

ARCIMBOLDI MENU

DAY TIME

BREAKFAST *Available till 2pm

two free range eggs poached, scrambled or fried + sourdough <small>V</small>	12
gluten free	+2
add bacon, salmon, sausages, halloumi, mushroom	7
hashbrowns, avocado	5
granola spring fruit, tonka bean coconut yoghurt, chia, granola, dehydrated berries <small>VE DF</small>	16
pancakes raspberry compote, whipped yoghurt, buttermilk gelato, maple syrup, basil <small>V</small>	22
stun bun bacon, hash brown, watercress, fried egg, eggplant kasundi, in a toasted roll <small>DF</small>	14
smoked kahawai pate grilled sourdough, soft boiled egg, cornichon, watercress, pickled red onion	19
olive oil fried eggs sliced tomato, avocado, red onion, basil, sumac <small>V GF DF</small>	18
prawn noodle omelette turmeric, vermicelli + chilli with salad, peanuts, chilli, nuoc cham <small>GF</small>	22
arrowtown eggs poached eggs, green goddess, pistachio dukkah, dill chilli butter, grilled bread <small>V</small>	18
smashed avocado grilled sourdough, halloumi, honey, toasted seeds, dukkah, aleppo pepper <small>V</small>	21
herby scrambled eggs smoked salmon, green goddess, dressed salad greens <small>GF</small>	20
eggs benedict english muffins, poached eggs, lemon hollandaise - [bacon or salmon]	19

LUNCH

soup of the day grilled sourdough	12
fried calamari rocket, tartare, lemon	25
fried tiger prawns lemon, sea salt, black pepper	25
ox tongue watercress, radish + orange salad, sauce gribiche, fresh sourdough	22
insalata di riso italian rice salad, raw, cooked + pickled spring vegetables, whipped goat's cheese, watercress <small>V GF</small>	22
crumbed beef schnitzel house-cut fries, garden salad, aioli, tomato sauce <small>DF</small>	26
panko crumbed fish of the day house-cut fries, garden salad, tartare, lemon <small>DF</small>	POA

KIDS *under 13 yrs old

chocolate chip pancakes maple syrup <small>V</small>	14
one poached egg on toast <small>V</small>	10

NIGHT TIME

STARTERS

fresh bread + butter <small>V</small>	5
roasted kalamata olives lemon, horopito <small>VE GF DF</small>	9
chicken heart spiedini wild onion flower salt, family made kosho <small>DF</small>	12
smoked kahawai + dill pate sourdough, pickled red onion, cornichon, watercress	16

PRIMI

fried calamari rocket, tartare, lemon	22/32
fried tiger prawns lemon, sea salt, black pepper	22/32
ox tongue watercress, radish + orange salad, sauce gribiche, fresh sourdough	22
<small>V GF</small> insalata di riso italian rice salad, raw, cooked + pickled spring vegetables, whipped goat's cheese, watercress	22

MEAT & SEAFOOD

grilled lamb loin chops tomato + basil salad, colatura nuoc cham, crispy shallots <small>GF</small>	34
crumbed beef schnitzel house-cut fries, garden salad, aioli, tomato sauce <small>DF</small>	33
300g beef ribeye steak house-cut fries, rocket, pear + pecorino salad, aioli <small>GF</small>	35
panko crumbed fish of the day house-cut fries, garden salad, tartare, lemon <small>DF</small>	POA

DESSERT

choc dipped brandy snap pistachio, whipped cream, pistachio gelato <small>V</small>	10
butterscotch budino whipped vanilla bean yoghurt, rosemary tuile <small>V</small>	12
chocolate brownie peanut butter sauce, chocolate hazelnut gelato, praline <small>V</small>	14
spring fruit salad feijoa sorbet, raspberry coulis, elderflower liqueur <small>VE GF DF</small>	13
crema fritta marché style fried custard, tonka bean sugar, chocolate + cointreau sauce <small>V</small>	13
affogato espresso + buttermilk gelato <small>V GF</small>	10/16
choose your booze - cointreau, kahlua, baileys, frangelico, amaretto	
gelato buttermilk / pistachio / chocolate hazelnut <small>V GF</small> sorbet feijoa <small>VE GF DF</small>	6 scoop
chocolate truffle <small>V GF</small> peanut praline <small>VE GF DF</small>	3 each
biscotti <small>V</small>	2 each

