

BUILD YOUR OWN LUNCH

MONDAY - FRIDAY
11AM - 5PM
(EXCLUDES PUBLIC HOLIDAYS)

CHOOSE 1 MAIN COURSE

(Burgers, Pastas, Mains)



CHOOSE YOUR FAVOURITE ADD-ONS

(Maximum 1 item from each category)

APPETISERS

Soup of the Day	\$4
🌿 Grilled Corn with Parmesan	\$4
🌿 Duo Dips with Garlic Bread	\$4
★ 🌿 Garlic Bruschetta with Tomatoes & Olives	\$5

FINGER FOOD

Fries	\$3
Truffle Floss Fries	\$5
★ Mentaiko Fries	\$5
🍗 Fried Chicken Wings	\$5
Sausages & Mash	\$7

DRINKS

Iced Honey Lime Juice	\$3
Iced Lemon Earl Grey	\$3
Latte / Cappuccino / +\$1 for Iced	\$4
Long black / +\$1 for Iced	\$3

DESSERT

Premium Gelato	\$3
Vanilla, Dark Chocolate, Strawberry Cream, Cookies & Cream	

BURGERS

All burgers come with fries
All cheeseburger served medium,
unless otherwise indicated
Fries to salad +\$1

+\$3

Upgrade to
-MENTAIKO
OR
-TRUFFLE FLOSS
FRIES

Grub Cheeseburger \$15
100% freshly minced beef patty (140g), Monterey Jack cheese

★ **Vintage Beef Cheeseburger** \$18
Aged Spanish beef patty (140g), cheddar cheese

Grub Double Cheeseburger \$19
Two 100% freshly minced beef patties (140g each), double slices Monterey Jack cheese, bacon

Har Cheong Gai Burger \$15
Shrimp paste marinated fried chicken, lettuce, tomatoes

★ **Grilled Chicken Burger** \$15
Teriyaki-glazed chicken thigh, enoki fritter, mayo

🍷 **Maple Bacon Burger** \$15
Thick-cut pork bacon, maple butter, pineapple

🌶️ **Mala Xiang Guo Burger (麻辣香锅堡)** \$17
Spicy szechuan peppercorn, sliced pork, chilli oil, crispy luncheon meat, lotus root slices, Mala mayo, beetroot bun. Tomatoes & cucumber feta on the side

★ **Mentaiko Mille-Feuille Katsu Burger** \$16
Crispy pork katsu made with alternating layers of shabu pork, mentaiko cheese, seaweed

🍷 **Grilled Otah Burger** \$16
Hand chopped fish patty with otah spices, cheddar cheese, japanese cucumber, tomatoes

🍷 **Crispy Fish Burger** \$15
Crumbed fish fillet, remoulade

🍷 **Portobello Burger** \$15
Grilled Portobello, crumbled feta, lettuce

**BUNS
MADE WITH
FRENCH
BUTTER**

100% New Zealand Beef
NO FILLERS NO BINDERS

WEEKEND BRUNCH

Available Sat, Sun & PH - 9am to 5pm
Comes with drink - Iced Honey Lime or Iced Lemon Earl Grey

Brunch Plate \$17
Garlic ciabatta, scrambled eggs, sauteed mushrooms, Arabiki chicken cheese sausages & caramelised onions, mixed greens

★ **English Breakfast Plate** \$16
Garlic ciabatta, scrambled eggs, pork patty, baked beans, grilled tomatoes, mushroom sauce

DESSERTS

Homemade Chocolate Cake & Berry Compote \$6
Add a scope of gelato +\$3

★ **Churros** \$6
Dark chocolate, yuzu white chocolate dips

Warm Apple Crumble with Gelato \$8.50

Premium Gelato \$3.50
Vanilla | dark chocolate | strawberry cream cookies & cream
Add a crispy waffle +\$5

CAKES

Paddlepop Ice Cream Cake \$7
Pastel swirled rainbow ice cream, chocolate crunch ice cream

