

Entrees & Tapas

Steamed Bao Buns, Crispy Pork Belly, Pickled Vegetables, Asian Herbs & Sticky Hoisin Syrup (3 per serve) **21**

Heirloom Tomato Bruschetta, Spanish Onion, Bocconcini, Basil & Olive Oil **18 (V|VGO|GFO)**

Spinach, Pumpkin & Parmesan Arancini, Rocket & Sticky Balsamic **18 (V)**

Marinated Spanish White Anchovies & Grilled Ciabatta **13 (GFO)**

Salt & Pepper Squid, Beetroot, Orange, Rocket & Aioli **21 (GFO)**

Hand Made Thai Vegetable Spring Rolls & Plum Dipping Sauce **15 (V|VG)**

Marinated Mount Zero Olives **9 (V|VG)**

Garlic & Mozzarella Ciabatta Bread **12 (V|VGO|GFO)**

Ciabatta Bread with Olive Oil & Hazelnut Dukkha **10 (V|VG|GFO)**

Mr Grubb Tasty Board

2 people 34 | 4 people 48 | 6 people 60

Panko Prawns, Crispy Pork Belly, Arancini, Pork & Pistachio Terrine, Prosciutto, Smoked Cheddar, Olives & Toasted Ciabatta

**Sorry, we are unable to make changes to the Tasty Board*

Pizzas

Margherita Tomato Sugo, Mozzarella & Basil **24 (V)**

Capricciosa Leg Ham, Tomato Sugo, Mozzarella, Black Olives, Artichokes & Anchovies **24**

BBQ Meat Lovers Chorizo, Bacon, Leg Ham, Salami, Tomato Sugo, Mozzarella & Hammer & Tongs BBQ Sauce **24**

Chicken Maharaja Tandoori Marinated Chicken, Tomato, Mozzarella, Pineapple, Capsicum & Red Onion Salsa, Spiced Yoghurt & Coriander **24**

Garlic Potato Crushed Chats, Mozzarella, Confit Garlic & Leek, Blue Cheese & Rosemary **24 (V|VGO)**

A La Greque Slow Cooked Lamb Shoulder, Olives, Red Onion, Capsicum, Tomato Sugo, Mozzarella, Oregano & Tzatziki **24**

Gluten Free Pizza Bases Available for All Pizzas | +4

Burgers

‘Grubby Grubb’ Burger 24.5 (GFO)

Black Angus Pattie, American Burger Cheese, Milk Bun, Cos Lettuce, Beer Battered Onion Rings, Maple Glazed Bacon, Pickle, Relish & Mayonnaise served with Chips

‘Cluck Norris’ Burger 24.5

Panko Crumbed Chicken Breast, Milk Bun, Pickled Dill Cucumber, Coleslaw, Guacamole & Mayonnaise served with Chips

‘Plantalicious’ Burger 24.5 (V|VGO|GFO)

Plant Based Style Beef Pattie, Milk Bun, American Burger Cheese, Coleslaw, Guacamole, Pickles & Mayonnaise served with Chips

Mains

Black Angus Porterhouse Steak 28 (GFO)

200g Chargrilled Black Angus Porterhouse Steak & Garden Salad

Choice of Chips OR Mashed Potato

Choice of Blue Cheese & Mushroom OR Green Peppercorn Sauce

Mr Grubb Chicken Parma 25

Panko Crumbed Chicken Breast, Leg Ham, Napoli Sauce & Mozzarella & Garden Salad

Choice of Chips OR Mashed Potato

Mr Grubb Chicken Schnitzel 25

Panko Crumbed Chicken Breast & Garden Salad

Choice of Chips OR Mashed Potato

Choice of Blue Cheese & Mushroom OR Green Peppercorn Sauce

Duck Breast 35 (GFO)

5-Spiced Duck Breast, Pearl Barley, Fennel, Pinenuts, Honey & Aleppo Roast Pumpkin

BBQ Pork Spareribs 42

Whole Rack Slow Cooked BBQ Pork Spareribs, Coleslaw & Chips

Bang Bang Chicken 29 (GFO)

