

arborio

RESTAURANT CAFE & BAR

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



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THE MORNING Available 9am – 2:30pm

Toasted Muesli seasonal fruit, Greek yoghurt & runny NZ honey (V)	16
French Toast caramelised pineapple & banana, bacon, maple syrup & cream	22
Eggs Any Style on toasted ciabatta (V & KF available)	12
Sautéed Mushrooms & Spinach Eggs Benedict topped with hollandaise on homemade potato cakes & toasted ciabatta	21.9
Bacon Eggs Benedict topped with hollandaise on homemade potato cakes & toasted ciabatta	21.9
Brekkie Brioche Burger with red onion, bacon, housemade potato cakes, kransky, fried egg, tomato relish, fries & garlic aioli	25.5
Arborio Omelette caramelised onion, braised peppers, basil, cheddar & toasted ciabatta (V)	21.9
Scrambled Eggs of green chilli, semi dried tomato, feta, baby peas, coriander & grilled ciabatta	21.9
Creamy Balsamic Mushrooms on toasted ciabatta, feta & house made rocket pesto (V & KF available) add bacon	21.9 24.9
Arborio Breakfast bacon, kranskies, homemade potato cakes, creamed mushrooms, grilled tomato, choose eggs any style & toasted ciabatta	25.9
Breakfast Sides	3.5
Toasted Ciabatta (2)	4
Gluten free bread (2)	4
Keto bread (2)	7
Eggs any style (2)	6
Bacon OR kranskies (2)	6
Homemade potato cakes (GF) (2)	6
Sautéed mushrooms OR grilled tomatoes (V)	6

AT MIDDAY Available 11:30am – 2:30pm

Light Bites

Arborio Pizza Breads	
Garlic & parsley	11
Garlic, parsley & cheese	14
Housemade pesto & hummus	15
Housemade dips	16
Polenta Chips with garlic aioli (GF)	12
Soup of the day	16
Bruschetta topped with tomato, red onion, feta & basil salsa, basil pesto	22
Arborio Antipasto Platter – perfect for 2	46
Fresh & Leafy	
Arborio Caesar Salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg (anchovies in dressing) (KF, V, GF available)	17.9
Classic	24.9
with chicken	25.9
with garlic butter prawns	
Rocket, Walnuts, Pear & Parmesan Salad tossed with balsamic vinaigrette (GF, KF)	17.9
classic	24.9
with chicken	25.9
with garlic butter prawns	
Vietnamese Poached Chicken Salad glass noodles, slaw, coriander & mint (GF)	24.5
Vegan Super Salad of tofu, cauliflower, broccoli, quinoa, soybeans and baby spinach with coconut yoghurt cashew dressing	22.9

Between the Buns

Crispy Battered Chicken Breast Burger house made milk bun, toasted garlic coriander aioli, kimchi, lettuce & Korean sweet chilli, straight cut fries	25.5
Crispy Battered Chicken Breast Burger in a Bowl garlic coriander aioli, kimchi, lettuce & Korean sweet chilli	24.9
Beef Burger house made milk bun, truffle béchamel, grilled tomato, cos & balsamic shallot marmalade, straight cut fries	25.5
Keto Friendly Beef Burger truffle béchamel, grilled tomato, cos & balsamic shallot marmalade served on a keto bun with petite salad bowl	25.5
Beef Burger in a Bowl truffle béchamel, grilled tomato, cos & balsamic shallot marmalade	24.9
Brekkie Brioche Burger with red onion, bacon, housemade potato cakes, kransky, fried egg, tomato relish, fries & garlic aioli	25.5

From the Sea

NZ Green Lip Mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta (GF & KF available)	25
Fritti Calamari with chipotle mayo & lemon (GF)	22
Tempura Battered Fish & Chips house-made tartare sauce, lemon & a petite fennel, shaved zucchini, mint rocket salad (GF available)	25.9
Fresh Fish of the day (GF available)	27.5

Italian Quarter

Smoked Chicken Fettuccine tossed spinach, pinenuts, red onion & a smoked chicken scented cream sauce	26.9
Porcini Gnocchi 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V)	25.9
Slow Braised Chardonnay Lamb Pappardelle roast garlic salsa verde, brioche crumbs & rocket	27.9
Seafood Linguini fish, prawns, mussels, calamari, tossed with chilli paste, cherry tomatoes, garlic & coriander	28.9
Beetroot, Hazelnut, & Goats Cheese Risotto burnt orange dressing & chervil (V)	25.9
Chicken, bacon & leek risotto fresh thyme, spinach & parmesan (GF)	26.9

Arborio Pizza Available from 11:30am	12"	9"
Margherita tomatoes, parmesan & basil, Napoli sauce & mozzarella (V)	22	16
Tandoori Chicken , 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 smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella	24.5	18.5
Romano 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 cummin yoghurt, mint, olive oil, tomato, Napoli sauce & mozzarella	25	19
½ & ½ option available add 2 Gluten free base 9" & 11" add 3 Keto base add 6		

