



Welcome to Arborio

Our menu has been designed to showcase the produce and flavours of our local growers & suppliers. You will still find our iconic dishes plus new seasonal changes. We offer **V** vegetarian, **KF** keto friendly & **GF** gluten friendly dishes & options. Some of our dishes can be made **GFA** Gluten friendly **VA** vegetarian or **KFA** keto friendly upon request – just chat to one of our friendly team members about your requirements.

THE MORNING

French Toast caramelised pineapple & banana, bacon, maple syrup & cream 25

Eggs any Style on toasted ciabatta **GFA** 15.5

Sautéed Mushrooms & Spinach Eggs Benedict topped with hollandaise on homemade potato cakes & toasted ciabatta 25

Bacon Eggs Benedict topped with hollandaise on homemade potato cakes & toasted ciabatta 25

Creamy Balsamic Mushrooms on toasted ciabatta, feta & house made rocket pesto **V** **KFA** **+\$3**
Add bacon \$3 25

Arborio Breakfast bacon, kranskys, homemade potato cakes, creamed mushrooms, grilled tomato, choose eggs any style & toasted ciabatta 28

Green Chilli Scramble of baby spinach, chilli, feta, basil, parsley and quinoa with toasted ciabatta. 25

BREAKFAST SIDES

Toasted Ciabatta 6.5

Bacon **OR** Kranskys 7.5

Gluten Free Bread 6.5

Potato Cakes **GF** 7.5

Sautéed Mushroom **OR** Grilled Tomato 7.5

Eggs (2) 7.5

AT MIDDAY

LIGHT BITES

Arborio Pizza Breads

- Garlic & parsley 14

- Garlic, parsley & cheese 15

- House-made pesto & hummus 16

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

Homemade Dips served with house made breads 18

Polenta Chips with garlic aioli **GF** 14.5

Fritti Calamari with chipotle aioli, rocket & lemon **GF** 25

Arborio Antipasto Platter – perfect for 2 49

LUNCH

Arborio Caesar Salad of cos lettuce, manuka smoked bacon, croutons, parmesan cheese, anchovies & poached egg (anchovies in cos dressing) **GFA** **VA** Add Chicken + 8.5 | Add Prawns +10.5 23

Vietnamese Poached Chicken Salad glass noodles, slaw, shredded chicken, fresh coriander & mint (Fish sauce in dressing) **GF** 28

Tempura Battered Fish & Chips, house made tartar sauce, lemon & a petite fennel, shaved zucchini, mint mix salad **GFA** **KFA** **+\$3** 30

NZ Green Lip Mussels steamed in a white wine, garlic, capers, fresh coriander & herb broth with garlic butter bruschetta **GFA** **KFA** **+\$3** 30

BETWEEN THE BUNS

Crispy Battered Chicken Breast Burger brioche bun, garlic aioli, kimchi, lettuce, sweet chilli sauce, straight cut fries (coriander in crispy battered chicken) **KF** 28

Crispy Battered Chicken Breast Burger in a Bowl toasted garlic aioli, kimchi, lettuce & sweet chilli sauce (coriander in crispy battered chicken) **KF** 28

Beef Burger brioche bun, truffle béchamel, grilled tomato, cos & balsamic shallot marmalade, straight cut fries **KFA** **+\$3** 29

Beef Burger in a Bowl truffle béchamel, grilled tomato, aioli, cos lettuce, aioli & balsamic shallot marmalade **KFA** **+\$3** 29

ITALIAN QUARTER

Chicken, Bacon & Leek Risotto shredded chicken, fresh thyme, spinach & parmesan **GF** 28

Prawn, Pea & Chorizo Risotto fresh parsley, parmesan & tempura prawns 30

Beetroot, Hazelnut & Goats Cheese Risotto burnt orange dressing & chervil **GF** **V** 27

Chicken Fettuccine shredded chicken tossed in spinach, pine nuts, red onion & a smoked scented cream sauce & crispy shallots 28

Seafood Linguine fish, prawns, mussels, calamari tossed with chilli paste, garlic, cherry tomatoes & fresh coriander 31

