

Entrees & Tapas

Crispy Thai Prawn Fishcakes, Wombok Slaw & Tom Yum Mayonnaise **18**

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

Spinach, Pumpkin, & Parmesan Arancini, Sticky Balsamic (4 per serve) **18**

Marinated Spanish White Anchovies & Chargrilled Ciabatta **13**

Panko Crumbed Calamari Rings, Mayonnaise & Fresh Lemon **18.5**

Hand Made Thai Vegetable Spring Rolls & Plum Dipping Sauce **15 (Vg)**

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

Garlic & Mozzarella Ciabatta Bread **12 (V)**

Ciabatta Bread with Olive Oil & Hazelnut Dukkha **10 (Vg)**

Vignerons Platter **25**

Country Pork Terrine, Vintage Cheddar, House Relish, Muscatels & Chargrilled Ciabatta

Cheese Platter **29**

Selection of Cheddar, Blue & Brie, Biscuits, Fruit & Quince Paste

Pizzas

Prawns, Calamari, Salami, Napoli, Mozzarella & Dill **24 (GFO)**

Chipotle Black Angus Brisket, Chorizo, Hammer & Tongs BBQ Sauce, Caramelised Onion & Jalapenos **24**

Slow Cooked Lamb Shoulder, Olives, Red Onion, Capsicum, Napoli, Mozzarella, Oregano & Tzatziki **24 (GFO)**

Tomato, Baby Bocconcini, Mozzarella, Napoli & Basil **24 (V | GFO)**

White Bean & Cashew Puree, Wilted Spinach, Caramelised Onion, Vegan Mozzarella, Marinated Artichoke **24 (Vg | GFO)**

Sides & Extras

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

Garden Salad **10**

Asian Slaw **12**

Seasonal Vegetables **12**

Extra Tomato Sauce **1**

Extra Mayonnaise **1**

Extra Steak Sauce **2.5**

Gluten Free Bread | Bun **2**

Gluten Free Pasta **2**

Gluten Free Pizza Base **3**



Mains

Japanese Chicken Noodle Salad **25**

Steamed Chicken, Soba Noodles, Cucumber, Sun Beans (Edamame), Coriander, Sesame & Lemon, Chilli, Ginger, Garlic & Rice Wine Dressing

Black Angus Burger (GFO) **24.5**

Milk Bun, Cos Lettuce, Tomato, Cheese, Pickled Cucumber, Sweet Chilli Relish & Mayonnaise served with Chips

Crispy Fried Chicken Burger **24.5**

Milk Bun, Crumbed Chicken Schnitzel, Mustard & Maple Glazed Bacon, Pineapple, Cos Lettuce, Cucumber & Mayonnaise served with Chips

'Plant' Burger **24.5 (V | Vg | GFO)**

Plant Based Beef Style Patti, Cos Lettuce, Tomato, Cheese, Pickled Cucumber, Mayonnaise & Chilli Relish served with Chips

Porterhouse Steak **29 (GFO) (Lunch Only)**

200g Chargrilled Black Angus Porterhouse Steak Served with Chips & Green Peppercorn Sauce

Bang Bang Chicken **28 (GFO)**

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

Lamb Rump **29**

Chermoula Roasted Lamb Rump, Pistachio & Semi Dried Tomato Couscous, Pickled Zucchini & Spiced Middle Eastern Labneh

Mexican Spiced Chicken Tacos **25**

Shredded Chicken, Red Onion, Tomato & Coriander Salsa, Corn, Chipotle BBQ Sauce & Manchego Cheese

Spring Vegetable Gnocchi **27 (V)**

Potato & Ricotta Gnocchi, Sugar Snap Peas, Asparagus, Garden Peas, Pumpkin, Sweet Corn & Crispy Kale, Basil & Parmesan

Mr Grubb Penne Pasta **24 (V) (Lunch Only)**

Penne Pasta, Eggplant, Zucchini, Capsicum, Napoli Sauce, Kalamata Olives, Basil, Wild Rocket & Parmesan

Fish & Chips **26**

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

Roasted Butternut Pumpkin **22 (V | VGO | GF)**

Blackened Butternut Pumpkin Wedge, Green Lentils & Quinoa, Beetroot, Toasted Pepitas, Goats Cheese & Spiced Yoghurt

Seafood Laksa **30 (GF)**

Selection of Local Seafood in a Spiced Malaysian Coconut Curry Soup with Flat Rice Noodles, Cassava Crackers, Shallots & Asian Herbs

Mr Grubb \$22.5 Dinner Specials

Evening Meal ONLY

Please note these meals are unavailable for Lunch

Mr Grubb Steak

Black Angus Porterhouse Steak (200g)

Served with Battered Chips **OR Mash**

Served with Green Peppercorn Sauce **OR Blue Cheese & Mushroom Sauce**

Mr Grubb Chicken Parma

Panko Crumbed Chicken Breast, Leg Ham, Napoli Sauce & Mozzarella served with Chips

Mr Grubb Penne Pasta (V)

Penne Pasta, Eggplant, Zucchini, Capsicum, Napoli Sauce, Kalamata Olives, Basil Pesto, Wild Rocket & Parmesan

