIGHTS CASTLE PATE

House Chutney, Sourdough Toast

GRILLED COURGETTE & BROCCOLINI

w/ Romesco and flaky almonds

MAIN:



ROAST TURKEY/CHICKEN

w/ cranberry stuffing

ROAST BEEF


BRAISED LAMB SHOULDER

GLAZED HAM

All mains come with Roast potatoes, Seasonal Vegetable and House green salad

STUFFED CAPSICUM

Roast Grapes, Almond Flakes.



DESSERT:

ASSORTED CHRISTMAS SWEET PLATTERS

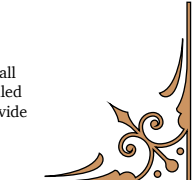
Trust the Baker and Chef to give you the best festive treats of the day.

PLEASE NOTE

**This Sharing Menu
is designed for groups of
12+ people, our à la carte
menu will have festive treats
if under 12 guests.**

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 the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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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

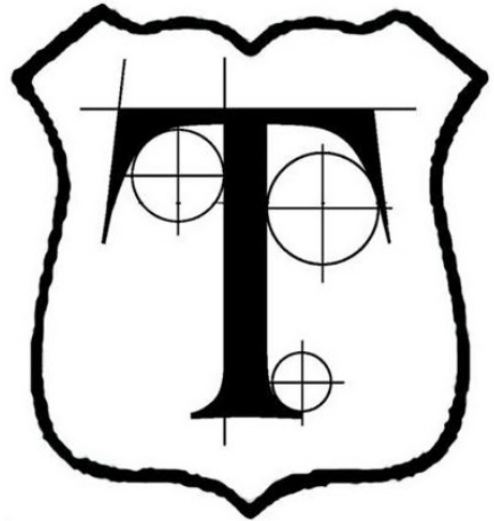
Matawhero, Gisborne	150ml 12 250ml 17 Bottle 53
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CABERNET SAUVIGNON

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