SIDES

Straight Cut Fries ketchup & aioli **GF** 12

Polenta Chips with garlic aioli **GF** 14.5

Rocket Salad walnuts, pear & parmesan tossed with balsamic vinaigrette **GF** **KF** 14

Sautéed Seasonal Vegetables toasted garlic, almonds, parsley & garlic butter **GF** **KF** 14



ARBORIO PIZZA Available from 11:30am

½ & ½ option available - add 2

Gluten free base - add 4

Margherita tomatoes, parmesan & basil, napoli sauce & mozzarella 24.5

Tandoori Chicken caramelised red onion, guacamole & sour cream, fresh coriander, napoli sauce & mozzarella 27

Italian pepperoni salami, ham, kalamata olives, roasted red capsicum, napoli sauce & mozzarella 27

Gourmet Hawaiian smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella 26.5

Romano garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, napoli sauce & mozzarella 26

Garlic Prawns & Chorizo fresh rocket, garlic aioli, coriander, parmesan, napoli sauce & mozzarella 28.9

Spiced Moroccan Lamb minced, garlic cumin yoghurt, mint, olive oil, cherry tomato, napoli sauce & mozzarella 28

ONE LAST THING

Tiramisu Italian for "Cheer me up!" with mocha gelato. **Perfect with a Taylor's Tawny Port** 16.5

Roast Pineapple & Coconut Crème Brulee and piña colada gelato 16.5
Perfect with Gibbston valley Late harvest Pinot Gris

Baked Vanilla Bean Cheesecake & mango sorbet 16.5
Perfect with Lustau PX Sherry

Affogato vanilla bean gelato with Amaretto liqueur & espresso Shot 16.5

BEVERAGES

DESSERT WINE

Gibbston Valley Late Harvest Pinot Gris 14 69
- **Central Otago 375ml**

De Bortoli 'Noble One' Botrytis Semillon 85
- **Riverina, Australia 375ml**

DIGESTIFS

Grappa 30ml 14 167

Limoncello served on ice 60ml 14

Taylor's Tawny Port 13 96
- **Douro Valley, Portugal**

Taylor's 10 year old Tawny Port 60ml 17 170
- **Douro Valley, Portugal**

Lustau PX Sweet Sherry NV 60ml 11.5 70
- **Jerez, Spain**

COFFEE

Liqueur Special Coffees – your choice of liqueur 17

Cappuccino 5.5

Short espresso 4.5

Long espresso 4.5

Double espresso 4.5

Macchiato 4.5

Flat white 5

Mocha 6

Latte 5.5

Hot chocolate 6

Chai latte 5.5

Lemon ginger & honey hot drink 5.5

EXTRAS

Almond milk, Coconut milk, Soya milk, Jug of cream, 1

Double, Caramel, Hazelnut, Vanilla, Large

Oat milk 1.5

SOFT DRINKS

Coca Cola 6

Diet Coke 6

Sprite 6

Ginger Ale 6

Soda water 6

Tonic water 6

L & P 6

Coca Cola - No Sugar 6

Sprite - Zero 6

Bundaberg Ginger Beer 7

Lemon Lime & Bitters 7

Mineral water 500ml **Sparkling or Still** 9

JUICE

Fresh Orange 6.5

Tomato 6.5

Spirulina 6.5

Feijoa 6.5

Cranberry 6.5

Pineapple 6.5

Apple 6.5

Grapefruit 6.5

CHILLED MILK TREATS

Iced Chocolate 11

Iced Coffee 11

Iced Mocha 11

Iced Chai 11

TEA BY T LEAF T - 300ML POT

Chamomile 5

English breakfast 5

Earl Grey - Blue flower 5

Green 5

Peppermint 5

Orchard fruits 5



Welcome to Arborio

Our menu has been designed to showcase the produce and flavours of our local growers & suppliers. You will still find our iconic dishes plus new seasonal changes. We offer (V) vegetarian, (KF) keto friendly & (GF) gluten friendly dishes & options. Some of our dishes can be made (GFA) Gluten friendly (VA) vegetarian or (KFA) keto friendly upon request – just chat to one of our friendly team members about your requirements.