Mr Grubb Chicken Schnitzel

Panko Crumbed Chicken Breast

Served with Battered Chips **OR Mash**

Served with Green Peppercorn Sauce **OR Blue Cheese & Mushroom Sauce**

Mr Grubb Calamari Rings

Panko Crumbed Calamari, served with Chips & Mayonnaise

All Day Kids Menu

(All Kids Meals include a Drink & Vanilla Ice Cream)

Kids meals are for children aged 12 and under

Crumbed Chicken Nuggets & Chips **17**

Penne Pasta, Tomato & Mozzarella **(V) 17**

Fish & Chips **17**

Cheese Burger & Chips **17**

All Day Desserts

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

Soft Centred Chocolate Fudge Cake & Salted Caramel Ice Cream **14**

Churros with Cinnamon Sugar, Chocolate Sauce & Vanilla Ice Cream **14**

Sticky Date Pudding, Salted Caramel Sauce & Vanilla Bean Ice Cream **14**

Mixed Berry Cheesecake, Whipped Cream & Summer Berries **14**

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

Choice of Chocolate **OR** Caramel Syrup

Ask our friendly staff about Vegan, Dairy Free & Coeliac Options

** Please note that we DO NOT split bills*

*** Please note a 20% surcharge applies on Public Holidays*

Non Alcoholic Beverages

Fizz

Sugar

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

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

No Sugar

Calm & Stormy Tasmanian Raspberry Sparkling Water (300ml) **5.5**

Calm & Stormy Blood Orange Sparkling Water (300ml) **5.5**

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

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

Juice

'Noah's Juice' (0% Concentrate, Artificial Colours & Flavours or Sugar) **6**

Valencia Orange

Strawberry, Blueberry, Blackcurrant & Guava

Kiwi, Apple, Peach & Mango

Tea & Coffee

'Dimattina' Coffee 4.5

Cappuccino | Espresso | Flat White | Latte | Long Black

Chai Latte | Mocha | Piccolo

Short Macchiato | Long Macchiato

Hershey's Iced Chocolate | Iced Coffee **6.5**

Hershey's Hot Chocolate **5.5**

'Tea Drop' Tea 4.5

Chai | Earl Grey | English Breakfast | Spring Green

Lemon Grass & Ginger | Peppermint

Extras 0.5

Almond Milk | Soy Milk | Extra Coffee Shot | Decaf

Alcoholic Beverages

Wine

Sparkling

NV Oakdene Blue Label Sparkling Brut **10 | 40**

2015 Oakdene Yvette Sparkling **13 | 53**

Pink Moscato **9**

White Wine

2019 Oakdene Blue Label Sauvignon Blanc **10 | 40**

2019 Oakdene Blue Label Chardonnay **10 | 40**

2018 Oakdene Liz's Chardonnay **13 | 49**

2019 Oakdene Blue Label Pinot Grigio **10 | 40**

2018 Oakdene Ly Ly Pinot Gris **13 | 49**

Rose

2019 Oakdene Blue Label Rose **10 | 40**

Red Wine

2019 Oakdene Blue Label Pinot Noir **10 | 40**

2018 Oakdene Blue Label Shiraz **10 | 40**

2017 Oakdene Bernard's Cabernets **13 | 49**

2018 Oakdene Peta's Pinot Noir (By the Bottle Only) **65**

2017 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 **14**

Oakdene Rose Spritz **14**

"When Life Gives You Lemons" make Limoncello Spritz 18

Citrea Limoncello, Oakdene Yvette Sparkling, Soda & Fresh Lemon

A Message From Our Team

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

We are excited to be looking after you and ask that you please be aware of some changes we have implemented in order to maintain the health and safety of every guest and member of the Mr Grubb team:

- Additional cleaning practises are in place, including the sanitization of chairs & tables following every booking
- Tables have been spaced 1.5m apart
- Hand sanitiser is available throughout the venue
- Menus are now disposable
- All guest information will be recorded
- Designated points of entry & exit are in place
- Accounts will be presented and finalised at your table
- Card payments are preferred
- Queuing for the bathroom should be avoided
- Restricted movement from guests around the venue is greatly appreciated
- Whilst we encourage family dining, we ask that children remain seated at the table for the duration of your visit

In order to adhere to government guidelines regarding social distancing we are serving guests over two time periods for Lunch & Dinner. The second sitting will arrive 1.5 hours after your **booked** time and you will need to have vacated your table prior to their arrival.

The health of our team & guests is paramount; therefore, if you have experienced a fever, cough, sore throat or shortness of breath we ask that you **STAY AT HOME**.

We are so excited to welcome you back to Mr Grubb and thank you for your understanding during this time.

Beer

Salt Lager **10**

White Rabbit Dark Ale **10**

Little Creatures Pale Ale **10**

Bridge Road Beachy XPA **10**

Bridge Road Little Bling IPA **10**

Furphy's Refreshing Ale **9**

Boags Light **9**

Corona **9**

Carlton Draught **9**

COVID-19 REQUIREMENT

Please **CHECK IN** to Mr Grubb by scanning the QR Code.

