

Open 7 days from 9am
 Puke Ariki Museum
 65 St Aubyn St, New Plymouth
 Phone 06 7591241
 arborio.co.nz



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MENU

BREAKFAST

Mon- Fri from 9am-2.30pm
 Sat- Sun from 9am-3pm

Breakfast of eggs any style, bacon, kranskies, house potato cake, creamed mushrooms, grilled tomato & toasted ciabatta	24.5
Open Spanish style omelette of chorizo, peppers, potatoes, & manchego	21
Bacon eggs benedict topped with hollandaise on house potato cake & toasted ciabatta	20.5
Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto (V) add bacon	21 24
Green chilli, semi dried tomato scrambled egg tacos with feta, baby peas & coriander	21
Eggs any style on toasted ciabatta (V)	12
French toast with caramelised pineapple & banana, bacon, maple syrup & cream	20.5
Eggs benedict of sautéed mushrooms & spinach hollandaise on house potato cake & toasted ciabatta (V)	20.5
Toasted muesli with seasonal fruit, greek yoghurt & runny honey (V)	16

SIDES for 1

Eggs any style (2)	6
Toasted Ciabatta (2)	3.5
Gluten free bread (2)	3.5
Bacon OR kranskies (2)	6
House potato cake (1) (GF)	5.5
Sautéed mushrooms OR grilled tomatoes (V)	6
Straight cut fries, ketchup & aioli (GF)	11
Polenta chips & garlic aioli (GF)	11

LUNCH

From 11.30am-2.30pm

Pizza bread for 2	
Garlic & parsley	10
Pesto & hummus	12
House made dips	13
Antipasto platter for 2 (GF available)	42
Vietnamese poached chicken salad, glass noodles, slaw, coriander & mint (GF)	23.9
Arborio Caesar salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg anchovies in cos dressing (GF & V available)	17.9 23.9
add chicken	25
add garlic butter prawns	25
Soup of the day	16
Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto (V) add bacon	21 24
Crispy Asian battered chicken breast burger, milk bun, toasted garlic coriander aioli, kimchi, iceberg & Korean sweet chilli OR Low carb - burger salad, no bun, no fries	25
Milk bun beef burger, truffled béchamel, grilled tomato, cos & balsamic shallot marmalade OR Low carb - burger salad, no bun, no fries	25
Fritti calamari with chipotle mayo & lemon (GF)	21
Fresh Fish of the day (GF available)	26.9
Tempura battered fish & chips, house made tartare sauce, lemon & a petite fennel, shaved zucchini, mint rocket salad (GF available)	25
NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta (GF available)	22
SIDES for 2	
Polenta chips & garlic aioli (GF)	11
Sautéed seasonal vegetables with toasted garlic, almonds, parsley & butter (GF)	11
Rocket, walnuts, pear & parmesan salad tossed with balsamic vinaigrette (GF)	11
Straight cut fries, ketchup & aioli (GF)	11
Cos, red onion, shaved zucchini, cherry tomato, celery salad & mustard aioli (GF)	11

PIZZAS (also available as take away)

From 11.30am
 12 inch 9 inch

Margherita with tomatoes, parmesan & basil, Napoli sauce & mozzarella (V)	22	16
Tandoori chicken with caramelised red onion, guacamole & sour cream, coriander, Napoli sauce & mozzarella	25	19
Italian & pepperoni salami, ham, kalamata olives, roasted red capsicum, Napoli sauce & mozzarella	25	19
Mexican pizza of smoky black beans, chipotle, sour cream, coriander, mozzarella & crushed Doritos	24	18
Gourmet Hawaiian with smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella	24.5	18.5
Romano, with garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, Napoli sauce & mozzarella (V)	24	18
Spiced Moroccan lamb mince, garlic cumin yoghurt, mint, olive oil, tomato, Napoli sauce & mozzarella	25	19
Nutella, grilled banana, cinnamon custard & toasted hazelnuts pizza (GF available)	25	19
½ & ½ option available add 2.0 - GLUTEN FREE 9 & 11.5 inch base available add 2.0		