Malaysian Spiced & Chargrilled 1/2 Chicken, Asian Slaw with Wombok, Papaya, Crispy Noodles & Fresh Herbs

Ricotta & Potato Gnocchi 27 (V| VGO|GFO)

Potato & Ricotta Gnocchi, Pesto, Cherry Tomato, Zucchini, Rocket, Parmesan & Cream Sauce

Mr Grubb Orecchiette Pasta 25 (VO)

Orecchiette Pasta, Smoked Bacon, Peas, Kale, Anchovy, Parsley & Parmesan in a White Wine reduction sauce

Fish & Chips 28 (GFO)

Grilled Barramundi Fillet, Fresh Lemon, Tartare Sauce, Salad & Chips

Memphis-Style Pulled Pork Tacos 25

Shredded Slow Cooked Pork Shoulder, Chipotle Roasted Sweetcorn & Herb Slaw

Seafood Fettucine 35

Sauteed Prawns, Calamari, Barramundi, Mild Chilli, Garlic & Parsley in a White Wine, Olive Oil & Butter Sauce

Sweet Potato & Beetroot Salad 25 (V| VGO|GF)

Roasted Sweet Potato & Beetroot Salad, Toasted Chickpeas, Hummus, Hazelnuts, Meredith Feta & Baby Spinach

Need Help Understanding Our Codes?

GF—Gluten Free | **GFO**—Gluten Free Option

V—Vegetarian | **VG**—Vegan | **VO or VGO**—Vegetarian or Vegan Option

Ask our staff about Vegan | Vegetarian & Gluten Free Menus

Sides & Extras

Bowl of Chips with Mayonnaise & Tomato Sauce **12**

Smashed Chat Potato, Smoked Bacon, Sour Cream & Onion **10**

Garden Salad | Asian Slaw | Seasonal Vegetables **12**

Extra Tomato Sauce | Extra Mayonnaise **1**

Extra Steak Sauce **2.5**

Gluten Free Bread | Bun **3**

Gluten Free Gnocchi **3** | Gluten Free Pizza Base **4**

All Day Kids Menu

Choice of Main Course, Dessert & Soft Drink 20

(Kids meals are for children aged 12 and under)

