

arborio

RESTAURANT CAFE & BAR

Open 7 days

Puke Ariki Museum
65 St Aubyn St, New Plymouth
Phone 06 7591241
arborio.co.nz



Like us on Facebook to keep up to date with our specials and deals!

MENU

BREAKFAST

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

Breakfast of eggs any style, bacon, kransies, homemade potato cakes, creamed mushrooms, grilled tomato & toasted ciabatta. Ask for a side of hollandaise or ketchup if you like (KF available) 25

Omelette of caramelised onion, braised peppers, basil & cheddar with toasted ciabatta 21

Bacon eggs benedict topped with hollandaise on homemade potato cakes & toasted ciabatta 21

Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto (V & KF available) add bacon 21
24

Breakie brioche burger with red onion, bacon, housemade potato cakes, kransky, fried egg, tomato relish, fries & garlic aioli 25

Eggs any style on toasted ciabatta (V & KF available) 12

French toast with caramelised pineapple & banana, bacon, maple syrup & cream 21

Eggs benedict of sautéed mushrooms & spinach hollandaise on homemade potato cakes & toasted ciabatta (V) 21

Toasted muesli with seasonal fruit, greek yoghurt & runny honey (V) 16

SIDES
Eggs any style (2) 6
Toasted Ciabatta (2) 3.5
Gluten free bread (2) 3.5
Keto bread (2) 3.5
Bacon OR kransies (2) 6
Homemade potato cakes (2) (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
Garlic, parsley & cheese 11
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 & KF available) 17.9
add chicken 23.9
add garlic butter prawns 25

Soup of the day 16

Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto (V) 21
add bacon 24

Crispy Asian battered chicken breast burger, milk bun, toasted garlic coriander aioli, kimchi, iceberg & Korean sweet chilli served with straight cut fries
OR Low carb - burger salad, no bun, no fries
OR Keto burger bun, no fries, petite salad 25

Milk bun beef burger, truffle béchamel, grilled tomato, cos & balsamic shallot marmalade served with straight cut fries
OR Low carb - burger salad, no bun, no fries
OR Keto burger bun, no fries, petite salad 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 & KF available) 22.9

SIDES
Polenta chips & garlic aioli (GF) 11
Sautéed seasonal vegetables with toasted garlic, almonds, parsley & butter (GF, KF) 11
Rocket, walnuts, pear & parmesan salad tossed with balsamic vinaigrette (GF, KF) 11
Straight cut fries, ketchup & aioli (GF) 11
Cos, red onion, shaved zucchini, cherry tomato, celery salad & mustard aioli (GF, KF) 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

½ & ½ option available add 2 - Gluten free 9 & 11.5 inch base available add 2 or Keto bases add 6

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

Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V) 25

Spinach & manchego risotto, confit garlic & a truffle pea velouté, tempura mushrooms (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
Garlic, parsley & cheese	11
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, KF & 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 & KF available)	22.9
Fritti calamari with chipotle mayo & lemon (GF)	21
Bruschetta of grilled artichoke, porcini mushroom crème & shaved manchego	21
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
Garlic, parsley & cheese	11
Pesto & hummus	12
House made dips	13
Antipasto platter for 2 (GF available)	42
Soup of the day	16
Bruschetta of grilled artichoke, porcini mushroom crème & shaved manchego	21
NZ Green lip mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta (GF & KF available)	22.9
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 truffle pea velouté, tempura mushrooms (V)	28
Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V)	29
Slow braised chardonnay lamb pappardelle, roast garlic salsa verde, brioche crumbs & rocket	30

BURGERS

Crispy Asian battered chicken breast burger, milk bun, toasted garlic coriander aioli, kimchi, iceberg & Korean sweet chilli served with straight cut fries	25
OR Low carb - burger salad, no bun, no fries	
OR Keto burger bun, no fries, petite salad	
Milk bun beef burger, truffle béchamel, grilled tomato, cos & balsamic shallot marmalade served with straight cut fries	25
OR Low carb - burger salad, no bun, no fries	
OR Keto burger bun, no fries, petite salad	

MEAT DISHES

Slow cooked coconut pork belly with wild rice, soybeans, pork shallot wonton, spicy carrot puree & Nam Jim	38
Smoked bacon wrapped chicken breast filled with mushroom & manchego, shiitake braised leg, spice crusted butternut, celeriac potato torte & merlot jus	38
Angus striploin chargrilled, smoked onion puree, shiitake, bacon & goat cheese hush puppies, tempura mushroom, truffle butter & 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, KF)	17.9
Cos, red onion, shaved zucchini, cherry tomato, celery salad & mustard aioli (GF, KF)	17.9
Arborio Caesar salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg anchovies in dressing (GF, KF & 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, KF)	11
Seasonal house salad (Greens)	11

DESSERT

Banana brûlée, toffee gelato, shortbread & vanilla parfait - try with a Grappa	16
Whittaker's chocolate fondant, vanilla bean gelato, cocoa biscuit & freeze-dried raspberries	16
Allow 12 minutes - perfect with our Limoncello	
Tiramisu Arborio	16
Chocolate peanut butter cheesecake, macadamia cookie & mocha gelato	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
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