



TWO GREY HIGH BRUNCH

SERVED UNTIL 3PM

HIGH BRUNCH

55pp

Toasted sourdough, Danish pastries, waffles butter & preserves

Aoraki cold smoked salmon, truffled ham, pepperoni, salami

French brie, smoked Provolone, Manchego, pear chutney & quince jelly

Grilled mushroom & halloumi skewer, avocado toast & buffalo curd with pepita, bacon & chive omelette, corn fritters with red pepper salsa

Mango & pomegranate, coconut yoghurt parfait, fresh cut melon & strawberries with mint & lime

T2 TEA

Black - English breakfast, chai tea, earl grey

Green – gorgeous geisha, China jasmine, sencha

Herbal – peppermint, chamomile

Fruit – strawberries & cream

COFFEE SUPREME

Black | White

Iced | Hot chocolate | Mocha

JUICE

Orange | Apple | Pineapple | Cranberry | Tomato

COCKTAIL UPGRADES

Bloody mary [+9]

Aperol spritz [+6] |

Mimosa [+6]

1 beverage per person inclusive | 1 high brunch per person dining
Vegetarian, vegan & gluten free options available on pre-request