Mains

Crumbed Chicken Nuggets & Chips

Fish & Chips

Ham & Cheese Pizza & Chips **(GFO)**

Tomato & Mozzarella Pizza & Chips **(V|VGO|GFO)**

Desserts

Frog in a Pond

Chocolate Mousse

Ice Cream

Desserts

Blueberry & Vanilla Baked New York Cheesecake **14 (GF)**

Chocolate Mousse, Whipped Cream, Strawberries, Chocolate Flake **12 (GF)**

Spanish Churros, Chocolate Sauce & Vanilla Ice Cream **14**

Lemon Meringue Tart, Berry Compote & Whipped Cream **14**

Vanilla Bean Ice Cream Sundae, Chocolate Wafer & Peanuts **12 (GFO)**

Choice of Chocolate OR Caramel Syrup

Fruit Sorbet **12 (GF|VG)**

****Please note a 20% surcharge applies on Public Holidays**
*****Sorry—NO Split Bills**

MRGRUBB
@ OAKDENE 

Non Alcoholic Beverages

Fizz

Sugar

Coke | Diet Coke | Lemonade | Lemon Squash **5**

Lemon Lime & Bitters | Ginger Beer **5**

San Pellegrino Mineral Water (500ml) **6**

San Pellegrino Mineral Water (1Lt) **10**

Juice

‘Noah’s Juice’ (0% Concentrate, Artificial Colours & Flavours or Sugar) **7**

Valencia Orange

Strawberry, Blueberry, Blackcurrant & Guava

Kiwi, Apple, Peach & Mango

Tea & Coffee

‘Dimattina’ Coffee **5**

Cappuccino | Espresso | Flat White | Latte | Long Black

Chai Latte | Mocha | Piccolo

Short Macchiato | Long Macchiato

Iced Chocolate | Iced Coffee **8**

Hot Chocolate **5**

Tea **5**

Chai | Earl Grey | English Breakfast | Spring Green

Lemon Grass & Ginger | Peppermint

Extras **0.5**

Almond Milk | Soy Milk | Extra Coffee Shot | Decaf

Current Vintage Oakdene Wines

Wine

Sparkling

NV Oakdene Blue Label Sparkling Brut **12 | 45**

Oakdene Yvette Sparkling **14 | 54**

Tiping Point Pink Moscato **15 (200ml Bottle)**

White Wine

Oakdene Blue Label Sauvignon Blanc **12 | 45**

Oakdene Blue Label Chardonnay **12 | 45**

Oakdene Blue Label Pinot Grigio **12 | 45**

Oakdene Ly Ly Pinot Gris **14 | 54**

Rose

Oakdene Blue Label Rose **12 | 45**

Red Wine

Oakdene Blue Label Pinot Noir **12 | 45**

Oakdene Blue Label Shiraz **12 | 45**

Oakdene Bernard’s Cabernets **14 | 54**

Oakdene Peta’s Pinot Noir (By the Bottle Only) **65**

Oakdene William Shiraz (By the Bottle Only) **65**

Cider & Spritz

Cider

Flying Brick Original Cider **10**

Flying Brick Pear Cider **10**

Spritz

Oakdene Pinot Grigio Spritz **16**

Oakdene Rose Spritz **16**

“When Life Gives You Lemons” make a Limoncello Spritz 18

Citrea Limoncello, Oakdene Yvette Sparkling, Soda & Fresh Lemon

Things to Know When Dining

Thank you for choosing to dine with us at Mr Grubb @ Oakdene.

Covid-19

All guests & staff need to be **Fully Vaccinated** to dine in our venue.

All guests are required to Check In using the QR Code & may be required to show Photo ID to dine in our venue.

The health & safety of our guests is paramount, therefore the following measures have been implemented:

- Additional cleaning practices;
- Table spacing | Face coverings as per current Covid requirements;
- Hand sanitiser available throughout the venue;
- Disposable menus & credit card payments preferred;
- Designated points of entry & exit;
- Restricted movement from guests around the venue is greatly appreciated;
- Please avoid ordering drinks at the bar. Table service will be offered to guests;
- Whilst we encourage family dining, we ask that children remain seated at the table for the duration of your visit

As an additional note, we ask that if you have experienced a fever, runny nose, cough, sore throat or shortness of breath in the past month, please STAY AT HOME.

Split Bills

Please note that we do not split bills.

Kids

Kids are NOT permitted to wander around the property. The boundary is within the fenced area on the lawn. Parents need to supervise their children at all times. No bare feet allowed in a licensed premises.

Cakes

Should you be celebrating a birthday, we offer chocolate mudcake (GF) for \$7.50 per person, or we can put a candle in a dessert for you. We require at least 48 hours notice for this birthday cake option. Unfortunately, we are unable to serve cakes that are brought into the premises from an external source.

24 Hour Cancellation | Alteration Policy

Should your numbers decrease, or your booking cancel, we reserve the right to charge a \$25 per person fee. Your card WILL BE CHARGED \$25 per person if:

- One or more of your guests DOES NOT TURN UP;
- Your numbers decrease within 24 hours of the requested booking time;
- You cancel your booking (indoor tables only) within 24 hours of the requested booking time.

Dogs

As Mr Grubb is located on a working vineyard, the owners of the property DO NOT allow dogs or any animal on the property. Service dogs are permitted.

Beer

Salt Lager **10**

White Rabbit Dark Ale **10**

Little Creatures Pale Ale **10**

Little Bling IPA **10**

Furphy’s | Corona | Carlton Draught **10**

Queenscliff Brewery English Ale **10** (mid-strength)

Pricky Moses Otway Light **10**

Queenscliff Brewery ‘Swede & Sour’

Raspberry Berliner Weisse **11**

Heineken 000 (Zero) **10**

COVID-19 QR CODE

