



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

## lunch & dinner

mon - fri: 11:30am - late  
sat: 3pm - late

please ask your server to view our dietary menus  
please note, we do not split bills for groups of 8 & over

### SMALL PLATES

<b>market oysters</b> minimum order 3 mignonette granita, lemon	6 ea
<b>tempura oysters</b> minimum order 3 tartare sauce, cucumber ribbon	6 ea
<b>knot bread</b> cultured miso butter, wairarapa olive oil	12
<b>spiced flat bread</b> herbs, wairarapa olive oil, kalamata olive crumb [add: coconut & edamame hummus +6] [add: taramasalata +6]	16
<b>duck mousse</b> house pickled vegetables, toasted sourdough	16
<b>akaroa salmon poke</b> capsicum, tomato, red onion, cucumber, coriander, lemon, fresh chilli	18
<b>west coast whitebait toasty</b> 3 pieces alfalfa sprouts, seaweed crème fraiche, brioche toast	24
<b>grilled squid</b> roast potato, sautéed sweecorn, espelette mayo	22
<b>organic chicken wings</b> korean sticky sauce, chives	18
<b>handmade shiitake dumplings</b> 4 per portion celeriac cream, salsa verde	22
<b>winter minestrone soup</b> kale, potato, cannellini beans, zucchini, oregano, celery, tomato, bread roll	18
<b>seafood chowder</b> saffron & coconut soup, market fish, prawns, diamond clams, mussels, toasted baguette & rouille	24

### SHARING BOARDS serves 2 - 3

<b>charcuterie board</b> three cured meats, marinated olives, sourdough	28
<b>three cheese board</b> quince jelly, fruit, fig chutney, poppy seed cracker	28
<b>grilled vegetable antipasto</b> eggplant, zucchini, capsicum, olives, thyme	14

### SIDES

<b>provençal fries</b> truffle mayonnaise [add: parmesan cheese +6]	12
<b>kumara wedges</b> chive sour cream	13
<b>grilled broccoli</b> greek yoghurt, chilli, lemon	13
<b>brussels sprouts</b> bacon, cranberry, sweet & sour	12

### SALADS

<b>marinated beetroot</b> green leaves, blue cheese, pear, hazlenuts, creamy herb dressing [main size +6]	18
<b>citrus &amp; warm barley</b> green beans, rosemary almonds, green onions, fresh chilli [main size +6]	18
<b>green goddess</b> green sprouts, kale, radish, cranberry, sweet peppered chickpeas, avocado [main size +6]	18
<b>caesar salad</b> cos lettuce, grilled chicken, bacon, crostini, white anchovy, parmesan, poached egg [main size +5]	24
<b>add on:</b> add smoked salmon +10 add grilled chicken tenders +8 add grilled halloumi +8	

### LARGER PLATES

<b>two grey reuben sandwich</b> rye toast, corned beef, swiss cheese, kimchi, spinach, mustard sauce	21
<b>roasted winter vegetables</b> harissa cauliflower, fennel, roasted carrots, braised puy lentils, caramelised coconut yoghurt, pomegranate seeds	26
<b>grilled market fish</b> creamy garlic sprouts, squash purée, beurre blanc	36
<b>aged sirloin 200g</b> parsnip purée, glazed baby carrots, shallots, jus	36
<b>cider battered fish &amp; chips</b> shoestring fries, house salad, tartare sauce, lemon	29
<b>pappardelle</b> smoked tomato sauce, crab, prawns, chilli, sage	32
<b>two grey wagyu beef burger</b> wagyu beef patty, smoked cheddar, grilled onion, tomato relish, aioli, lettuce, brioche bun, fries	31
<b>vegan burger</b> mushroom & hemp patty, lettuce, tomato, beetroot relish, vegan aioli, sesame bun, fries	28
<b>crispy pork belly</b> roast apple sauce, yam & mustard salad, jus	36
<b>te mana lamb backstrap</b> whipped sweet potatoes, baby peas, poached leeks, minted jelly	36

# beverage

## WINE

### champagne & sparkling

nv. louis roederer brut premier, champagne, fr	23	
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
16. main divide, riesling, canterbury	14	35	68
19. neudorf, riesling, nelson	15	12	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
19. luna, pinot noir, martinborough	15	37	72
20. loveblock, pinot noir, otago	20	49	95
13. hans herzog, pinot noir, marlborough			130
11. pegasus bay, pinot noir, canterbury			149
19. lunar apoge, côtes du Rhône, fr	15	37	72

### full reds

19. craggy range, syrah, hawkes bay	16	12	78
20. bohemian, 'the author', merlot, hawke's bay	16	12	78
18. xanadu, cabernet, margaret river, au	15	37	72
15. sebastiani, zinfandel, sonoma, california, usa	14	12	68
17. sandalford, shiraz, margaret river, au	17	12	78
19. te mata, 'coleraine', hawke's bay, nz			210
20. kalleske, 'clarry's', g/s/m, barossa valley, au	16	38	75

## COCKTAILS

### something refreshing

gin, benedictine, lime, cucumber, botanicals, soda	19
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### something pink

passionfruit vodka, pineapple, lime, pomegranate	19
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### something smooth

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

housemade 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

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

### draught beer

peroni, lager <sup>it</sup> 5.1%	110	12
little creatures, pale ale <sup>au</sup> 5.2%	150	13
panhead, 'supercharger' apa <sup>upper hutt, nz</sup> 5.9%	90	13
garage project, 'fugazi' sessionable ale <sup>aro valley, nz</sup> low alc 2.5%	90	13
rotating guest tap - please ask your server	68	

### bottled beer & cider

parrot dog 'nice' lager <sup>lyall bay, nz</sup> 4.5%		12
corona <sup>mex</sup> 4.5%		12
casells, milk stout <sup>christchurch, nz</sup> 5.2%		13
garage project, 'white mischief', salted peach sour <sup>aro valley, nz</sup> 4.2%		12
parrot dog, 'yellowhammer' hazy pale ale <sup>lyall bay, nz</sup> 4.8%		13
zeffer, apple cider <sup>hawkes bay, nz</sup> 5%		12
zeffer, apple crumble cider <sup>hawkes bay, nz</sup> 5		12

## NON-ALCOHOLIC

### soft beverage & juice

antipodes sparkling water [1 litre]		11
coke, coke zero, sprite, ginger ale		5
gingerella, lemmys lemonade		6.5
karma cola, karma cola light		6.5
coaqua coconut water		6.5
juice [orange / apple / pineapple / cranberry / tomato]		6
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		4.5
flat white   macchiato		4.8
latte   cappuccino   chai		5
iced   hot chocolate   mocha		5.5
alternative milk + 0.5   large + 1		

### speciality latte

mint & cacao   cacao		6
matcha   turmeric		6



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