

TWO GREY

BAR & BRASSERIE

APPETISERS

WARMED OLIVES	9
Garlic orange fennel	
NEW SEASON ASPARAGUS	11
Cured yolk polonaise butter sauce	
FRENCH MINISTRONE	16
Ham hock broth basil pesto	
SAUVIGNON BLANC TUATUS	17
Chilli garlic fresh herbs crostini	
PULLED PORK CROQUETTES (3/6)	15/24
Tarragon mustard mayonnaise	

SALADS

SEARED TUNA NICOISE	19
Beans greens potato tomatoes olives	
WATERMELON & QUINOA	15
Feta cucumber pistachio radish chili vinaigrette	
CAESAR SALAD	17
Petit cos parmesan white anchovy soft egg bacon	
WEST COAST WHITEBAIT FRITTER	25
Baby spinach grapefruit feta	

MAIN

MARKET FISH & POACHED CLAMS	29
Braised lentils spring vegetables salsa verde	
CONFIT DUCK LEG	34
Petit pois à la française fondant potato thyme jus	
PAN-FRIED GNOCCHI	25
Shiitake mushrooms butternut squash spinach	
HOT SMOKED SALMON	29
Crushed potatoes broccolini citrus & dill butter	
DRY AGED RIBEYE	38
Warm dijon potato salad asparagus	
ROASTED HALF CAULIFLOWER	23
Halloumi aubergine tahini yoghurt pinenuts	

SANDWICHES | BREADS

MARKET FISH SLIDER	19
Celeriac remoulade grilled brioche	
CRAYFISH SANDWICH	26
Sourdough avocado watercress	
ZUCCHINI BREAD	10
Macadamia nut dukkah Eggplant caviar	
WHOLEMEAL SOURDOUGH	12
Lewis Road Nori butter	
CHARCUTERIE	24
House-made pickles liver parfait warm toast	

SIDES

TRUFFLED PARMESAN FRIES	9
Aioli	
KUMARA WEDGES	9
Sour cream	
GREEK SALAD	9
Olives cucumber feta red onion cherry tomatoes	
SWEET STEM BROCCOLINI	9
Miso butter pumpkin seeds soft poached egg	

NEW SEASON POTATO TARTIFLETTE	9
Speck lardons reblochon baby onions cornichons	

SWEET | CHEESE

STRAWBERRY MERINGUE	13
Macerated strawberries yoghurt mousse black pepper	
CRISPY BELGIAN WAFFLE	13
Brownie bites salted caramel ice cream whipped cream	
DARK CHOCOLATE DELICE	13
Pistachio mousse Black Doris Plum sorbet	
ARTISAN CHEESE I condiments	13