

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, kransies, homemade potato cakes, creamed mushrooms, grilled tomato & toasted ciabatta. Ask for a side of hollandaise or ketchup if you like (KF available)	24.9
Open Spanish style omelette of chorizo, peppers, potatoes, & manchego (KF available)	21
Bacon eggs benedict topped with hollandaise on homemade potato cakes & toasted ciabatta	20.9
Creamy balsamic mushrooms on toasted ciabatta with feta & rocket pesto (V & KF available) 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 & KF available)	12
French toast with caramelised pineapple & banana, bacon, maple syrup & cream	20.9
Eggs benedict of sautéed mushrooms & spinach hollandaise on homemade potato cakes & toasted ciabatta (V)	20.9
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	10
Garlic & parsley	12
Pesto & hummus	13
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	17.9
anchovies in cos dressing (GF, V & KF available)	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)	21
add bacon	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	
OR Keto burger bun, no fries, petite salad	25
Milk bun beef burger, truffled béchamel, grilled tomato, cos & balsamic shallot marmalade	
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
Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan (GF)	26
Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V)	25
Roast cauliflower, mascarpone, parmesan & broad bean risotto with tempura cauliflower & chervil (V, GF)	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, 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 topped with tomato, red onion, feta & basil salsa with basil pesto	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
Pesto & hummus	12
House made dips	13
Antipasto platter for 2 (GF available)	42

STARTERS

Soup of the day	16
Bruschetta topped with tomato, red onion, feta & basil salsa with basil pesto	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
Chicken, bacon & leek Risotto with fresh thyme, spinach & parmesan (GF)	28
Porcini gnocchi, 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V)	29
Roast cauliflower, mascarpone, parmesan & broad bean risotto with tempura cauliflower & chervil (V, GF)	29
Slow braised chardonnay lamb pappardelle, roast garlic salsa verde, brioche crumbs & rocket	30

MEAT DISHES

From 5.30pm

Slow cooked coconut pork belly with wild rice, soybeans, pork & shallot rice paper, spicy carrot puree & Nam Jim (GF)	38
Chicken breast butter poached, Moroccan braised chicken thigh, toasted almonds, baby kumara, labneh, falafel, figs & cauliflower (GF)	38
Angus Porterhouse char-grilled with eggplant parmigiana croquettes, roast vines, smoked paprika butter, celeriac puree & 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

Vanilla bean brûlée with Florenco gelato	16
Sticky date pudding, vanilla gelato, salted bourbon butterscotch sauce	16
Whittaker's milk chocolate marquise, burnt butter almond soil, raspberry meringue, salted caramel gelato	16
Tiramisu Arborio	16
Passionfruit & white chocolate baked cheesecake with limoncello 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