

Dinner Menu

Entrees & Side Dishes

Blue Swimmer Crab Fish Cakes, Coconut & Chilli Mayonnaise **15**
Chargrilled Marinated Baby Artichokes & Hummus (V & GF) **14**
Cuca Spanish Mussels in a tin, Spicy Galician Sauce, Grilled Sour Dough **12**
Cuca Spanish Sardines in a tin, Olive Oil, Grilled Olive Sour Dough **12**
Beer Battered Chips, Hellman's Mayonnaise & Heinz Tomato Ketchup **10**
Crispy Pork Belly, Thai Apple Salad, Palm Sugar Syrup **18**
Marinated White Spanish Anchovies (GF) **9**
Turkish Bread w/ Olive Oil & Hazelnut Dukka **8**
Marinated Wild Olives (V) **9**
Garden Salad **9**
Steamed Green Beans **9**

Antipasto Plate 25

Selection of Salami, Wild Olives, Marinated Feta, Pickled Vegetables, Pate & Turkish Bread

Dip Plate Selection – Choose 3, Served with Turkish Bread 25

- Zesty Pea & Mint (V & GF)
- Beetroot, Walnut & Pomegranate (V & GF)
- Carrot & Cashew Nut (V & GF)
- Sweet Potato, Lime & Coriander (V & GF)
- Baba Ganoush (Eggplant) (GF)
- Hummus (V & GF)

****GF Bread Available Upon Request****

Cheese Plate Selection – Biscuits & Dried Fruit 25

- Tarago Shadows of Blue 60g (Vic)
- Jack's Club English Cheddar 60g (UK)
- Tarago River Triple Cream Brie 60g (Vic)

Gourmet Pizza

Peking Duck, Water Chestnut, Hoi Sin & Watercress **28**
Shredded Pork Shoulder, Local Fig, Taleggio & Wild Rocket **24**
Pumpkin, Drysdale Feta Cheese, Cashew & Pea **24**
****GF Pizza Bases Available Upon Request +3****

Main Course Specials \$15.00

Steak Special \$15

150 Day Grain-Fed Black Angus Porterhouse Steak (250g)
Or
300 Day Grain Fed Rangers Valley Rump Steak (250g)

Steaks are served with Creamy Mash Potato or Chips, with a choice of Brandy & Green Peppercorn or Mushroom, Garlic & Blue Cheese Sauce

Pizza Special \$15

Tomato, Mozzarella & Fresh Basil (V)
Pepperoni, Spanish White Anchovy & Roast Garlic

Mr Grubb Seafood Pie Special \$15

Barramundi, Calamari, Tiger Prawn & Local Mussels, in a Creamy White Wine & Herb Sauce, Topped with Puff Pastry

Mr Grubb Steak & Shiraz Pie Special \$15

Braised Eye Fillet Steak, in a Rich Oakdene Red Wine Gravy, Topped with Puff Pastry

Other Main Course Meals

Wagyu Burger 22

Prime Wagyu Beef Pattie, Cos Lettuce, Beetroot, Cheese, Tomato Chilli Relish & Mayonnaise, Served with Chips & Coleslaw

Goats Cheese & Pesto Ravioli 26

Tomato, Broccolini, Pesto, Cream & Drysdale Feta (V)

Fettucine Marinara 29

A Selection of Local Calamari, Prawns & Portarlington Mussels in a White Wine, Garlic, Chilli, Tomato & Saffron Sauce

Beer Battered Fish & Chips 25

Market Fresh Fish of the day, served with Chips, Salad & Tartare Sauce

Kids Menu

Crumbed Chicken Nuggets & Chips **15**
Penne Pasta, Tomato & Mozzarella **15**
Fish & Chips **15**
****All Kids Meals include Soft Drink & Ice Cream****

Desserts

Churros - Spanish Doughnuts, Cinnamon Sugar, Chocolate Sauce **12**
Sticky Date Pudding, Salted Caramel Sauce, Vanilla Ice Cream **14**
Passionfruit Pannacotta, Strawberry Salad (GF) **12**
Selection of Ice Creams & Sorbets **12**
Selection of Desserts, Pastries, Cakes & Slices from the Display Cabinet

Beverages

NV Oakdene Blue Label Sparkling Brut **9/39**
2011 Oakdene Matilda Sparkling **12/52**
2015 Oakdene Blue Label Sauvignon Blanc **9/39**
2015 Oakdene Ly Ly Pinot Gris **11/48**
2014 Oakdene Blue Label Chardonnay **9/39**
2013 Oakdene Jessica Sauvignon **11/48**
2013 Oakdene Liz's Chardonnay **11/48**

2014 Oakdene Blue Label Pinot Noir **9/39**

2014 Oakdene Blue Label Shiraz **9/39**

2013 Oakdene Peta's Pinot Noir **11/48**

2014 Oakdene William Shiraz (By the Bottle Only) **65**

2013 Oakdene Bernard's Cabernets **10/45**

Beers

Little Creatures Pale Ale	10
Bridge Road Golden Ale	10
Furphy's Refreshing Ale	9
Corona	9
Flying Brick Original Cider	9
Crown Lager	8
Carlton Draught	8
Boag's Light	7

Soft drinks **4.5**

Coke, Diet Coke, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime Bitters

San Pellegrino Mineral Water (500ml) **5.5**

San Pellegrino Mineral Water (1Lt) **9.5**

Noah's Juices 5.5

100% No Concentrate, 0% Artificial, 0% Added Sugar

- Valencia Orange
- Apple, Peach, Kiwi & Mango
- Strawberry, Blueberry, Blackcurrant & Guava
- Beetroot, Orange, Apple, Carrot & Ginger

We Proudly Serve 'Dimattina' Coffee

Cappuccino, Espresso, Flat White, Latte, Long Black etc. **4**

Iced Coffee **5.5**

Iced Chocolate **5.5**

Hot Chocolate **5.5**

Tea Tonic Teas **4**

Takeaway + **0.5**

Almond/Soy Milk + **0.5**

Extra Shot + **0.5**

Decaf + **0.5**

MR GRUBB
@ OAKDENE 

Table service is provided both inside the restaurant & on the decking outside
A surcharge of 20% applies on Public Holidays.