STARTERS

Arborio Pizza Breads

- Garlic & parsley 14
- Garlic, parsley & cheese 15
- House-made pesto & hummus 16

Bruschetta of tomato, red onion, feta & basil salsa with basil pesto (V) (GFA) 22

Home-made dips served with house-made breads (V) 18

Polenta Chips with garlic aioli (GF) (V) 14.5

Fritti Calamari with chipotle aioli, rocket & lemon (GF) 25

NZ Green Lip Mussels steamed in a white wine, garlic, capers, fresh coriander & herb broth with garlic butter bruschetta (GFA) (KFA) +\$3 30

Arborio Antipasto Platter – perfect for 2 49

DINNER

ITALIAN QUARTER

Chicken, Bacon & Leek Risotto shredded chicken, fresh thyme, spinach & parmesan (GF) 35

Prawn, Pea & Chorizo Risotto fresh parsley, parmesan & tempura prawns (GFA) 35

Beetroot, Hazelnut & Goats Cheese Risotto burnt orange dressing & Chervil (GF) (V) 32

Chicken Fettuccine shredded chicken tossed in spinach, pine nuts, red onion & a smoked scented cream sauce & crispy shallots 35

Seafood Linguine fish, prawns, mussels, calamari tossed with chilli paste, garlic, cherry tomatoes & fresh coriander 35

FROM THE SEA

Tempura Battered Fish & Chips, house made tartar sauce, lemon & a petite fennel, shaved zucchini, mint mix salad (GFA) 36

Fresh Market Fish of the day 42

MAINS

Arborio Caesar Salad of cos lettuce, manuka smoked bacon, croutons, parmesan cheese, anchovies & poached egg (anchovies in cos dressing) (GFA) (VA) 23
Add Chicken + 8.5 | Add Prawns +10.5

Vietnamese Poached Chicken Salad glass noodles, slaw, shredded chicken, fresh coriander & mint (Fish sauce in dressing) (GF) 28

Crispy Battered Chicken Breast Burger brioche bun, garlic aioli, kimchi, lettuce, sweet chilli sauce, straight cut fries (coriander in crispy battered chicken) (KFA) +\$3 32

Beef Burger brioche bun, truffle béchame, grilled tomato, cos & balsamic shallot marmalade, straight cut fries (KFA) +\$3 32

Slow Cooked Coconut Pork Belly Vietnamese cauliflower rice, pork rice paper roll, pickled cucumber, fresh coriander, red chilli & crispy shallots (GF) (DF) 42

Chicken Breast butter poached, moroccan braised chicken leg, cauliflower freekeh with mint, walnuts, currants & pickled onions, preserved lemon, labneh, cauliflower hummus & roast grapes (GFA) 42

Beef Eye Fillet pan seared to your liking on whipped cauliflower, brandy butter, sweet potato & mushroom pave, tempura mushroom & merlot jus (GFA) 44.9

SIDES

Straight Cut Fries ketchup & aioli (GF) 12

Polenta Chips with garlic aioli (GF) 14.5

Rocket Salad walnuts, pear & parmesan tossed with balsamic vinaigrette (GF) (KF) 14

Sautéed Seasonal Vegetables toasted garlic, almonds, parsley & garlic butter (GF) (KF) 14



ARBORIO PIZZA Available from 12:00pm

½ & ½ option available add \$2

GF Gluten free base add \$4

Margherita tomatoes, parmesan & basil, napoli sauce & mozzarella **V** 24.5

Tandoori Chicken caramelised red onion, guacamole & sour cream, fresh coriander, napoli sauce & mozzarella 27

Italian Pepperoni salami, ham, kalamata olives, roasted red capsicum, napoli sauce & mozzarella 27

Gourmet Hawaiian smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella 26.5

Romano garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, fresh basil, napoli sauce & mozzarella **V** 26

Garlic Prawns & Chorizo fresh rocket, garlic aioli, coriander, parmesan, napoli sauce & mozzarella 28.9

Spiced Moroccan Lamb minced, garlic cumin yoghurt, mint, olive oil, cherry tomato, napoli sauce & mozzarella 28

