

MR GRUBB

@ O A K D E N E 

Open 7 Days

Lunch 11:45 am – 3:00 pm (Kitchen Close 2:00 pm)

Dinner 5:30 pm – 9:00 pm (Kitchen Close 8:00 pm)

No Bill Splitting | A 20% Public Holiday Surcharge Applies | Credit Card Fees Apply

Some Menu Items are Unable to be Changed

FOOD ALLERGIES – Please be aware that our kitchen is a working kitchen with gluten, dairy, eggs, fish, molluscs, lupins, peanuts, tree nuts, sesame, soy, & wheat etc. Please discuss your food allergies or intolerances with our friendly staff.

Beers & Cider

Corona	11
Carlton Draught	11
Great Northern Super Crisp	11
Barwon Heads Japanese Lager	12
Barwon Heads Pale Ale	12
Blackman's Brewery Tropical Hazy	12
Otway Light	11
Mornington Peninsula Free Non-Alcoholic Pale Ale (< 0.5%)	10
Flying Brick Original Cider	12
Brookvale Union Ginger Beer	13

Cocktails

Pina Colada , White Rum, Coconut Cream, Pineapple Juice	22
Tommys Margarita , Tequila, Lime, Agave	22
Amaretto Sour , Amaretto, Lemon, Sugar Syrup, Foam	22
Espresso Martini , Vodka, Espresso, Coffee Liqueur, Sugar Syrup	22

Mocktails

Likey Lychee , Monin Lychee Syrup, Monin Mojito Mint, Lemon juice, Soda	15
Butterfly Effect , Butterfly Pea Syrup, Monin Mojito Mint, Lime Juice, Soda	15

Spritz

Hugo Spritz , Elderflower Liqueur, Soda, Oakdene Sparkling	18
Limoncello Spritz , Limoncello, Soda, Lemon, Oakdene Sparkling	18

Soft Drinks

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Coke Coke No Sugar Lemonade Lemon Lime & Bitters Raspberry Lemon Squash Ginger Beer Orange Juice Apple Juice Tonic	5.5	7.5

Purezza Mineral Water 750ml	6
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Sparkling

	150ml	250ml	Bottle
Oakdene Sparkling Brut	13	-	50
Oakdene Yvette Sparkling	15	-	65
The Conversationalist Prosecco	13	-	50
Scotchman's Hill Pink Moscato	13	21	50

White Wine

Oakdene Sauvignon Blanc	13	21	50
Oakdene Blue Label Chardonnay	13	21	50
Oakdene Liz's Chardonnay	15	24	65
Oakdene Blue Label Pinot Grigio	13	21	50
Oakdene Ly Ly Pinot Gris	15	24	65

Rose

Oakdene Rose	13	21	50
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Red Wine

Oakdene Blue Label Pinot Noir	13	21	50
Oakdene Peta's Pinot	16	26	70
Oakdene Blue Label Shiraz	13	21	50
Oakdene 'William' Shiraz	16	26	70
Oakdene 'Bernards' Cabernet	16	26	70

Spirits & Liqueurs

Gordons Gin | Johnny Walker Red Label | Jim Beam | Jack Daniels
Bacardi | Bundaberg Rum | Arktika Vodka | Cointreau
Frangelico | Baileys | Kahlua | Limoncello

