

lunch & dinner set menu

2 course \$65pp with dessert \$80pp minimum 8 persons

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

entrée selection served sharing style

organic chicken liver parfait px jelly, cornichons, pear chutney, sourdough [gf*]

rosemary & garlic flat bread housemade ricotta, local rewarewa honey [gf*]

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tomato & mozzarella bruschetta curious croppers heirloom tomato, toasted sourdough, chilli, basil, mozzarella, olea estate olive oi [af*, df*, ve*]

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broken falafel smoked garlic labneh [gf, df*, ve*]

main please choose one

char grilled broccoli & green beans buckwheat, peas. lemon, goats' feta, mint [gf, df*, ve*]

 $\textbf{hand rolled fettuccine} \ \text{tiger prawns, cherry tomato, red chilli, basil [gf*, df*]}$

two grey cheese burger wagyu beef, cheddar, house pickles, tomato, gem leaves, chilli mayo, potato bun, shoestring fries [qf*, df*]

grilled market fish baby potato, zucchini, green olive, basil, tarragon [gf, df*]

sides selection served sharing style

garden salad gem leaves, radish, cucumber, chives [gf, df, ve] &

handcut chips truffle mayo [gf, df*, ve*]

please ask the team to see our selection of seasonal desserts

[gf = gluten friendly] [df= dairy free] [ve = vegan] [* = on request]