



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 | While Due Care is Taken, our Dishes are
Made in a Kitchen Where Gluten and Allergens are Present

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 Non-Alcoholic Pale Ale	10
Flying Brick Original Cider	12
Brookvale Union Ginger Beer	13

Cocktails

Mai Tai , Golden Rum, Dark Rum, Cointreau, Lime, Orgeat, Pineapple	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

Cast Away , Monin Coconut Puree, Monin Lychee Syrup, Lime Juice, Soda	15
Butterfly Effect , Butterfly Pea Syrup, Monin Mojito, Lime Juice, Soda	15

Spritz

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

Soft Drinks

	S	L
Coke Diet Coke Lemonade Lemon Lime & Bitter Raspberry Lemon Squash Ginger Beer Orange Juice Apple Juice Tonic	5.5	7.5
Purezza Mineral Water 750ml		6

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

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 | 23rd Street "Not Your Nanna's Brandy" |
St Germain | Cointreau | Frangelico | Baileys | Kahlua |
Limoncello

9

Entrees & Tapas

Crispy Korean Fried Chicken Ribs , Kewpie Mayo, Kimchi & Teriyaki Glaze (OFO GRFO)	25
Panko Crumbed Prawns (5) , Cos Salad & Siracha Mayonnaise	23
Cauliflower, Sweet Corn & Goats Cheese Arancini (4) , Bacon Relish & Parmesan	22
San Danielle Prosciutto , Bocconcini, Tomato, Basil, Olive Oil & Sticky Balsamic (GF)	27
Marinated Spanish White Anchovies & Grilled Ciabatta (GFO)	13
Greek Style Calamari , Lemon & Garlic Chargrilled Calamari, Roast Capsicum, Olive Oil & Tzatziki (GF)	25
Pork, Chicken & Bacon Terrine , Cumberland Citrus Jam & Grilled Ciabatta	21
Crispy Honey Glazed Halloumi , Dukkha & Medjool Dates (GF)	22
Garlic & Mozzarella Ciabatta Bread (GFO V VGO)	14
Marinated Local Olives (OF GRF GF)	10

Mr Grubb Tasty Board

2ppl 42 | 4ppl 58 | 6ppl 72

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

Pizzas

Margherita , Tomato Sugo, Mozzarella & Basil (V)	26
Hawaiian , Napoli Sauce, Double Smoked Leg Ham, Pineapple & Mozzarella (VGO)	26
El Espanola , Chorizo, Prawn, Sweetcorn, Olives, Sun Dried Tomato & Mozzarella	26
Diavola , Spicy Salami, Chilli, Napoli Sauce & Fresh Mozzarella	26
Garlic Potato , Crushed Chats, Mozzarella, Garlic, Leek, Blue Cheese & Rosemary (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

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VO = Vegetarian Option
VG = Vegan | VGO = Vegan Option | GRF = Garlic Free | GRFO = Garlic Free Option
OF = Onion Free | OFO = Onion Free Option

*Please Note Some of our Gluten Free Options May Not be Suitable if you are Coeliac

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

Mains

250g Grass Fed Black Angus Scotch Fillet Steak (GFO GRF OF)	42
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 (GRFO OFO)	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 (GRF OF)	32
Panko Crumbed Chicken Breast, Leg Ham, Napoli Sauce, Mozzarella & Salad Choice of Chips OR Mashed Potato	
Lamb Shoulder Greek Salad , Slow Cooked Lamb Shoulder, Cucumber, Tomato, Olives, Feta, Onion, Green Goddess Dressing, Toasted Pita, Hummus & Dukkha (GFO)	38
Slow Cooked Pork Belly Confit , Scallop Potato Gratin, Grilled Asparagus, Apple Compote, Apple Cider Gravy (GF)	36
Naina's Chickpea Curry , A Traditional Braised Indian Chickpea Curry, Roast Pumpkin, Grilled Paneer, Basmati Rice & Papadums (V VGO GF DFO)	32
Bang Bang Chicken , Malaysian Spiced Chargrilled 1/2 Chicken, Asian Slaw, Wombok, Papaya & Crispy Noodles (GFO DF)	35
Potato & Ricotta Gnocchi , Mushroom & Truffle Ragout, Taleggio, Wild Roquette & Parmesan (V GFO +4)	34
Chipotle Braised Chicken Tacos , Mexican Cheese, Sweetcorn, Shredded Lettuce, Sour Cream, Salsa & Corn Chips (DFO)	32
Seafood Linguine , Sauteed Prawns, Calamari, Barramundi, Mild Chilli, Garlic, Parsley, White Wine, Parmesan, Olive Oil & Butter Sauce (DFO)	38
Fish & Chips , Grilled Humpty-Doo Barramundi Fillet, Fresh Lemon, Tartare, Salad & Chips (GFO GRFO OFO)	35
Zan Zan Grubb Burger , La Madre Mixed Seed Milk Bun, Black Angus Beef Pattie, Smoked Mozzarella, Beetroot Relish, Lettuce, Tomato, Pickles & Burger Mayonnaise	28
Plant Based Patty Option (V VGO +4) Burgers are Served with Chips	

Sides & Extras

Bowl of Chips, Aioli & Tomato Sauce	14
Crispy Popcorn Cauliflower, Cumin Salt, Curry Mayonnaise	14
Beer Battered Onion Rings & Aioli	12
Seasonal Vegetables	12
Asian Slaw, Cabbage, Pickled Vegetables, Crispy Noodles, Crispy Shallots, Soy & Sesame Dressing (GFO 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|GFO)

Desserts

Frog in a Pond
Vanilla Ice Cream

Desserts

Home Made Tiramisu , A Traditional Tiramisu, Coffee & Kahlua Soaked Savoiardi Sponge, Mascarpone, Cream & Cocoa	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 (GFO DFO VGO)	13
Affogato - Dimattina Coffee, Vanilla Bean Ice Cream & Chocolate Wafer (GFO DFO 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 **8**
Served with Whipped Cream & Ice Cream

Tea

English Breakfast | Earl Grey | Green | Lemongrass & Ginger | Peppermint | Chai **5.5**

Extras

Almond | Soy | Extra Shot | Decaf | Mug **0.5**