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Think butter chicken on rice, curry leaf fried chicken with chips. Branch out with a rogan dog, or losar pork phaley (a kind of north-east Indian bao bun). Its by the people behind the hat-winning Chaat Street restaurant. Flutter brings the same incredible flavours at a very palatable price. Flutter Chicken Co. Instagram Enter a nondescript door on Abel Smith Street and you'll be met with the tempting aroma of fresh bread and pastry. You've just walked into the aptly named bakery and caf, Good Grief. Owned by Andrew Craig and Lisa Fierro, the couple focus their operations on laminated pastry and naturally leavened bread. You can walk through the bakery and watch as the delicious treats are prepared. Cardamom buns, cherry-vanilla clafoutis, and spicy cheese twists might be laid out on brown paper in the cabinet. Fresh egg sandwiches are a speciality. Sit in the blonde wooden booths and enjoy one with a Supreme coffee. Good Grief Instagram Feeling snackish? Amuse is a restaurant-quality snack bar on Willis Street. It aims to provide excellent light meals from early until late. The great food is accompanied by espresso in the morning, and by the time late afternoon rolls around, drinks and small plates are on offer. Owner Dori Raphael wanted to blend European aperitivo tradition with New Zealand coffee culture. The menu is divided into four sections to service different times of the day. The seasonal menu might offer focaccia sandwiches at lunchtime and mackerel pt or garlic and herb cheese roulade at night. Dropping by is like visiting a relative the door is always open, and the smell of baking greets you. Amuse Found down a quiet lane between Ghuznee and Dixon Streets, Volco blends the best in baked goods with a full caf experience. The packed pastry cabinet is a testament to its strong bakery roots. Its crammed with buttery croissants, sweet and savoury danishes and Volcos famous cinnamon scrolls. Volco also specialises in brunch. Chef Kirran Buckland likes to adapt restaurant dishes to fit into pastries of larger brunch options. This means that alongside classic caf offerings like eggs on toast, you can find some adventurous culinary menu items. Take a seat inside, outside in the laneway, or grab something on the run. Find out more Looking for a friendly neighbourhood caf to draw you inside? Specialist coffee bar Sketchbook is looking to do just that. The staff believe coffee is an art form that everyone can be involved in. Sitting on the corner of Taranaki Street and Lukes Lane this stylish caf is well situated for the lunchtime rush or a casual drop in. Dont let the dark concrete exterior fool you the inside is bright and inviting. Sandwiches and pastries line up on the counter waiting to be selected. Several staff members have competed and placed in World Barista Championships so you are in very safe hands. Find out more With its prime central city location and a blend of classic and contemporary menu offerings, Two Grey is a popular spot. After going on a brief hiatus, its freshly reopened with a rejuvenated space and menu. The caf, bar, and eatery spot on Grey Street is handy to offices, shopping, and the flow of waterfront walkers. Visit for breakfast, lunch, dinner or drinks. In the morning, traditional breakfasts can be taken up a notch with a modern high brunch. The unique, triple-layered feast of savoury and sweet delights is a fabulous way to start your day. Two Greys is a caf, florist, barber, gift shop, and shared workspace all rolled into one. Evas Garage on Eva Street is a unique space to visit. A bright red convertible Chevrolet Deluxe from the 1950s greets you when you walk in the door. The Chevrolet called Eva has a table in the back with seating for four. You can sip on your Supreme coffee there or from one of the more conventional tables nearby. Beyond, you can shop for flowers, gifts, or get a sharp haircut. Upstairs, there are hot desks and private offices for hire. This hybrid space, just like its car namesake, is built to stand out. Evas Garage Part bar, part caf, and part community hub this tavern with a secret garden is an oasis in the city. The Cuba Street Tavern is deliberately cosy. Full of secret nooks, palm trees, sail cloth, and colourful tiles, the fit out sweeps you away. Wellington beers flow on tap and cocktails showcase local spirits. A local theme continues in the menu. The food offering nods to classic tavern cuisine but with an elevated flair. For brunch, think dishes like cultured custard and cornbread, or roast potato and prosciutto. In the evenings, snack on sharing plates, hibachi (a traditional Japanese cooking style over a grill), or larger dishes. Find out more Since 2000 Hummingbird Eatery and Bar has provided an elegant oasis on Courtenay Place. Its restaurant specialises in modernist European cuisine. Diners can choose from a refined selection of small and large share plates. The separate lounge bar can be accessed through a hidden door or around the corner on Blair Street. Both spaces have low lighting, dark green tiled bars, and plush velvet banquettes. This polished atmosphere is perfect for a chic night out for two or a group of friends. At the front of the restaurant theres an outside seating area so you can enjoy the nightlife pass by. Find out more In the heart of Cuba Street, this calm and stylish restaurant serves up modern Chinese. Head chef and founder Michael Chan uses quality local produce and doesnt take shortcuts. You wont find any sauces out of the bottle here. The menu includes familiar dishes like Peking duck, baos, tom yum, and Sichuan chicken. Each has a contemporary touch that brings a freshness to these old favourites. Michael is an established part of Wellingtons hospitality community. He is the owner of popular KC Caf on Courtenay Place. While Hei is a different experience, both restaurants share delicious flavours and excellent service. Find out more Our menus, featuring fresh, seasonal dishes, are thoughtfully complemented by a selection of drinks and craft beers. Explore Two Grey's carefully-curated wine list, a testament to the diversity of New Zealand wines and the finest selections from global regions. Conveniently located just around the corner from the iconic InterContinental Wellington, on the corner of Grey and Featherston Streets. We will do our best to make sure your dish is allergen safe based on dietary requirements, but please be informed that our kitchen handles a variety of ingredients. Please inform our team of your dietary needs. Please note, our menus may change based on seasons and events like festivals or holidays. Email us for further information: twogrey@ihg.com. Showing results 1-30 of 831 Showing results 1-30 of 1,153

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