TAKE AWAY

come in and check out our takeaway menu or visit us online www.arcimboldi.net to find out more

15% surcharge applies on public holidays

ALL DAY

PASTA & RICE *GF pasta available upon request

spaghetti bolognese the classic	22/25
tagliatelle lamb ragu with it's own offal, pecorino	23/26
gnocchi alla bava fontina, gruyere, cream, pecorino, black pepper <small>V</small>	23/26
spaghetti all'orientale salted egg yolk, prawns, curry leaf, chilli	23/26
maccheroni polpette pork + goat cheese meatballs, tomato, chilli, pecorino	23/26
risotto di treviso radicchio, kikorangi, thyme, honey, walnut <small>V GF</small>	23/26

KIDS *under 13 yrs old

pizza - margherita / pacifico / marmite + cheese	14
spaghetti bolognese	14
spaghetti butter + cheese <small>V</small>	14
crumbed fish + chips tomato sauce	14
crumbed beef schnitzel + chips tomato sauce	14

SIDES

garden salad lemon, olive oil <small>VE GF DF</small>	9
seasonal vegetables <small>VE GF DF</small>	10
watercress salad kalamata olives, orange, fennel, radish + whipped goats cheese <small>V GF</small>	10
polenta chips rosemary, sea salt, chilli, vegan aioli <small>VE GF DF</small>	10
house-cut fries tomato sauce, aioli <small>V GF DF</small>	10

PIZZA

Margherita tomato base, bocconcini, mozzarella, basil <small>V</small>	22
Buffala tomato base, buffalo mozzarella, prosciutto crudo, basil	26
Salmone Bianco white base, smoked salmon, spinach, red onion, capers, cream cheese, mozzarella	26
Acciughe white base, potato, red chilli, mozzarella, white anchovies, watercress	26
Quattro Formaggio white base, kāpiti kikorangi, pecorino, brinza, mozzarella <small>V</small>	26
Vegana white base, friarielli, potato, chilli, eggplant kasundi, vegan mozzarella <small>VE DF</small>	26
Vegetariana tomato base, spinach, mushroom, olives, red peppers, artichokes, red onion, brinza, mozzarella <small>V</small>	26
Funghi white base, mushroom, pecorino, mozzarella, truffle oil <small>V</small>	25
Capricciosa tomato base, prosciutto, mushrooms, olives, artichokes, mozzarella	26
Puttanesca tomato base, olives, capers, garlic, anchovies, chilli, mozzarella	25
Prosciutto e Funghi tomato base, prosciutto, mushrooms, mozzarella, rocket	26
Salsiccie tomato base, pork + fennel sausage, roasted red peppers, chilli, mozzarella, rocket	26
Pepperoni tomato base, pepperoni, mozzarella	25
Taniwha tomato base, spicy calabrese, chilli, fire dragon bhuty black hot sauce, mozzarella, rocket extra hot!	26
Carne tomato base, prosciutto, pepperoni, sausage, mozzarella	26
Marinara tomato base, prawns, calamari, mussels, chilli, mozzarella, basil	26
Pacifico tomato base, prosciutto, caramelised pineapple, mozzarella	25
Carbonara white base, roast chicken, bacon, sage, onion, mozzarella	26
Pollo tomato base, baby spinach, roast chicken, red onion, olives, brinza, mozzarella	26

GF base 2.5 **vegan cheese 2** **vege topping 2** **meat topping 3** **half/half 2**

CABINET FOOD

a delicious selection of savoury and sweet food available daily until 4pm

DRINKS

COFFEE

available all day + night, including our delicious Gusto Cioccolato - Italian style hot chocolate

COLD DRINKS

a range of fruit juice + sparkling beverages such as:
organic juice, Daily Organics kombucha, sparkling flavour bombs, Antipodes sparkling water + iced chocolates

ALCOHOL

extensive wine list, local beers + beer on tap, mocktails, cocktails, spirits + digestives