

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

## Cocktails

<b>Mai Tai</b> , Golden Rum, Dark Rum, Cointreau, Lime, Orgeat, Pineapple	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>Cast Away</b> , Monin Coconut Puree, Monin Lychee Syrup, Lime Juice, Soda	15
<b>Butterfly Effect</b> , Butterfly Pea Syrup, Monin Mojito, 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   Diet Coke   Lemonade   Lemon Lime & Bitter   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

## 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

9

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

## Entrees & Tapas

<b>Crispy Korean Fried Chicken Ribs</b> , Kewpie Mayo, Kimchi & Teriyaki Glaze (OFFO   GRFFO)	<b>25</b>
<b>Panko Crumbed Prawns (5)</b> , Cos Salad & Siracha Mayonnaise	<b>23</b>
<b>Cauliflower, Sweet Corn &amp; Goats Cheese Arancini (4)</b> , Bacon Relish & Parmesan	<b>22</b>
<b>San Danielle Prosciutto</b> , Bocconcini, Tomato, Basil, Olive Oil & Sticky Balsamic (GFF)	<b>27</b>
<b>Marinated Spanish White Anchovies &amp; Grilled Ciabatta</b> (GFFO)	<b>13</b>
<b>Greek Style Calamari</b> , Lemon & Garlic Chargrilled Calamari, Roast Capsicum, 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>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, Panko Prawns, Arancini, Pork Terrine, Prosciutto, Olives, Smoked Cheddar & Toasted Bread

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## Pizzas

<b>Margherita</b> , Tomato Sugo, Mozzarella & Basil (V)	<b>26</b>
<b>Hawaiian</b> , Napoli Sauce, Double Smoked Leg Ham, Pineapple & Mozzarella (VGO)	<b>26</b>
<b>El Espanola</b> , Chorizo, Prawn, Sweetcorn, Olives, Sun Dried Tomato & Mozzarella	<b>26</b>
<b>Diavola</b> , Spicy Salami, Chilli, Napoli Sauce & Fresh Mozzarella	<b>26</b>
<b>Garlic Potato</b> , Crushed Chats, Mozzarella, Garlic, Leek, Blue Cheese & Rosemary (V   VGO)	<b>26</b>
<b>Slow Roast Lamb Shoulder</b> , Onion, Feta, Olives, Peas, Wild Rocket, Balsamic & Mozzarella	<b>26</b>

Gluten Free Pizza Bases Available for All Pizzas **+4**

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 | DFF = Dairy Free Friendly Option

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

## Mains

<b>250g Grass Fed Black Angus Scotch Fillet Steak</b> (GFFO GRFF OFF)	<b>42</b>
All steaks are cooked over our chargrill and served with salad	
Choice of Chips <b>OR</b> Mashed Potato	
Choice of Blue Cheese & Mushroom <b>OR</b> Green Peppercorn Sauce <b>OR</b> Garlic Butter	
<b>Mr Grubb Chicken Schnitzel</b> (GRFFO OFFO)	<b>32</b>
Panko Crumbed Chicken Breast & Salad	
Choice of Chips <b>OR</b> Mashed Potato	
Choice of Blue Cheese & Mushroom <b>OR</b> Green Peppercorn Sauce	
<b>Mr Grubb Chicken Parmie</b> (GRFF OFF)	<b>32</b>
Panko Crumbed Chicken Breast, Leg Ham, Napoli Sauce, Mozzarella & Salad	
Choice of Chips <b>OR</b> Mashed Potato	
<b>Lamb Shoulder Greek Salad</b> , Slow Cooked Lamb Shoulder, Cucumber, Tomato, Olives, Feta, Onion, Green Goddess Dressing, Toasted Pita, Hummus & Dukkha (GFFO)	<b>38</b>
<b>Slow Cooked Pork Belly Confit</b> , Scallop Potato Gratin, Grilled Asparagus, Apple Compote, Apple Cider Gravy (GFF)	<b>36</b>
<b>Naina's Chickpea Curry</b> , A Traditional Braised Indian Chickpea Curry, Roast Pumpkin, Grilled Paneer, Basmati Rice & Papadums (V VGO GFF DFFO)	<b>32</b>
<b>Bang Bang Chicken</b> , Malaysian Spiced Chargrilled 1/2 Chicken, Asian Slaw, Wombok, Papaya & Crispy Noodles (GFFO DFF)	<b>35</b>
<b>Potato &amp; Ricotta Gnocchi</b> , Mushroom & Truffle Ragout, Taleggio, Wild Roquette & Parmesan (V GFFO +4)	<b>34</b>
<b>Chipotle Braised Chicken Tacos</b> , Mexican Cheese, Sweetcorn, Shredded Lettuce, Sour Cream, Salsa & Corn Chips (DFFO)	<b>32</b>
<b>Seafood Linguine</b> , Sauteed Prawns, Calamari, Barramundi, Mild Chilli, Garlic, Parsley, White Wine, Parmesan, 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>28</b>
Plant Based Patty Option (V VGO +4)	

## Sides & Extras

<b>Bowl of Chips, Aioli &amp; Tomato Sauce</b>	<b>14</b>
<b>Crispy Popcorn Cauliflower, Cumin Salt, Curry Mayonnaise</b>	<b>14</b>
<b>Beer Battered Onion Rings &amp; Aioli</b>	<b>12</b>
<b>Seasonal Vegetables</b>	<b>12</b>
<b>Asian Slaw, Cabbage, Pickled Vegetables, Crispy Noodles, Crispy Shallots, Soy &amp; Sesame Dressing (GFFO V VG)</b>	<b>12</b>
<b>Garden Salad</b>	<b>12</b>
<b>Extra Steak Sauce</b>	<b>4</b>
<b>Extra Condiments   Take-Away Containers</b>	<b>1</b>

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## All Day Kids Menu

Children Aged 12 & Under

Choice of Main Course, Dessert & Soft Drink or Juice	<b>20</b>
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### Mains

Chicken Nuggets & Chips  
Battered Fish & Chips  
Cheeseburger & Chips (Mixed Seed Bun)  
Ham, Cheese & Tomato Pizza (V|VGO|GFFO)

### Desserts

Frog in a Pond  
Vanilla Ice Cream

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## Desserts

<b>Home Made Tiramisu</b> , A Traditional Tiramisu, Coffee & Kahlua Soaked Savoiardi Sponge, Mascarpone, Cream & Cocoa	<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>Pannacotta</b> , Coconut, Mango, Lychee & Passionfruit (DFFO GFFO)	<b>14</b>
<b>Affogato</b> - Dimattina Coffee, Vanilla Bean Ice Cream & Chocolate Wafer (GFFO DFFO VGO)	<b>12</b>
Add Baileys   Kahlua   Frangelico <b>+6</b>	

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## 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**