



2 GREY ST, WELLINGTON  
TWOGREY.CO.NZ  
04 495 786

## all day menu

mon - sun: 11:30am - late

26th dec - 24th jan

- › please ask your server to view our gluten free & vegan menus
- › two grey kindly requests one bill per table wherever possible
- › split payments are unable to applied for groups of 8 & over

### ALL DAY BRUNCH

<b>summer nectarine crêpes</b>	24
caramel sauce, citrus yoghurt, granola	
<b>avocado &amp; toast</b>	24
smashed avocado, grilled ciabatta, toasted seeds, poached eggs, parmesan › add: bacon 8	
<b>two grey croque madame</b>	27
sliced turkey breast, grilled sourdough, swiss cheese sauce, sunny side up egg, organic salad	
<b>buddha bowl</b>	24
açai smoothie, chai toasted granola, fresh fruit, peanut butter, chia pudding, maple syrup	
<b>eggs on toast</b>	13
scambled, poached or fried on seed & grain toast   add side:	
<b>sides &amp; build your own breakfast</b>	
smoked salmon 8   streaky bacon 8   hash browns 7 pork & sage sausage 8   vegetarian sausage 8 two eggs 7   mushrooms 7   grilled halloumi 8   half avocado 6 marinated tomatoes 7   fruit platter 12   toast 6	

### SMALL PLATES & BOARDS

<b>market oysters</b> minimum order 3	6ea
mignonette, lemon	
<b>tempura oysters</b> minimum order 3	6ea
tartare sauce, tobiko	
<b>burrata &amp; heirloom tomatoes</b>	22
fresh herbs, local olive oil, grilled ciabatta	
<b>duck mousse</b>	18
apricot & pear chutney, pickled vegetables, grilled ciabatta	
<b>steamed marlborough mussels</b> 600g	24
nduja sauce, herb gremolata, lemon, grilled sourdough	
<b>sweetcorn ribs</b>	18
harissa bbq sauce, kimchi mayonnaise, parmesan	
<b>grilled flatbread</b>	14
spring onion, herbs, olive tapenade, local olive oil › add taramasalata +7	
<b>handmade shiitake dumplings</b> 6 per portion	24
artichoke cream, furikake, fresh chilli	
<b>charcuterie board</b>	28
3 cured meats, nduja, olives, grilled ciabatta	
<b>three cheese board</b>	28
quince jelly, fruit, apricot chutney, poppy seed cracker	

### LARGER PLATES & SALADS

<b>green power bowl</b>	24
peas, green beans, zucchini, broccoli, almonds, quinoa, edamame & avocado cream › add grilled chicken +8 › add hot smoked salmon +8	
<b>market fish poke bowl</b>	28
lime cured raw fish, quinoa, edamame, cabbage, cucumber, carrot, spring onion, avocado, kimchi mayonnaise, seaweed	
<b>caesar salad</b>	26
cos lettuce, grilled chicken, bacon, crostini, white anchovy, parmesan, poached egg › large size +6	
<b>seafood chowder</b>	24
saffron & coconut soup, market fish, prawns, diamond clams, mussels, toasted baguette	
<b>roast summer vegetables</b>	29
romesco sauce, zucchini, red onion, baby carrots, beetroot, pine nuts, grilled halloumi › add grilled chicken +8 › add hot smoked salmon +8	
<b>steak frites</b>	38
200g tenderloin, caramelised onions, jus, fried egg, watercress & caper salad	
<b>cider battered fish &amp; chips</b>	32
shoestring fries, garden salad, tartare sauce, lemon	
<b>two grey wagyu beef burger</b>	29
portobello, arugula, smoked cheddar, two grey chimichurri aioli, fries	
<b>two grey plant based burger</b>	28
vegan patty, lettuce, tomato, beetroot relish, vegan aioli, sesame bun, fries	
<b>SIDES</b>	
<b>provençal fries</b>	12
truffle mayonnaise › add parmesan cheese +6	
<b>kumara wedges</b>	13
chive sour cream	
<b>grilled broccoli</b>	13
black garlic aioli, chilli, lemon	

# beverage

## WINE

### champagne & sparkling

nv. moët & chandon, brut imperial, champagne, fr	21	
nv. pol roger, épernay, champagne, fr		
nv. cloudy bay, 'pelorus', methode, marlborough	16	
14. seresin 'moana', rosé methode, marlborough	16	
nv. ca' di rajo, prosecco, veneto, it	14	