9

Mixers +4

Entrees & Tapas

Crispy Korean Fried Chicken Ribs , Kewpie Mayo, Kimchi & Teriyaki Glaze (OFFO)	25
Garlic Prawns (6) , Prawn Cutlets, Garlic, Chilli, White Wine, Olive Oil, Smoked Paprika & Grilled Ciabatta (GFO DFF)	25
Arancini, Cauliflower, Sweet Corn & Goats Cheese (4) , Bacon Relish & Parmesan	22
Bruschetta , San Daniele Prosciutto, Bocconcini, Tomato, Basil, Olive Oil & Sticky Balsamic (GFO)	27
Tandoori Potatoes , Cumin, Coriander, Parmesan, Yoghurt, Ginger, Chilli & Garlic (V)	16
Marinated Spanish White Anchovies & Grilled Ciabatta (GFFO)	16
Greek Style Calamari , Lemon & Garlic Chargrilled Calamari, Roast Capsicum, Oregano, Olive Oil & Tzatziki (GFF)	25
Pork, Chicken & Bacon Terrine , Cumberland Citrus Jam & Grilled Ciabatta	21
Honey Glazed Halloumi , Dukkha & Medjool Dates (GFF)	22
Crispy Popcorn Cauliflower , Cumin Salt, Curry Mayonnaise	18
Garlic & Mozzarella Bread (GFFO V VGO)	14
Marinated Local Olives (OFF GRFF GFF)	10

Mr Grubb Tasty Board - 2ppl 42 | 4ppl 58 | 6ppl 72

Korean Fried Chicken, Greek Style Grilled Calamari, Crispy Prawns, Arancini, Pork Terrine, Prosciutto, Olives, Smoked Cheddar, Bacon Relish & Toasted Bread

Vegetarian Tasty Board - 2ppl 42 | 4ppl 58 | 6ppl 72

Arancini, Olives, Dip, Halloumi, Smoked Cheddar, Popcorn Cauliflower, Marinated Vegetables, Falafel, Toasted Ciabatta (V)

Mains

250g Grass Fed Black Angus Scotch Fillet Steak (GFFO GRFF OFF)	45
All steaks are cooked over our chargrill and served with salad Choice of Chips OR Mashed Potato Choice of Blue Cheese & Mushroom OR Green Peppercorn Sauce OR Garlic Butter	
Mr Grubb Chicken Schnitzel	32
Panko Crumbed Chicken Breast & Salad Choice of Chips OR Mashed Potato Choice of Blue Cheese & Mushroom OR Green Peppercorn Sauce	
Mr Grubb Chicken Parmie	34
Panko Crumbed Chicken Breast, Leg Ham, Napoli Sauce, Mozzarella & Salad Choice of Chips OR Mashed Potato	

Greek Salad, Cucumber, Tomato, Lettuce, Olives, Feta, Onion, Green Goddess Dressing, Toasted Pita, Hummus & Dukkha (GFFO) **38**

Choice of: Slow Cooked Lamb Shoulder | Vegetarian Falafel Option (V|VGO)

Slow Cooked Pork Belly Confit, Scallop Potato Gratin, Grilled Broccolini, Apple Compote, Apple Cider Gravy (GFF) **36**

Pumpkin & Cauliflower Salad, Dukkha Crusted Roast Pumpkin, Roast Cauliflower, Beetroot, Hummus, Roquette, Feta, Pickled Cabbage, Beetroot Vinaigrette & Toasted Almonds (GFF|VGO|DFFO) **32**

Bang Bang Chicken, Malaysian Spiced Chargrilled 1/2 Chicken, Asian Slaw, Wombok, Papaya, Pickled Onions & Crispy Noodles (GFFO|DFF) **35**

Mexican Chicken Burrito, Chipotle Pulled Open Chicken Burrito, Mexican Beans & Rice, Shredded Cos, Tasty Cheese, Guacamole, Salsa & Sour Cream (GFFO | DFFO) **34**

Penne Al Pesto, Semi Dried Tomato, Grilled Mushroom & Zucchini, Pesto, Leek, Pine Nuts, White Wine, Cream & Parmesan (V|GFFO +4) **34**

Korean Soba Noodle Salad, Soba Noodles, Edamame Beans, Kimchi, Spring Onion, Shallots, Asian Herbs, Sesame Lime Dressing (DFF|VO|VGO) **35**

Choice of Protein: Korean Chicken Ribs | Crispy Prawns | Tofu

Seafood Linguine, Sauteed Prawns, Calamari, Market Fish, Mild Chilli, Garlic, Parsley, White Wine, Olive Oil & Butter Sauce (DFFO) **38**