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RESTAURANT CAFE & BAR

THE AFTERNOON Available from 2:30pm-5:30pm

Light Bites

Warm Roasted Kalamata & Sicilian Green Olives with toasted garlic, chilli & Italian parsley 12

Straight Cut Fries ketchup & aioli (GF) 12

Polenta Chips with garlic aioli (GF) 12

Arborio Pizza Breads

Garlic & parsley 11
Garlic, parsley & cheese 14
House made pesto & hummus 15
Housemade dips 16

Bruschetta topped with tomato, red onion, feta & basil salsa, basil pesto 22

Fritti Calamari with chipotle mayo & lemon (GF) 22

NZ Green Lip Mussels steamed in a white wine, garlic, capers & herb broth & garlic bruschetta (GF & KF available) 25

Market Fish Crudo harissa lime, cucumber & pepper salsa with horseradish creme fraiche 24

Chicken Liver Parfait sourdough croutons, macerated sour cherries & cornichon pickles 22

Arborio Antipasto Platter – perfect for 2 46

Arborio Pizza

Margherita tomatoes, parmesan & basil, Napoli sauce & mozzarella (V) 12" 9" 22 16

Tandoori Chicken 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 smoky black beans, chipotle, sour cream, coriander, mozzarella & crushed Doritos 24 18

Gourmet Hawaiian smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella 24.5 18.5

Romano 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 base 9" & 11" add 3
Keto base 9" add 6

DINNER From 5:30pm

Starters

Arborio Pizza Breads

Garlic & parsley 11
Garlic, parsley & cheese 14
Housemade pesto & hummus 15
Housemade dips 16

Antipasto Platter perfect for two (GF available) 46

Bruschetta of tomato, red onion, feta & basil salsa with basil pesto 22

NZ Green Lip Mussels steamed in a white wine, garlic, capers & herb broth with garlic bruschetta (GF & KF available) 25

Fritti Calamari with chipotle mayo & lemon (GF) 22

Market Fish Crudo harissa lime, cucumber & pepper salsa with horseradish creme fraiche 24

Chicken Liver Parfait sourdough croutons, macerated sour cherries & cornichon pickles 22

Kataifi Wrapped Prawns creme fraiche perla potato salad, spicy aubergine & roast pepper aioli 25

Pasta and Risotto

Smoked Chicken Fettuccine tossed spinach, pinenuts, red onion & a smoked chicken scented cream sauce 31

Porcini Gnocchi 3 mushroom ragu, gorgonzola toast, parmesan & watercress (V) 30.9

Slow Braised Chardonnay Lamb Pappardelle, roast garlic salsa verde, brioche crumbs & rocket 32

Seafood Linguini fish, prawns, mussels, calamari, tossed with chilli paste, cherry tomatoes, garlic & coriander 33

Beetroot, Hazelnut, & Goats Cheese Risotto, burnt orange dressing & chervil (V) 29.9

Chicken, bacon & leek risotto fresh thyme, spinach & parmesan (GF) 31

Specialities

Slow Cooked Coconut Pork Belly Vietnamese cauliflower 'rice', kafir pork rice paper, pickled cucumber & crispy shallots (GF & Paleo) 38.5

Chicken Breast butter poached, Moroccan braised chicken thigh, toasted almonds, baby kumara, labneh, falafel, figs & cauliflower (GF) 38.5

Beef Striploin char-grilled to your liking with eggplant parmigiana croquettes, whipped cauliflower, smoked aubergine butter, spinach & jus 39.5

Fresh Market Fish of the day (GF available) 39.5

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 Salad red onion, shaved zucchini, cherry tomato, celery & mustard aioli (GF, KF) 17.9

Arborio Caesar salad of cos lettuce, bacon, croutons, parmesan cheese, anchovies & a poached egg (anchovies in dressing) (GF, V, GF available) 17.9

Add to your salad
chicken 7
garlic butter prawns 8

Vietnamese Poached Chicken salad, glass noodles, slaw, coriander & mint (GF) 24.5

One Last Thing

Roast Pineapple & Coconut Crème Brûlée Malibu coconut ice, mango jelly 16

Whittaker's Milk Chocolate Marquise, burnt butter almond soil, raspberry meringue, salted caramel gelato 16

Tiramisu - Italian for "cheer me up!" Delicate savoiardi sponge, Allpress espresso & mascarpone, served with a petite espresso cream 16

Churros Spanish doughnuts with chocolate sauce & whipped cream 16

Gelato & Sorbet handcrafted in house (GF) 13

Raspberry Cheesecake blondie base, white chocolate vanilla parfait & roast white chocolate 16

Affogato vanilla bean gelato with Amaretto liqueur & espresso shot (GF) 16