

arborio

RESTAURANT CAFE & BAR

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

Big breakfast of eggs any style, bacon, kranskies, house potato cake, creamed mushrooms, grilled tomato & toasted ciabatta

Vibrant green goodness omelette of baby spinach, basil & cheddar with melted leeks & quinoa

Bacon eggs benedict topped with hollandaise on house potato cake & toasted ciabatta

Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto V
add bacon

Scrambled egg with basil, parsley, sundried tomato, wild rocket & chargrilled bread V

Eggs any style on toasted ciabatta V

French toast with caramelised pineapple & banana, bacon, maple syrup & cream

Eggs benedict of sautéed mushrooms & spinach hollandaise on house potato cake & toasted ciabatta V

Toasted muesli with seasonal fruit, greek yoghurt & runny honey

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 & garlic aioli GF	10.5
Polenta chips & basil pesto GF	10.5

LUNCH

From 11.30am-2.30pm

Pizza bread for 2	
Garlic & parsley	10
Pesto & hummus	13
House made dips	14

Antipasto platter for 2 GF available 42

Vietnamese poached chicken salad, glass noodles, slaw, coriander & mint GF 23.9

Thai beef salad of grilled beef rump, mint, peanuts, tomato, cucumber & lemongrass GF 23.9

Arborio Caesar salad of cos lettuce, streaky 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

Crispy polenta crusted chicken burger, whipped garlic butter, tomato chilli relish & salad leaves 25

Crispy Greek style calamari with tzatziki aioli & a sourdough, pepper & cucumber salad 21

Grilled angus beef burger, house brioche bun, hollandaise, melted cheese & grilled gem lettuce 25

Fresh Fish of the day 26.9

Tempura battered fresh fish & chips with petite salad & house tartare sauce GF available 25

NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta GF available 21

SIDES for 2

24	Polenta chips & basil pesto GF	10.5
	Sautéed seasonal vegetables GF	10
20	Rocket, candied walnuts, pear & parmesan salad tossed with balsamic vinaigrette GF	10
	Straight cut fries, ketchup & garlic aioli GF	10.5

PIZZAS (also available as take away) From 11.30am

		12 inch	9 inch
23.5	Margherita with tomatoes, parmesan & basil, Napoli sauce & mozzarella V	22	16

20	Tandoori chicken with caramelised red onion, guacamole & sour cream, coriander, Napoli sauce & mozzarella	25	19
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12	Italian & pepperoni salami, ham, kalamata olives, roasted red capsicum, Napoli sauce & mozzarella	25	19
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20	Gourmet Hawaiian with smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella	24.5	18.5
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20	Romano, with garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, Napoli sauce & mozzarella V	24	18
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14	Spiced Moroccan lamb mince, garlic cumin yoghurt, mint, olive oil, tomato, Napoli sauce & mozzarella	25	19
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	Nutella, grilled banana, cinnamon custard & toasted hazelnuts pizza	25	19
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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
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	Seafood linguini of fish, prawns & mussels tossed with chilli, tomatoes, garlic & coriander	27
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	Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan GF	26
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	Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress V	25
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	Broccoli, spinach & parmesan risotto with poached free-range egg, basil pistou & parmesan crisps	25
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SNACKS

Pizza bread for 2	
Garlic & parsley	10
Pesto & hummus	13
House made dips	14

Antipasto platter for 2 GF available	42
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Arborio Caesar salad of cos lettuce, streaky 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
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Thai beef salad of grilled beef rump, mint, peanuts, tomato, cucumber & lemongrass GF	23.9
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NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta GF available	21
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Crispy Greek style calamari with tzatziki aioli & a sourdough, pepper & cucumber salad	21
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Bruschetta of confit pork belly, slow cooked pumpkin, crispy garlic & sage	19
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Straight cut fries, ketchup & garlic aioli GF	10.5
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Polenta chips & basil pesto GF	10.5
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DINNER

From 5.30pm

STARTERS

Pizza bread for 2	
Garlic & parsley	10
Pesto & hummus	13
House made dips	14

Antipasto platter for 2 GF available	42
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Arborio Caesar salad of cos lettuce, streaky 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
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Bruschetta of confit pork belly, slow cooked pumpkin, crispy garlic & sage	19
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Seared & bhaji battered prawns, chickpea frites, banana coconut relish, pea puree & pickled cucumber	25
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NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta GF available	21
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Crispy Greek style calamari with tzatziki aioli & a sourdough, pepper & cucumber salad	21
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Straight cut fries, ketchup & garlic aioli GF	10.5
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Polenta chips & basil pesto GF	10.5
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PASTA & RISOTTO (also available as takeaway)

Fettuccine tossed with smoked chicken, spinach, pine nuts, red onion & a smoked chicken scented cream sauce	29
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Seafood linguini of fish, prawns & mussels tossed with chilli, cherry tomatoes, garlic & coriander	30
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Broccoli, spinach & parmesan risotto with poached free-range egg, basil pistou & parmesan crisps	28
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From 11.30am	Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan GF	29
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	Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress V	29
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DINNER MAINS

From 5.30pm

	Korean pork belly, blow torched fillet, kimchi potato soufflé, black bean beans, spicy braised tofu & peppers	36.5
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	Grilled Porterhouse, eggplant parmigiana croquette, roast vines, smoked paprika butter, celeriac puree & jus	38
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	Pan-fried lamb loin, turmeric hummus, pulled lamb pithivier, pumpkin seed dukkah, aubergine relish & pumpkin cake	38
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	Portuguese chicken breast, lemon crumbed leg, provolone filled roast potato, broccolini, peri peri sauce & cherry tomato	36.5
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	Fresh Market fish of the day	37.5
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	Tempura battered fish & fries, petite salad & house tartare sauce GF available	33
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SIDES for 2

	Polenta chips & basil pesto GF	10.5
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	Sautéed seasonal vegetables GF	10
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	Rocket, candied walnuts, pear & parmesan salad tossed with balsamic vinaigrette GF	10
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	Straight cut fries, ketchup & garlic aioli GF	10.5
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DESSERT

	Feijoa creme brulee, feijoa toasted nut 'crumble', maple ice cream & freeze-dried feijoa	16
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	House made gelato & sorbet GF	13
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	Chocolate fondue to share for 2	20
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	Tiramisu	16
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	Affogato - Vanilla bean gelato with Amaretto liqueur & espresso shot GF	16
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	Smore cheesecake, marshmallow ice cream, graham crackers & toasted raspberry marshmallow	16
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	Churros - Spanish doughnuts with chocolate sauce & whipped cream	16
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	Blue cheese, quince paste & crackers	18
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	Nutella, grilled banana, cinnamon, custard & toasted hazelnuts pizza	25
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