



DINNER Monday – Sunday From 5.30pm

STARTERS

Pizza bread for 2		Bruschetta with tomato, red onion, feta & basil, extra virgin olive oil	18.0
Garlic & parsley	11.0		
Pesto & hummus	12.9	NZ Green lip mussels steamed in a white wine, garlic & herb broth with garlic bruschetta <small>GF AVAIL</small>	19.9
House made dips	14.0		
Antipasto platter for 1 <small>GF AVAIL</small>	21.0	Spicy fried calamari with rocket, lemon & garlic aioli <small>GF</small>	19.9
Antipasto platter for 2 <small>GF AVAIL</small>	40.0	Fries 13mm straight cuts, ketchup & garlic aioli <small>GF</small>	9.9
Pan seared scallops & mussels with crispy pancetta & saffron aioli	21.9		
Salad of roasted chicken & roasted vege, caramelised onions, mascarpone with balsamic reduction	19.9		
Arborio Caesar salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg <small>GF & V AVAIL</small>	17.9		
<i>add roast chicken</i>	19.9		
<i>add prawns</i>	23.9		
Soup of the moment	14.0		

PASTA & RISOTTO (also available as take away)

Risotto with roasted pumpkin, sage, pinenuts, spinach, shaved parmesan & ricotta V GF	26.0
Risotto with spicy chorizo, prawns, lemon, peas & mint GF	29.0
Fettuccine tossed with smoked chicken, spinach, pine nuts, red onion & a smoked chicken scented cream sauce	28.0
Seafood linguini tossed with chilli, cherry tomatoes, garlic & coriander	30.0
Potato gnocchi with olives, capers, red onions, roast capsicum, roast artichokes, spinach, Napoli sauce, ricotta & shaved parmesan V	27.0
<i>add chicken</i>	28.9

PIZZAS (also available as take away) 12 inch base

Margherita with tomatoes, parmesan & basil, Napoli sauce & mozzarella V	21.9
Tandoori chicken with caramelised red onion, guacamole & sour cream, Napoli sauce & mozzarella	25.9
Pork belly, sage & apple with BBQ sauce, Napoli sauce & mozzarella	24.0
Italian & pepperoni salami & ham with kalamata olives, roast red capsicum, Napoli sauce & mozzarella	24.9
Seafood & chorizo with coriander, Napoli sauce & mozzarella	25.9
Gourmet Hawaiian with smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella	23.9
Romano, with garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, Napoli sauce & mozzarella V	23.9

½ & ¼ option available add 2.0 – GF 12 inch base available





DINNER MAINS

Slow roasted rolled Pork belly with roasted kumara, baby leeks, baby carrots, watercress, apple sauce & pork jus <small>GF</small>	36.9
Char-grilled Black Angus Scotch fillet with rustic cut fries, onion rings, crisp bacon, roasted tomatoes, garlic spinach, Béarnaise sauce & beef jus <small>GF</small>	38.9
Char-grilled Black Angus Porterhouse <i>as above</i>	36.9
Char-grilled half Chicken with garlic & herb crushed potatoes, broccolini, Béarnaise & Bois boudran sauce <small>GF</small>	36.9
Pan roasted Lamb back strap with sage & rosemary gratin, roast baby beets, artichokes, baby carrots, roast garlic & mint jus <small>GF</small>	38.9
House hot smoked Salmon fillet with a warm salad of baby gourmet potatoes, beans, tomatoes, olives, capers, roast capsicums, artichokes, saffron aioli & lemon chardonnay dressing <small>GF</small>	38.9
Fish of the Day	38.9
Tempura battered Fish & chips with salad & house tartare sauce <small>GF AVAIL</small>	33.9

SIDES for 2

Steamed gourmet baby potatoes with mint butter	8.0
Sautéed seasonal vegetables	8.0
Rocket, walnut, pear & parmesan salad with balsamic vinaigrette	8.0
Fries 13mm straight cuts, ketchup & garlic aioli <small>GF</small>	9.9

DESSERT

Honeycomb baked cheesecake with passionfruit sorbet & white chocolate anglaise	15.0
Vanilla bean crème brulee with coconut & raspberry ice cream <small>GF</small>	15.0
House made gelato & sorbet	12.0
Tiramisu & espresso syrup	15.0
Affogato – vanilla bean gelato with an espresso shot & Tuaca liqueur <small>GF</small>	15.0
Cheese for 1	18.0

DESSERT WINE

	GLASS 75ml	BOTTLE 375ml
Cloudy Bay 'Late harvest' Riesling 2008 – Marlborough	10.5	52.0
De Bortoli 'Noble One' Botrytis Semillon 2011 – Riverina, Australia	-	75.0

DIGESTIFS

	GLASS	BOTTLE
Grappa <small>30ml</small>	11.5	-
Limoncello served on ice <small>60ml</small>	10.0	-
Barros Tawny port – Douro Valley, Portugal <small>75ml</small>	9.5	95.0
Barros 10 year old Tawny port – Douro Valley, Portugal <small>75ml</small>	12.0	120.0
Liquer Special Coffees – your choice of liquer	13.0	-





LUNCH Monday – Friday 11am – 2:30pm, Saturday – Sunday 11am – 3pm

PIZZAS (also available as take away) 12 inch base

Margherita with tomatoes, parmesan & basil, Napoli sauce & mozzarella <small>v</small>	21.9
Tandoori chicken with caramelised red onion, guacamole & sour cream, Napoli sauce & mozzarella	25.9
Pork belly, sage & apple with BBQ sauce, Napoli sauce & mozzarella	24.0
Italian & pepperoni salami & ham with kalamata olives, roast red capsicum, Napoli sauce & mozzarella	24.9
Seafood & chorizo with coriander, Napoli sauce & mozzarella	25.9
Gourmet Hawaiian with smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella	23.9
Romano, with garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, Napoli sauce & mozzarella <small>v</small>	23.9