### crisp whites

20. framingham, 'classic', sauv blanc, marlborough	14	35	68
16. cloudy bay, 'te koko', sauv blanc, marlborough	20	49	95
20. kelly washington, pinot blanc, marlborough	15	37	72
15. kerpen, 'handpicked' riesling [off dry], mosel, de	15	37	72
19. neudorf, riesling, nelson	15	37	72

### rich whites

20. gibbston valley, 'gold river', pinot gris, otago	16	38	75
20. the elder, pinot gris, martinborough	16	38	75
19. te mata, chardonnay, hawkes bay	14	35	68
19. gibbston valley, 'china terrace' chardonnay, otago	17	42	83
19. millton, 'riverpoint', viognier, gisborne	15	37	75
nv. pegasus bay, 'vergence', field blend, canterbury	14	35	68

### rosé & elegant reds

19. barton & gustier 'tourmaline', rosé, provence, fr	15	37	72
20. ata rangi, rosé, martinborough	15	37	72

13. hans herzog, pinot noir, marlborough

19. luna, pinot noir, martinborough	15	37	72
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20. loveblock, pinot noir, otago	20	49	95
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16. ata rangi, pinot noir, martinborough			110
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11. pegasus bay, pinot noir, canterbury			149
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19. lunar apoge, côtes du Rhône, fr	15	37	72
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### full reds

19. craggy range, syrah, hawkes bay	16	40	78
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20. bohemian, 'the author', merlot, hawke's bay	16	40	78
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18. xanadu, cabernet, margaret river, au	15	37	72
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15. sebastiani, zinfandel, sonoma, california, usa	14	35	68
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17. sandalford, shiraz, margaret river, au	17	40	78
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19. te mata, 'coleraine', hawke's bay, nz			210
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20. kalleske, 'clarry's', g/s/m, barossa valley, au	16	38	75
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## COCKTAILS

### breaker bubbles

moët ice imperial, peach liqueur, elderflower, lemon	24	
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### makara sunset

tequila, triple sec, passionfruit, lime, agave	19	
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### karaka blue

gin, lychee, chartruese, lime, butterfly pea flower	19	
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### lyall surf

bourbon, amaretto, coconut cream, mango	19	
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### shelly bay espresso

supreme espresso, aged rum, mr black, caribbean syrup	21	
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classic cocktails available on request

## gl<sup>1/2</sup> bt bt BEER

### draught beer

peroni, lager it 5.1%	120	
little creatures, pale ale au 5.2%	150	
panhead, 'supercharger' apa upper hutt, nz 5.9%	90	
garage project, 'fugazi' sessionable ale aro valley, nz low alc 2.5%	90	
rotating guest tap - please ask your server	68	

### bottled beer & cider

parrotdog 'nice' lager lyall bay, nz 4.5%		12
corona mex 4.5%		12
casells, milk stout christchurch, nz 5.2%		13.5
garage project, 'white mischief', salted peach sour aro valley, nz 4.2%		13
garage project, 'golden path', hazy ipa aro valley, nz 4%		13
parrotdog, 'yellowhammer' hazy pale ale lyall bay, nz 4.8%		13
zeffer, apple cider hawkes bay, nz 5%		12.5
fortune favours, 'sunchaser' blueberry cider te aro, nz 4.7%		13

## NON-ALCOHOLIC

### soft beverage & juice

antipodes sparkling water [1 litre]		11
coke, coke zero, sprite, ginger ale, l&p		5.5
gingerella, lemmy lemonade		6.75
karma cola, karma cola light		6.75
coaqua coconut water		6.75
juice [orange / apple / pineapple / cranberry / tomato]		6.5
housemade kombucha [revolving seasonal flavour]		7.5

## HOT BEVERAGE

### T2 tea

black - english breakfast, chai tea, earl grey		5
green - green rose, gorgeous geisha, china jasmine, sencha		5
herbal - peppermint, chamomile		5
fruit - strawberries & cream		5

### coffee supreme

black		4.8
flat white   macchiato		5.2
latte   cappuccino   chai		5.5
iced   hot chocolate   mocha		5.5
oat + 0.8   coconut + 0.8   large + 1		

### wellness latte

mint & cacao   matcha		6.5
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