PASTA & RISOTTO

From 11.30am-2.30pm

Fettuccine tossed with smoked chicken, spinach, pine nuts, red onion & a smoked chicken scented cream sauce	26
Seafood linguini of fish, prawns, mussels, calamari, tossed with chilli paste, cherry tomatoes, garlic & coriander	27
Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan (GF)	26
Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V)	25
Spinach & manchego risotto, confit garlic & a truffled pea veloute (V)	25
Slow braised chardonnay lamb pappardelle, roast garlic salsa verde, brioche crumbs & rocket	27

SNACKS

From 11.30am

Pizza bread for 2	
Garlic & parsley	10
Pesto & hummus	12
House made dips	13
Antipasto platter for 2 (GF available)	42
Arborio Caesar salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg	
anchovies in cos dressing (GF & V available)	17.9
add chicken	23.9
add garlic butter prawns	25
Vietnamese poached chicken salad, glass noodles, slaw, coriander & mint (GF)	23.9
NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta (GF available)	22
Fritti calamari with chipotle mayo & lemon (GF)	21
Bruschetta of grilled artichoke, porcini mushroom crème & shaved manchego	20
Straight cut fries, ketchup & aioli (GF)	11
Polenta chips & garlic aioli (GF)	11

DINNER

From 5.30pm

SHARING STARTERS

Pizza bread for 2	
Garlic & parsley	10
Pesto & hummus	12
House made dips	13
Antipasto platter for 2 (GF available)	42

STARTERS

Soup of the day	16
Bruschetta of grilled artichoke, porcini mushroom crème & shaved manchego	20
NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta (GF available)	22
Fritti calamari with chipotle mayo & lemon (GF)	21
Polenta chips & garlic aioli (GF)	11

PASTA & RISOTTO

(also available as takeaway)

Fettuccine tossed with smoked chicken, spinach, pine nuts, red onion & a smoked chicken scented cream sauce	29
Seafood linguini of fish, prawns, mussels, calamari, tossed with chilli paste, cherry tomatoes, garlic & coriander	30
Spinach & manchego risotto, confit garlic & a truffled pea veloute (V)	28
Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan (GF)	29
Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V)	29
Slow braised chardonnay lamb pappardelle, roast garlic salsa verde, brioche crumbs & rocket	30

MEAT DISHES

From 5.30pm

Coconut braised pork belly, Thai coconut sticky rice, daikon spicy pork 'cannoli', tofu, caramelised sweet potato & whipped cashew	38
Smoked bacon wrapped filled chicken breast, shiitake braised leg, spice crusted butternut, celeriac torte & merlot jus	38
Angus striploin chargrilled, smoked onion puree, shiitake, bacon & goat cheese hush puppies, mushroom chips & peppercorn jus	38.5
Fresh Market fish of the day (GF available)	38.5
Tempura battered fish & chips, house made tartare sauce, lemon & a petite fennel, shaved zucchini, mint rocket salad (GF available)	34

SALADS

Rocket, walnuts, pear & parmesan salad tossed with balsamic vinaigrette (GF)	17.9
Cos, red onion, shaved zucchini, cherry tomato, celery salad & mustard aioli (GF)	17.9
Arborio Caesar salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg anchovies in dressing (GF & V available)	17.9
Add to your salad	
chicken	6.9
garlic butter prawns	8
Vietnamese poached chicken salad, glass noodles, slaw, coriander & mint (GF)	23.9

SIDES

Polenta chips & garlic aioli (GF)	11
Straight cut fries, ketchup & aioli (GF)	11
Sautéed seasonal vegetables with toasted garlic, almonds, parsley & butter (GF)	11
Seasonal house salad (Greens)	11

DESSERT

Banana brulee, toffee gelato, shortbread & vanilla parfait - try with a Grappa	16
Whittaker's chocolate fondant, vanilla bean gelato, cocoa biscuit & freeze-dried raspberries Allow 12 minutes - perfect with our Lemoncello	16
Chocolate peanut butter cheesecake, macadamia cookie & mocha gelato	16
Tiramisu Arborio	16
Churros - Spanish doughnuts with chocolate sauce & whipped cream	16
Affogato - Vanilla bean gelato with Amaretto liqueur & espresso shot (GF)	16
House made gelato & sorbet (GF)	13
Nutella, grilled banana, cinnamon custard & toasted hazelnuts pizza (GF available)	25
Cheese board for 2 - French brie, blue & aged cheddar with quince paste, grapes, ginger biscuits, grilled ciabatta, crackers, fruit & nuts - delicious with our Taylor's Ports	26