

sign of the
takaha

Entrée

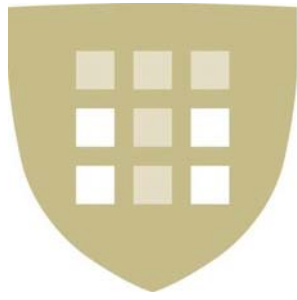
Breads and Dips	13
<i>a selection of breads from our artisan baker with house made dips</i>	
Soup of the Day	12
<i>Please ask your server for today's special</i>	
Chicken Liver Pate	16
<i>With toasted brioche and house made onion jam</i>	
South Canterbury Seared Venison	16
<i>Served rare at room temperature with watercress and a blue cheese walnut salad</i>	
Salt and Pepper Squid	19
<i>with fresh chilli and coriander dressing and sprinkled with toasted cashews</i>	
Takaha's "Blast from the Past" Shrimp Cocktail	21
<i>Succulent shrimps in a zesty cocktail sauce on finely shredded lettuce. Served just the way you remember</i>	



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Mains

Market Fish	36
<i>Served on a smoked salmon and apple risotto, buttered green beans and a lemon burre blanc</i>	
Angus Rib Eye	39
<i>Served with blue cheese gratin potato, roast beetroot and Bratwurst sausage</i>	
Crackled Belly of Pork	39
<i>Served along side a sweet potato puree, braised red cabbage and Garnished with Julian apple</i>	
Canterbury Lamb Rack	39
<i>Served on a Smoked aubogenne puree with dates, toasted pistachios and Roasted cherry tomatoes</i>	
Chicken Breast	34
<i>Oven Roasted with turmeric braised chick peas and finished with a red pepper hummus</i>	
- Signature Dishes –	
“For the heartiest of appetites”	
Slow Roasted 1.2kg Lamb Shoulder	48
<i>Served with potato mash and seasonal vegetables</i>	
The Takaha Seafood Platter for Two	
P.O.A	
<i>A selection of New Zealand seafood</i>	



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Dessert

Warm Belgium chocolate brownie with vanilla ice cream	15
Poached Pear with an orange masecpone	15
Vanilla bean crème brulee with biscotti	15
French triple cream brie or kikorangi blue at temperature	15