

Haven Café

Menu



Mains

Fish and Chips \$32

Canyon Brewing battered fish with Makikihi Fries and homemade tartar sauce.

Wild Venison Burger | GF available..... \$30

Wild venison pattie, cheddar cheese, chutney, and a beetroot cabbage slaw, all in a milk bun. Served with Makikihi Fries.

Arancini Balls | VEG \$24

Three oyster mushroom and saffron arancini balls. Served with a seasonal green salad and black garlic aioli.

Lamb Koftas \$24

Three Royalburn Station lamb koftas. Served with tabbouleh and a spiced yoghurt sauce.

Fiord Boards

From Plants | VEGAN \$38

Fig salami, manuka smoked olives, saffron hummus, pea and mint balls, salt and seed crackers, artisan bread.

From Land \$40

Wild Fiordland venison salami, Totara Tasty Cheddar, manuka smoked olives, saffron hummus, salt and seed crackers, artisan bread.

From Sea \$46

Pāua salami, smoked salmon, marinated mussels, saffron hummus, seaweed butter, salt and seed crackers, artisan bread.

Sides

Makikihi Fries | GF/DF \$12

Thick cut fries served with tomato sauce and black garlic aioli.