

# MR CORUBB

@ 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

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

## Mocktails

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

## Spritz

<b>Hugo Spritz</b> , Elderflower Liqueur, Soda, Oakdene Sparkling	18
<b>Limoncello Spritz</b> , Limoncello, Soda, Lemon, Oakdene Sparkling	18

## Soft Drinks

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

<b>Purezza Mineral Water 750ml</b>	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	19	50

## White Wine

Oakdene Sauvignon Blanc	13	19	50
Oakdene Blue Label Chardonnay	13	19	50
Oakdene Liz's Chardonnay	15	22	65
Oakdene Blue Label Pinot Grigio	13	19	50
Oakdene Ly Ly Pinot Gris	15	22	65

## Rose

Oakdene Rose	13	19	50
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## Red Wine

Oakdene Blue Label Pinot Noir	13	19	50
Oakdene Peta's Pinot	16	24	70
Oakdene Blue Label Shiraz	13	19	50
Oakdene 'William' Shiraz	16	24	70
Oakdene 'Bernards' Cabernet	16	24	70

## Spirits & Liqueurs

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

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## Entrees & Tapas

<b>Crispy Korean Fried Chicken Ribs</b> , Kewpie Mayo, Kimchi & Teriyaki Glaze (OFFO)	<b>25</b>
<b>Salt &amp; Pepper Prawn Cutlets (6)</b> , Cos Salad & Siracha Mayonnaise (DFF)	<b>25</b>
<b>Arancini, Cauliflower, Sweet Corn &amp; Goats Cheese (4)</b> , Bacon Relish & Parmesan	<b>22</b>
<b>Bruschetta</b> , San Daniele Prosciutto, Bocconcini, Tomato, Basil, Olive Oil & Sticky Balsamic (GFO)	<b>27</b>
<b>Tandoori Potatoes</b> , Cumin, Coriander, Parmesan, Yoghurt, Ginger, Chilli & Garlic (V)	<b>14</b>
<b>Marinated Spanish White Anchovies &amp; Grilled Ciabatta</b> (GFFO)	<b>15</b>
<b>Greek Style Calamari</b> , Lemon & Garlic Chargrilled Calamari, Roast Capsicum, Oregano, Olive Oil & Tzatziki (GFF)	<b>25</b>
<b>Pork, Chicken &amp; Bacon Terrine</b> , Cumberland Citrus Jam & Grilled Ciabatta	<b>21</b>
<b>Crispy Honey Glazed Halloumi</b> , Dukkha & Medjool Dates (GFF)	<b>22</b>
<b>Crispy Popcorn Cauliflower</b> , Cumin Salt, Curry Mayonnaise	<b>18</b>
<b>Garlic &amp; Mozzarella Ciabatta Bread</b> (GFFO V VGO)	<b>14</b>
<b>Marinated Local Olives</b> (OFF GRFF GFF)	<b>10</b>

### Mr Grubb Tasty Board

2ppl 42 | 4ppl 58 | 6ppl 72

Korean Fried Chicken, Greek Style Grilled Calamari, Salt & Pepper 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)

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## Mains

<b>250g Grass Fed Black Angus Scotch Fillet Steak</b> (GFFO GRFF OFF)	<b>45</b>
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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

<b>Greek Salad</b> , Cucumber, Tomato, Lettuce, Olives, Feta, Onion, Green Goddess Dressing, Toasted Pita, Hummus & Dukkha (GFFO)	<b>38</b>
<b>Choice of:</b> Slow Cooked Lamb Shoulder   Vegetarian Falafel Option (V VGO)	
<b>Slow Cooked Pork Belly Confit</b> , Scallop Potato Gratin, Grilled Broccolini, Apple Compote, Apple Cider Gravy (GFF)	<b>36</b>
<b>Pumpkin &amp; Cauliflower Salad</b> , Dukkha Crusted Roast Pumpkin, Roast Cauliflower, Beetroot, Hummus, Roquette, Feta, Pickled Cabbage, Beetroot Vinaigrette & Toasted Almonds (GFF VGO DFFO)	<b>32</b>
<b>Bang Bang Chicken</b> , Malaysian Spiced Chargrilled 1/2 Chicken, Asian Slaw, Wombok, Papaya, Pickled Onions & Crispy Noodles (GFFO DFF)	<b>35</b>
<b>Mexican Chicken Burrito</b> , Chipotle Pulled Open Chicken Burrito, Mexican Beans & Rice, Shredded Cos, Tasty Cheese, Guacamole, Salsa & Sour Cream (GFFO   DFFO)	<b>34</b>
<b>Penne Al Pesto</b> , Semi Dried Tomato, Grilled Mushroom & Zucchini, Pesto, Leek, Pine Nuts, White Wine, Cream & Parmesan (V GFFO +4)	<b>34</b>
<b>Korean Soba Noodle Salad</b> , Soba Noodles, Edamame Beans, Kimchi, Spring Onion, Shallots, Asian Herbs, Sesame Lime Dressing (DFF  VO   VGO)	<b>35</b>
<b>Choice of Protein:</b> Korean Chicken Ribs   Crispy Prawns   Tofu	
<b>Seafood Linguine</b> , Sauteed Prawns, Calamari, Barramundi, Mild Chilli, Garlic, Parsley, White Wine, Olive Oil & Butter Sauce (DFFO)	<b>38</b>
<b>Fish &amp; Chips</b> , Grilled Humpty-Doo Barramundi Fillet, Fresh Lemon, Tartare, Salad & Chips (GFFO GRFFO OFFO)	<b>35</b>
<b>Zan Zan Grubb Burger</b> , La Madre Mixed Seed Milk Bun, Black Angus Beef Pattie, Smoked Mozzarella, Beetroot Relish, Lettuce, Tomato, Pickles, Burger Mayonnaise & Chips	<b>27</b>
* Falafel Patty Option	

## Pizzas

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

Gluten Free Pizza Bases Available for All Pizzas +4

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## Sides & Extras

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

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## 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

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

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## Tea & Coffee

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

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GFF = Gluten Free Friendly | GFFO = Gluten Free Friendly Option  
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

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