New York Cheesecake \$6.50

Red Velvet Cake \$6.50

Chocolate Hazelnut Crunch \$6.50

ADD-ONS

Monterey Jack Cheese	\$2	Truffle Aioli	\$2
Fried Egg	\$2	Sliced Bacon	\$3
Caramelised Onions	\$2	Mentaiko Mayo	\$2
Portobello	\$3	Pineapple	\$2
Cheddar Cheese	\$2		

★ Grubbers' favourites
🍷 Kid-friendly option

🍷 Vegetarian option
🌶️ Spicy



Mentaiko Mille-Feuille Katsu Burger



Mala Xiang Guo Burger (麻辣香锅堡)



Grilled Otah Burger



Maple Bacon Burger



Har Cheong Gai Burger



Double Cheeseburger



Portobello Burger



Grilled Chicken Burger



Crispy Fish Burger



English Breakfast Plate



Brunch Plate



Vintage Beef Cheeseburger

All prices in this menu are subject to service charge & prevailing government taxes.
Additional takeaway charges of \$0.50/packaging will apply for take-outs.

HOMEMADE DRINKS

Iced Lemon Earl Grey	\$4
Iced Longan Elderflower Tea	\$5
★ Iced Lychee Earl Grey Tea	\$5
Iced Honey Lime Juice	\$4
★ Yuzu Mint Soda	\$5
Iced Milo	\$4
♻️ Milo Dinosaur	\$5
Strawberry Lemonade	\$5
Grapefruit Mockjito	\$5

CRAFT BEERS / CIDERS

ON TAP

Pilsner Urquell (Czech) 300ml / 500ml <i>The world's first pilsner, best enjoyed with a smooth head foam (ABV: 4.4%)</i>	\$10 / \$14
Heverlee Witte (Belgium) 300ml / 500ml <i>Medium bodied beer with slightly fruity flavour (ABV: 4.8%)</i>	\$10 / \$14

BOTTLES

Peroni Nastro Azzurro (Italy) 330ml <i>A unique recipe with maize, spring barley and malt, crisp & refreshing. (ABV: 5.1%)</i>	\$10
Mearitime London Pale Ale (England) 330ml <i>Fruity citrus flavours and a bitter finish with aroma of spearmint (ABV: 4.3%)</i>	\$10
Blue Moon (USA) 355ml <i>Belgium-style wheat beer, smooth creamy finish with citrus notes (ABV: 5.4%)</i>	\$10
O'hara's Irish Stout (Ireland) 330ml <i>Award winning Irish stout with robust roast flavour & espresso-like finish (ABV: 4.3%)</i>	\$10

CIDERS

Magners Irish Ciders - Pear (Ireland) 330ml <i>Distinctive character & a delicately refreshing taste of pears, sweet & dry on the finish (ABV: 4.5%)</i>	\$10
Magners Irish Ciders - Berry (Ireland) 330ml <i>A blend of strawberry, raspberry & blackcurrant. Sweet fruity cider with a crisp refreshing finish (ABV: 4%)</i>	\$10

HOUSE WINES

Misty Cove Sauvignon Blanc 2017 (White) Glass / Bottle	\$12 / \$46
Misty Cove Pinot Noir 2017 (Red) Glass / Bottle	\$12 / \$46

ALCOHOLIC COCKTAILS

★ Lychee Sake <i>Lychee puree, sake, nata de coco</i>	\$8
Yuzu Sake <i>Yuzu, sake, aloe vera</i>	\$8
Ume Shandy <i>Ume plum liquor, Pilsner Urquell</i>	\$8
★ Ume Lime <i>Ume plum liquor, calamansi juice, aloe vera</i>	\$8

FLOATS

Coke Float	\$6.50
♻️ Root Beer Float	\$6.50
Matcha Float	\$7.50
Milo Float	\$7
Milo Godzilla <i>Topped with Milo powder and a scoop of gelato</i>	\$8.50
Coffee Float	\$8.50
Affogato	\$6.50