Fish & Chips, Grilled Humpty-Doo Barramundi Fillet, Fresh Lemon, Tartare, Salad & Chips (GFFO|GRFFO|OFFO) **35**

Zan Zan Grubb Burger, La Madre Mixed Seed Milk Bun, Black Angus Beef Pattie, Smoked Mozzarella, Beetroot Relish, Lettuce, Tomato, Pickles, Burger Mayonnaise & Chips **27**

* Falafel Patty Option

Pizzas

Margherita , Tomato Sugo, Mozzarella & Basil (V)	26
Hawaiian , Napoli Sauce, Double Smoked Leg Ham, Pineapple & Mozzarella (VGO)	26
Diavola , Spicy Salami, Chilli, Napoli Sauce & Fresh Mozzarella	26
Pizza Ai Funghi , Mushroom, Leek, Garlic, Blue Cheese, Truffle, Parmesan & Rocket (V VGO)	26
Slow Roast Lamb Shoulder , Onion, Feta, Olives, Peas, Wild Rocket, Balsamic & Mozzarella	26

Gluten Free Pizza Bases Available for All Pizzas **+4**

Sides & Extras

Bowl of Chips , Aioli & Tomato Sauce	14
Tandoori Potatoes , Cumin, Coriander, Parmesan, Yoghurt, Ginger, Chilli & Garlic (V)	14
Seasonal Steamed Vegetables	12
Asian Slaw , Cabbage, Pickled Vegetables, Crispy Noodles, Crispy Shallots, Soy & Sesame Dressing (GFFO V VG)	12
Garden Salad	12
Extra Steak Sauce	4
Extra Condiments Take-Away Containers	1

All Day Kids Menu

Children Aged 12 & Under

Choice of Main Course, Dessert & Soft Drink or Juice	20
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Mains

Chicken Nuggets & Chips
Battered Fish & Chips
Cheeseburger & Chips (Mixed Seed Bun)
Ham, Cheese & Tomato Pizza (V|VGO|GFFO)
Penne Pasta Bolognese (GFFO)

Desserts

Frog in a Pond
Vanilla Ice Cream

Desserts

Banana Pudding , Caramel Sauce, Brandy Snap & Coconut Ice Cream (DFO)	15
Home Made New York Baked Cheesecake , Strawberry Compote	15
Sticky Date Pudding , Salted Caramel Sauce, Vanilla Bean Ice Cream	15
Spanish Churros , Chocolate Sauce & Vanilla Bean Ice Cream (VGO)	15
Ice Cream Sundae , Chocolate Wafer & Peanuts Choice of Chocolate <i>OR</i> Caramel Syrup (GFFO DFFO VGO)	13
Home Made Tiramisu , A Traditional Tiramisu, Coffee & Kahlua Soaked Savoiardi Sponge, Mascarpone, Cream & Cocoa	15
Affogato - Dimattina Coffee, Vanilla Bean Ice Cream & Chocolate Wafer (GFFO DFFO VGO)	12
Add Baileys Kahlua Frangelico +6	

Tea & Coffee

Coffee , Cappuccino Latte Flat White Short Black Long Black Mocha Piccolo Short Macchiato Long Macchiato Iced Latte Chai Latte Hot Chocolate	5.5
Iced Coffee Iced Chocolate Served with Whipped Cream & Ice Cream	8
Tea , English Breakfast Earl Grey Green Lemongrass & Ginger Peppermint Chai	5.5
Extras , Almond Soy Extra Shot Decaf Mug	0.5

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V = Vegetarian | VO = Vegetarian Option | VG = Vegan | VGO = Vegan Option
GRFF = Garlic Free Friendly | GRFFO = Garlic Free Friendly Option
OFF= Onion Free Friendly | OFFO = Onion Free Friendly Option
DFF = Dairy Free Friendly | DFFO = Dairy Free Friendly Option

*Please Note our Steak Sauces Contain a Base of Onion and Garlic