



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

lunch & dinner

mon - fri: 11:30am - late

sat - sun: 3:00pm - late

SNACKS

market oysters <small>minimum order 3</small> mignonette granita, olive oil caviar	6
tempura oysters <small>minimum order 3</small> tartare sauce, cucumber salad	6
duck mousse house pickled vegetables, toasted sourdough	16
flat bread cashew feta, hummus, marinated tomatoes, olive crumb	16
charcuterie board assorted cured meats, marinated olives, sourdough	28
baked loaf house-cultured butter, wairarapa olive oil	12

SMALL PLATES

green pea & kale soup cashew feta, chilli, warm baked roll	18
whitebait fritter watercress, seaweed crème fraîche, toasted brioche	24
vadouvan carrot bruschetta <small>2 per portion</small> spinach leaves, coriander yoghurt, dukkha	19
beef tongue bruchetta <small>2 per portion</small> whipped bone marrow, braised beef tongue, parsley & caper salad, smoked onion mayonnaise	26
mushroom dumplings <small>4 per portion</small> celeriac cream, pine nut gremolata	24

SIDES

shoestring fries provençal herbs, truffle mayonnaise	12
kumara wedges chive sour cream	12
grilled broccolini greek yoghurt, chilli, lemon	15
brussels sprouts bacon, cranberry, sweet & sour dressing	16
parisian gnocchi baby peas, mushrooms, fresh herbs, slow egg	16

SANDWICHES & SALADS

two grey cheeseburger house sauce, lettuce, tomatoes, cheddar cheese, pickles, grilled onions, brioche bun, shoestring fries	29
two grey vegan burger plant-based cheddar, lettuce, beetroot relish, vegan aioli, sesame bun, avocado shoestring fries	29
garden salad mixed leaves, tomatoes, cucumber, radish, avocado, mixed seeds, raspberry vinaigrette	16
caesar salad grilled chicken, bacon, crostini, anchovy, parmesan, poached egg	22
greens & nuts salad kale, brussels sprouts, burnt orange, cranberry, toasted brazil nut	16

LARGER PLATES

cauliflower steak squash purée, spinach, bechamel, baby onions, dried raspberry	28
two grey seafood chowder (DF) saffron & coconut soup, fish, diamond clams, mussels, rouille, toasted baguette	26
lamb shank parisian gnocchi, baby peas, confit leek	34
grilled salmon fillet squid ink risotto, fish roe, saffron beurre blanc, basil	32
sirloin steak 200g grilled bok choy, horseradish mousse, jus	34
cider battered fish & chips shoestring fries, house salad, tartare sauce, lemon	28
roast pork belly crushed potato, tofu cream, mushroom, brussels sprouts	34

please ask your server to view our dietary menus

beverage

WINE

champagne & sparkling

	gls	bt
nv. louis roederer brut premier, reims, champagne, fr	23	110
nv. pol roger, épernay, champagne, fr		150
nv. cloudy bay, 'pelorus', methode, marlborough	15.5	75
nv. ca' di rajo, prosecco, veneto, it	14	68

crisp whites

20. blank canvas, sauvignon, marlborough	14	70
20. craggy range, 'te muna' sauvignon, martinborough	16	75
17. pegasus bay, sauvignon & semillon, canterbury		69
16. main divide, riesling, canterbury	14	65
19. neudorf, riesling, nelson	15	72

rich whites

20. gibbston valley, 'gold river', pinot gris, otago	16	75
20. hunter's, pinot gris, marlborough	14.5	69
19. te mata, chardonnay, hawkes bay	14	68
19. gibbston valley, 'china terrace' chardonnay, otago	17	83
19. kumeu river, chardonnay, kumeu, auckland		75

rosé & elegant reds

18. aix, rosé, coteaux d'aix-en-provence, fr	15	73
20. gibbston valley, rosé, otago		70
18. luna, pinot noir, martinborough	15	72
19. loveblock, pinot noir, otago	18.5	89
13. hans herzog, pinot noir, marlborough		130

full reds

18. fromm, syrah, marlborough	18.5	89
17. te mata, 'awatea', cabernet & merlot, hawke's bay		88
17. xanadu, cabernet, margaret river, au	15	75
16. dancing bull, zinfandel, california, usa	14	68
17. sandalford, shiraz, margaret river, au	17	78
18 te mata, 'coleraine', hawke's bay, nz		210

COCKTAILS

something refreshing

gin, benedictine, cucumber, botanicals	19
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something pink

passionfruit vodka, pineapple, pomegranate	19
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something smooth

bourbon, lemon, apple & maple - in clarified form	19
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something bubbly

limoncello, prosecco, soda	19
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something different

reid & reid bitter aperitivo, vermouth, grapefruit, pilsner	19
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classic cocktails available on request

BEER

draught beer

peroni IT 5.1%	12
little creatures pale ale AU 5.2%	13
panhead supercharger APA nelson, NZ 5.9%	13
rotating guest tap - please ask your server	

bottled beer & coder

stella artois FR 5%	11
corona MEX 4.5%	12
peroni libera [no alcohol] IT 0%	10
macs mid vicious nelson, NZ 2.5%	11
pure blonde low carb AU 4.2%	12
panhead pilsner upper hutt, NZ 5.2%	12
macs black porter nelson, NZ 4.8%	12
zeffer apple cider hawkes bay, NZ 5%	12
zeffer apple crumble cider hawkes bay, NZ 5%	12

NON-ALCOHOLIC

sparkling beverages

antipodes sparkling water [1 litre]	11
coke, coke zero, sprite, ginger ale	5
gingerella, lemmy lemonade	6.5
karma cola, karma cola light	6.5
coaqua coconut water	6.5

HOT BEVERAGE

T2 tea

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

coffee supreme

black	4
white	4.8
iced hot chocolate mocha	5
soy milk + 0.5 almond milk + 0.5 large + 1	

speciality latte

mint & cacao cacao	6
matcha turmeric	6



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