

# PODIUM

## BREAKFAST

(6am - 10am)

### Buffet

Continental 27 | Full 35

### À La Carte

Eggs your way (poached, fried, scrambled), sourdough, butter (V, DF0, \*\*) | 18

Cold-smoked salmon, poached egg, fried capers, pickled shallots,  
lemon herb cream cheese, leek oil, sourdough (\*\*) | 23

Brioche French toast, whipped citrus vanilla mascarpone,  
pistachio crumb, seasonal berries (\*\*) | 22

Sourdough, ricotta, avocado, lemon, dukkah (V, \*\*) | 20

Smoothie bowl, house-made granola, seasonal fruit, coconut yoghurt,  
coconut shards, maple syrup (VG) | 21

### Sides | 8 each

Streaky bacon

Cold-smoked salmon

Martinez breakfast sausages

Roast mushrooms

### Barista Coffee & Specialty Tea

Short Black, Long Black, Americano, Macchiato | 5.5

Flat White, Latte, Cappuccino | 6.5

English Breakfast, Earl Grey, Green, Peppermint, Chamomile,  
Lemon Ginger & Manuka Honey | 5.5

V = vegetarian | VG = vegan | DF = dairy free | \* = made with ingredients not containing gluten  
VO = vegetarian option available | VGO = vegan option available | DFO = dairy free option available  
\*\* = made with ingredients not containing gluten option available

# PODIUM

## DINNER

(4pm - 9pm)

### Entrées

- Roast beetroot, buffalo mozzarella, candied walnuts,  
basil, lemon vinaigrette (V, \*, VGO) | 18
- Prawn toast, apple, mint, coriander, gochugaru mayo' (DF) | 20
- Salt & pepper squid, micro cress, smoked paprika mayo' | 20
- Akaroa smoked salmon, fennel caper salad, lemon crème fraîche (\*, DFO) | 20
- Fried chicken, garlic chilli oil, micro-coriander, mayo' (\*) | 21
- Pulled pork loaded fries (\*) | 19

### Mains

- Seasonal roast root vegetables, mixed leaves, feta,  
dukkah, honey dressing (V, \*, VGO, DFO) | 23  
*add chicken or salmon | 8*
- Fettuccine, local mushrooms, shiitake butter, parmesan, pangrattato (V) | 35
- Beer-battered market fish, triple-cooked fries,  
cabbage slaw', tartar sauce (DFO, \*\*) | 33
- Pan-fried market fish, potato purée, baby peas, spring onion,  
pancetta butter emulsion (\*) | 41
- Beef burger, smoked cheddar, fried onion, aioli, triple-cooked fries | 28
- Grilled 250g sirloin, potato galette, jus (\*) | 44
- Royalburn lamb ribeye, celeriac purée, pickled shallots, jus (DF, \*) | 40

### Pizza 12"

- Classic Margarita - tomato, buffalo mozzarella, basil (V) | 27
- Martinez - martinez pepperoni, mozzarella, parmesan, mixed leaves | 29
- Sweet Fungi - field mushrooms, feta, pine nuts, honey (V) | 28  
*no gluten added base | 3*

### Sides

- Iceberg wedge, bacon, anchovy, ranch (\*, VO, VGO) | 12
- Honey roast carrots, lemon yoghurt, dukkah (\*, VGO) | 14
- Charred broccolini, gochugaru mayo', chilli peanuts (V) | 16
- Rosemary salted triple-cooked fries, garlic mayo' (V, VGO) | 14

### Desserts

- Matcha panna cotta, pistachio crumb, berry sorbet (V, \*) | 20
- Tiramisu (V) | 18
- Sticky date pudding, gelato, toffee sauce (V) | 18
- Sorbet selection, fruit coulis (VG) | 14

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