

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

From 9am-2.30pm

Breakfast of eggs any style, bacon, kransies, house potato cake, creamed mushrooms, grilled tomato & toasted ciabatta	24
Open Spanish style omelette of chorizo, peppers, new potatoes & manchego	21
Bacon eggs benedict topped with hollandaise on house potato cake & toasted ciabatta	20
Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto V add bacon	20 23.5
Scrambled egg with basil, parsley, sundried tomato, wild rocket & chargrilled bread V	20
Eggs any style on toasted ciabatta V	12
French toast with caramelised pineapple & banana, bacon, maple syrup & cream	20
Eggs benedict of sautéed mushrooms & spinach hollandaise on house potato cake & toasted ciabatta V	20
Toasted muesli with seasonal fruit, greek yoghurt & runny honey	16
SIDES for 1	
Eggs any style (2)	6
Toasted Ciabatta (2)	3.5
Gluten free bread (2)	3.5
Bacon OR kransies (2)	6
House potato cake (1) GF	5.5
Sautéed mushrooms OR grilled tomatoes V	6
Straight cut fries, ketchup & aioli GF	10.5
Polenta chips & garlic aioli GF	10.5

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
add chicken	23.9
add garlic butter prawns	25
Soup of the day	15
Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto V	20
add bacon	23.5
Panko crumbed chicken burger with slaw, katsu sauce, coriander, shallots & Japanese mayo	
OR Low carb - burger salad, no bun, no fries	25
Beef burger on brioche bun with bacon, smoked cheese, grilled iceberg, beetroot & pickled onion	
OR Low carb - burger salad, no bun, no fries	25
Fritti calamari, ponzu, sesame & mint	21
Fresh Fish of the day	26.9
Tempura fish & fries, fennel, shaved zucchini, mint, rocket & lemon salad with house made tartare GF available	25
NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta GF available	21
SIDES for 2	
Polenta chips & garlic aioli GF	10.5
Sautéed seasonal vegetables with toasted garlic, almonds, parsley & butter	10
Rocket, walnuts, pear & parmesan salad tossed with balsamic vinaigrette GF	10
Straight cut fries, ketchup & aioli GF	10.5
Cos, red onion, shaved zucchini, cherry tomato, celery salad & mustard aioli	10
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
Roast pear crumble pizza with salted caramel sauce, almonds	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
Linguini of prawns, calamari, market fish & mussels with dill, baby peas & green chilli	27
Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan GF	26
Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress V	25
Roast corn & shiitake Risotto, tempura shiitake, goat cheese V	25

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	21
Fritti calamari, ponzu, sesame & mint	21
Tomato & basil bruschetta with whipped goat cheese, roast fennel & crispy garlic	20
Straight cut fries, ketchup & aioli GF	10.5
Polenta chips & garlic aioli GF	10.5

DINNER

From 5.30pm

STARTERS

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 dressing) GF & V available	17.9
add chicken	23.9
add garlic butter prawns	25
Soup of the day	15
Tomato & basil bruschetta with whipped goat cheese, roast fennel & crispy garlic	20
Seared & bhaji battered prawns, chickpea frites, banana coconut relish, pea puree & pickled cucumber	25
NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta GF available	21
Fritti calamari, ponzu, sesame & mint	21
Straight cut fries, ketchup & aioli GF	10.5
Polenta chips & garlic aioli GF	10.5

PASTA & RISOTTO

(also available as takeaway)

Fettuccine tossed with smoked chicken, spinach, pine nuts, red onion & a smoked chicken scented cream sauce	29
Linguini of prawns, calamari, market fish & mussels with dill, baby peas & green chilli	30
Roast corn & shiitake Risotto, tempura shiitake, goat cheese V	28
Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan GF	29
Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress V	29

DINNER MAINS

From 5.30pm

Coconut braised pork belly, wild rice, pomegranate seeds, coriander, mint, spiced wonton & grilled pumpkin	37
Char-grilled Angus porterhouse, sweet potato mushroom pave, smoked bacon buttered savoy, brandy butter, jus & tempura enoki	38
Oven roast rump of lamb, braised neck shortcrust pie, parsnip puree, parsnip gratin, baby beetroot & thyme jus	38
Roast chicken half, roast cauliflower freekeh with mint, walnuts, currants & pickled onions, preserved lemon, labne, cauliflower hummus & roast grapes	37
Fresh market fish of the day	38
Tempura fish & fries, fennel, shaved zucchini, mint, rocket & lemon salad with house made tartare GF available	33
SIDES for 2	
Polenta chips & garlic aioli GF	10.5
Sautéed seasonal vegetables with toasted garlic, almonds, parsley & butter	10
Rocket, walnuts, pear & parmesan salad tossed with balsamic vinaigrette GF	10
Straight cut fries, ketchup & aioli GF	10.5
Cos, red onion, shaved zucchini, cherry tomato, celery salad & mustard aioli	10

DESSERT

Green apple & cardamom brûlée, apple curd, baked apple sorbet & apple doughnuts	16
House made gelato & sorbet GF	13
Whittaker's milk chocolate marquise, pretzel soil, raspberry meringue, salted caramel ice cream	16
Tiramisu Arborio	16
Affogato - Vanilla bean gelato with Amaretto liqueur & espresso shot GF	16
Allpress espresso baked cheesecake, Whittaker's 70% chocolate, cinnamon mascarpone, Kahlua date ice cream	16
Churros - Spanish doughnuts with chocolate sauce & whipped cream	16
Cheese board for 2 - French brie, blue & aged cheddar with quince paste, grapes, ginger biscuits, grilled ciabatta, crackers, fruit & nuts	26
Roast pear crumble pizza with salted caramel sauce, almonds	25