



Festive High Brunch

Wednesday to Sunday 11am - 3pm

Festive High Brunch

60pp

Toasted sourdough, christmas fruit mince pies, danish pastries,
Christmas Cookies, butter & preserves

Summer berry & coconut yoghurt parfait,
fresh cut melon & fresh berries with pomegranate & lime

Cheese & charcuterie plate – Aoraki cold smoked salmon, honey glazed
christmas ham, French brie, aged cheddar & Danish blue cheese,
with pear chutney & quince jelly

Heirloom tomato with buffalo mozzarella & basil, avocado toast with
goat's curd & yuzu kosho, bacon & chive omelette, grilled asparagus with
hollandaise & lemon chive crumbs, chorizo sausage with caramelised onion

Tea

Black – English Breakfast | Chai Tea | Earl Grey

Green – Green Rose | Gorgeous Geisha | China Jasmine | Sencha

Herbal – Peppermint | Chamomile | Lemongrass & Ginger | Perfectly Peach

Cold Brewed – Citrus Zing | Mango Mint

Coffee

Short Black | Long Black | Americano

Macchiato | Flat White | Cappuccino | Mochaccino

Chai Latte | Hot Chocolate

Juice

Orange | Apple | Pineapple

Cranberry | Tomato

Cocktail Upgrade

Mimosa [+6] | Aperol Spritz [+6]

Bloody Mary [+9]

1 beverage per person inclusive | 1 high brunch per person dining
Please let the team know of any dietary requirements when ordering