½ & ¾ option available add 2.0 – GF 12 inch base available

PASTA & RISOTTO (also available as take away)

Risotto with roasted pumpkin, sage, pinenuts, spinach, shaved parmesan & ricotta <small>v GF</small>	19.9
Risotto with spicy chorizo, prawns, lemon, peas & mint <small>GF</small>	21.9
Fettuccine tossed with smoked chicken, spinach, pine nuts, red onion & a smoked chicken scented cream sauce	20.9
Seafood linguini tossed with chilli, cherry tomatoes, garlic & coriander	22.9
Potato gnocchi with olives, capers, red onions, roast capsicum, roast artichokes, spinach, Napoli sauce, ricotta & shaved parmesan <small>v</small> <i>add roast chicken</i>	19.9 21.9

LUNCH MAINS Monday – Friday 11am – 2:30pm, Saturday – Sunday 11am – 3pm

Pizza bread for 2	
Garlic & parsley	11.0
Pesto & hummus	12.9
House made dips	14.0
Antipasto platter for 1 <small>GF AVAIL</small>	21.9
Antipasto platter for 2 <small>GF AVAIL</small>	40.0
Salad of roasted chicken & roasted vege, caramelised onions, mascarpone with balsamic reduction	19.9
Arborio Caesar salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg <small>GF & V AVAIL</small>	17.9
<i>add roast chicken</i>	19.9
<i>add prawns</i>	23.9
Soup of the moment	14.0
Creamy balsamic mushrooms on toasted 5 grain bread with feta & rocket pesto <small>v</small>	19.0
<i>add bacon</i>	20.9
NZ Green lip mussels steamed in a white wine, garlic & herb broth & garlic bruschetta <small>GF AVAIL</small>	19.9

Spicy fried calamari with rocket, lemon & garlic aioli <small>GF</small>	19.9
Arborio Chicken Burger with crispy bacon, brie cheese, avocado, lettuce, tomato & garlic aioli & fries	22.9
Fish tempura battered & chips with salad & house tartare sauce <small>GF AVAIL</small>	22.9
Fish of the day	25.9

SIDES for 2

Steamed gourmet baby potatoes with mint butter	8.0
Sautéed seasonal vegetables	8.0
Rocket, walnut, pear & parmesan salad with balsamic vinaigrette	8.0
Fries 13mm straight cuts, ketchup & garlic aioli <small>GF</small>	9.9





DESSERT

Honeycomb baked cheesecake with passionfruit sorbet & white chocolate anglaise	15.0
Vanilla bean crème brulee with coconut & raspberry ice cream <small>GF</small>	15.0
House made gelato & sorbet	12.0
Tiramisu & espresso syrup	15.0
Affogato – vanilla bean gelato with an espresso shot & Tuaca liqueur <small>GF</small>	15.0
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SNACKS Monday – Sunday From 11am

Pizza bread for 2			
Garlic & parsley	11.0	NZ Green lip mussels steamed in a white wine, garlic & herb broth with garlic bruschetta <small>GF AVAIL</small>	19.9
Pesto & hummus	12.9		
House made dips	14.0	Spicy fried calamari with rocket, lemon & garlic aioli <small>GF</small>	19.9
Antipasto platter for 1 <small>GF AVAIL</small>	21.9	Bruschetta with tomato, red onion, feta & basil, extra virgin olive oil	18.0
Antipasto platter for 2 <small>GF AVAIL</small>	40.0	Fries 13mm straight cuts, ketchup & garlic aioli <small>GF</small>	9.9
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<i>add roast chicken</i>	19.9		
<i>add prawns</i>	23.9		

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Romano, with garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, Napoli sauce & mozzarella v	23.9

½ & ¾ option available add 2.0 – GF 12 inch base available





BREAKFAST Monday – Friday 9am – 2:30pm, Saturday – Sunday 9am – 3pm

Arborio Big breakfast of kransky sausages, eggs any style, bacon, house hash, sautéed mushrooms, grilled tomato on ciabatta	23.9
3 egg open Omelette with mushroom, olive, roast capsicum, red onion, spinach, feta & relish <small>V GF AVAIL</small> <i>add smoked ham</i>	18.9 20.9
Bacon eggs benedict topped with hollandaise on toasted ciabatta & house potato hash	20.9
Creamy balsamic mushrooms on toasted 5 grain bread with feta & rocket pesto <small>v</small> <i>add bacon</i>	19.9 20.9
Breakie burger with onion, bacon, house hash, kransky, fried egg, tomato relish, fries & garlic aioli	22.9
Eggs any style on toasted 5 grain <small>GF AVAIL</small>	12.0
French toast with bacon, caramelised banana & maple syrup	18.0

Pancakes with whipped cream, blueberry sauce & maple syrup	17.0
Sautéed mushrooms & spinach eggs benedict topped with hollandaise on toasted ciabatta & house potato hash	20.9
Toasted muesli with seasonal fruit, yoghurt & runny honey	14.0

SIDES for 1

Eggs any style	5.5
Toasted Ciabatta OR Toasted 5 Grain	3.0
Gluten free bread	3.0
Bacon OR kransky sausages	5.9
House potato hash	5.5
Creamy mushrooms OR grilled tomatoes	5.9
Fries 13mm straight cuts, ketchup & garlic aioli <small>GF</small>	9.9