ONE LAST THING

Tiramisu Italian for "Cheer me up!" with mocha gelato. **Perfect with a Taylor's Tawny Port** 16.5

Roast Pineapple & Coconut Crème Brulee and piña colada gelato 16.5
Perfect with Gibbston valley Late harvest Pinot Gris

Baked Vanilla Bean Cheesecake & mango sorbet 16.5
Perfect with Lustau PX Sherry

Affogato vanilla bean gelato with Amaretto liqueur & espresso Shot 16.5

BEVERAGES

DESSERT WINE

Gibbston Valley Late Harvest Pinot Gris 14 69
– **Central Otago 375ml**

De Bortoli 'Noble One' Botrytis Semillon 85
– **Riverina, Australia 375ml**

DIGESTIFS

Grappa 30ml 14 167

Limoncello served on ice 60ml 14

Taylor's Tawny Port 13 96
– **Douro Valley, Portugal**

Taylor's 10 year old Tawny Port 60ml 17 170
– **Douro Valley, Portugal**

Lustau PX Sweet Sherry NV 60ml 11.5 70
– **Jerez, Spain**

COFFEE

Liqueur Special Coffees – your choice of liqueur 17

Cappuccino 5.5

Short, long or double espresso 4.5

Flat white 5

Mocha 6

Latte 5.5

Hot chocolate 6

Chai latte 5.5

Lemon ginger & honey hot drink 5.5

EXTRAS

Almond milk, Coconut milk, Soya milk, Jug of cream, Double, Caramel, Hazelnut, Vanilla, Large Oat milk 1 1.5

SOFT DRINKS

Coca Cola, Diet Coke, Coca Cola - No Sugar, Sprite, Ginger Ale, Soda water, Tonic water, L & P & Sprite - Zero 6
Bundaberg Ginger Beer 7
Lemon Lime & Bitters 7

Mineral water 500ml Sparkling or Still 9

JUICE

Fresh Orange, Cranberry, Pineapple, Feijoa, Apple, Grapefruit, Tomato & Spirulina 6.5

CHILLED MILK TREATS

Iced Chocolate 11 Iced Coffee 11

Iced Mocha 11 Iced Chai 11

TEA BY T LEAF T - 300ML POT

Chamomile 5 English breakfast 5

Earl Grey - Blue flower 5 Green 5

Peppermint 5

Orchard fruits 5

Kids Menu

Mini Hawaiian pizza	13.5
Chicken nuggets & chips	13.5
Mac & cheese	13.5
Fish & chips	13.5
Carrot sticks & house-made hummus	13.5
Eggs any style on toast (available until 2pm)	13.5
Buttermilk pancakes with maple syrup & vanilla ice cream (available until 2pm)	13.5
Broccoli florets	13.5
Fries	8

Dessert

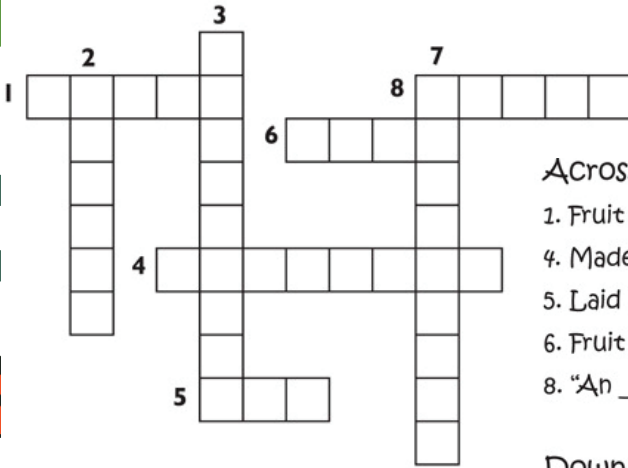
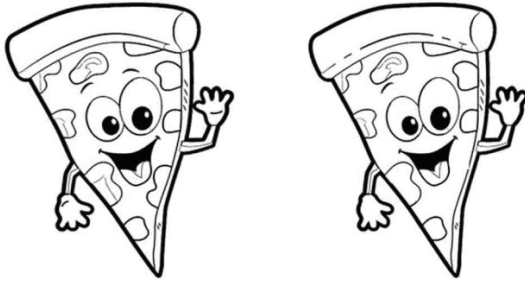
Chocolate Sundae	9
------------------	---

Drinks

Fluffy	2.5
Soft drinks (Coke, L&P, Sprite, Gingerale)	3.5
Gingerbeer	4.5
Pink Panther	7.5
Juice Orange, Cranberry, Tomato, Pineapple, Apple, Grapefruit	4
Arborio special chocolate milk	4
Hot Chocolate	4

Spot the Difference

Can you find 6 differences between the 2 slices of pizza?



