

## Entrees & Tapas

Blue Swimmer Crab Cakes & Wasabi Mayonnaise **18**

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

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)**

Polenta Chips & Truffle Mayonnaise **14 (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

## Pizzas

Prawns, Calamari, Salami, Napoli, Mozzarella & Dill **24**

Potato, Leek, Black Truffle, Thyme & Manchego **24 (V)**

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**

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

## Sides & Extras

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

Avocado, Beetroot, Feta & Hazelnut Salad with Pomegranate Dressing **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

**Black Angus Burger 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

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

Plant Based Beef Style Patti (made from Peas, Beetroot, Coconut & Potato Starch), Cos Lettuce, Tomato, Cheese, Pickled Cucumber, Mayonnaise & Chilli Relish served with Chips

**Porterhouse Steak 29 (Lunch Only)**

200g Chargrilled Black Angus Porterhouse Steak, Green Peppercorn Sauce, served with Chips & Garden Salad

**Bang Bang Chicken 28**

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

**Slow Cooked Pulled Pork Tacos (3 Tortillas) 25**

Slow Cooked Pulled Pork Shoulder, Shredded Slaw, Jalapenos, Tomato, Red Onion & Corn Salsa with Sour Cream & Lime

**Thai BBQ Calamari Salad 26.5**

Wombok, Vermicelli Noodles, Spring Onion, Crispy Shallots, Bean Shoots, Pickled Veg, Toasted Peanuts, Thai Herbs, & Nahm Jim Dressing

**Gnocchi Ragu 27**

Ricotta & Potato Gnocchi, Slow Cooked Braised Lamb Shoulder, Leek, Mushroom, Wild Rocket & Parmesan

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

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

**Fish & Chips 26**

Battered Local Fresh Flake, Chips, Garden Salad, Fresh Lemon & Tartare Sauce

**Salmon A La Greque 29**

Tasmanian Salmon Filet oven baked in an Olive Oil, Eggplant & Zucchini Caponata, Duchess Potato & Pea Shoot Salad

**Seafood Laksa 29**

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

**Portarlinton Mussels 25**

Fresh Portarlinton Mussels in a Chilli, Garlic & Ginger Broth served with Chargrilled Ciabatta

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

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

## Mr Grubb \$20 Dinner Specials

**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 Mexican Beef Burrito**

Open Burrito, Spiced Rice, Slow Cooked Chipotle Braised Beef Brisket, Sour Cream, Avocado, Corn & Bean Salsa

**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)*

Crumbed Chicken Nuggets & Chips **15**

Penne Pasta, Tomato & Mozzarella **(V) 15**

Fish & Chips **15**

Cheese Burger & Chips **15**

## All Day Desserts

Chocolate Fondant, Salted Caramel Ice Cream with Strawberries **14**

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

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

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

Choice of Chocolate **OR** Caramel Syrup

**MRGRUBB**  
@ OAKDENE 

# Non Alcoholic Beverages

## Fizz

### Sugar

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

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

### No Sugar

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

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

Soda Water **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

Apple, Peach, Kiwi & Mango Smoothie

Strawberry, Blueberry, Blackcurrant & Guava Smoothie

## 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**

**Blondie "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

Corona **9**

Carlton Draught **9**

Furphy's Refreshing Ale **9**

Boags Light **9**

White Rabbit Dark Ale **10**

Salt Brewing & Co Lager **10**

Little Creatures Pale Ale **10**

Bridge Road Summer Ale **10**

Bridge Road Little Bling IPA **10**