Crossword

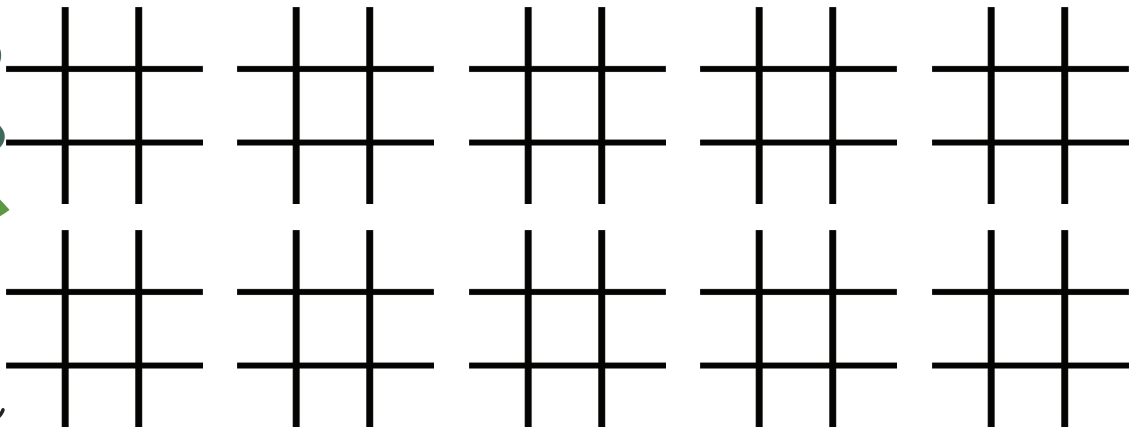
Across

1. Fruit that rhymes with tape
4. Made from 2 pieces of bread and fillings
5. Laid by chickens
6. Fruit that is rounder at bottom
8. "An _ _ _ _ a day keeps the doctor away"

Down

2. Red root vegetable
3. Any edible part of a plant
7. Eaten by peeling off leaves and has thorns





Tic-Tac-Toe








2:30pm - 5:30pm

LIGHT BITES

Straight Cut Fries ketchup & aioli 	12
Polenta Chips with garlic aioli 	14.5
Arborio Pizza Breads	
- Garlic & parsley	14
- Garlic, parsley & cheese	15
- House-made pesto & hummus	16
Home-made Dips served with house made breads	18
Fritti Calamari with chipotle aioli, rocket & lemon 	25
Antipasto Platter perfect for two 	49

PIZZA 12" base. Available for takeaway.

Margherita tomatoes, parmesan & basil, Napoli sauce & mozzarella 	24.5
Tandoori Chicken , caramelised red onion, guacamole, sour cream, coriander, Napoli sauce & mozzarella	27
Italian pepperoni salami, ham, kalamata olives, roasted red capsicum, Napoli sauce & mozzarella	27
Gourmet Hawaiian smoked ham, pineapple, brie cheese, Napoli sauce & mozzarella	26.5
Romano garlic, chilli, olives, capers, red onions, semi dried tomatoes, roast artichokes, feta, basil, Napoli sauce & mozzarella 	26
Garlic Prawns & Chorizo rocket, garlic aioli, coriander, parmesan, Napoli sauce & mozzarella	28.9
Spiced Moroccan Lamb minced, garlic cumin yoghurt, mint, olive oil, cherry tomato, napoli sauce & mozzarella	28
½ & ½ option available	+ 2
 Gluten free base 12"	+ 4

 Vegetarian  Gluten friendly  Gluten friendly available