SPECIALITY BEVERAGES

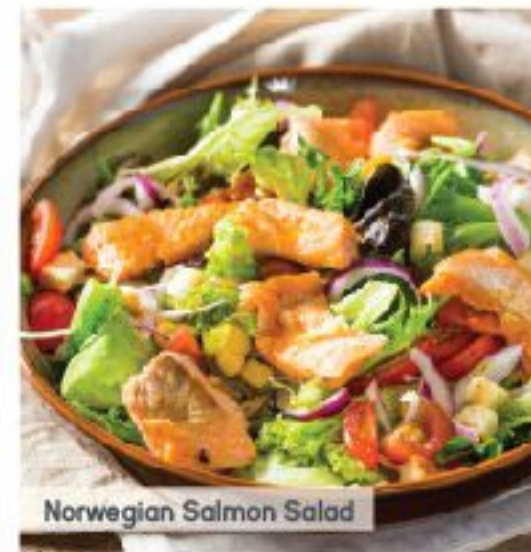
Espresso	\$4
Cappuccino	\$5.50
Latte	\$5.50
Long Black	\$4 / \$4.50 (iced)
Iced White Coffee	\$6.50
Mocha	\$6 / \$6.50 (iced)
Rose Gold Latte	\$5.50 / \$6.50 (iced)
Matcha Latte	\$6 / \$6.50 (iced)
Chocolate	\$6 / \$6.50 (iced)

TEA

Breakfast	\$4.50	Earl Grey	\$4.50
Peppermint	\$4.50	Chamomile	\$4.50
Green Tea	\$4.50		

JUICE / WATER / CANNED DRINKS

Apple	\$4.50	Coke	\$3
Orange	\$4.50	Diet Coke	\$3
Sprite	\$3	Soda Water	\$3
Bottled Water	\$2.50	Root Beer	\$3



Norwegian Salmon Salad



Beef Bolognese



Fish & Chips



Har Cheong Fried Chicken with Waffles



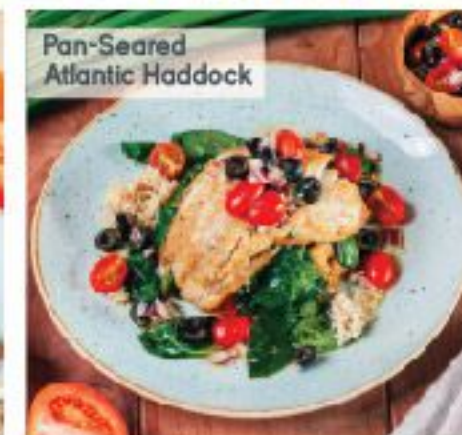
Chilli Crab Pasta



Sticky Pork Ribs



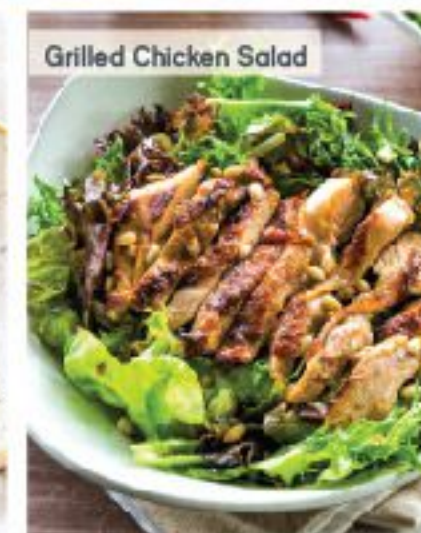
Surf & Turf



Pan-Seared Atlantic Haddock



Grilled Chicken Pesto



Grilled Chicken Salad



Sakura Ebi Pasta

All prices are subject to service charge & prevailing government taxes. Additional takeaway charges of \$0.50/packaging will apply for take-outs.

FINGER FOOD

Fried Chicken Wings (Choice of Plain/Spicy glazed) 2 homemade fried chicken wings	\$6
Truffle Floss Fries Crispy fries topped with chicken floss & truffle aioli	\$6
★ Mentaiko Fries Crispy fries topped with mentaiko mayo & nori seaweed	\$6
Fries (plain) Comes with aioli	\$4
Sausages & Mash Arabiki chicken cheese sausages with mash, caramelized onions & mustard	\$8
Shrimp & Calamari Crispy soft shell prawns & squid with aioli dip	\$12

APPETISERS

Soup of the Day Fresh soup prepared daily (please check with crew)	\$7
★ Mushroom Cheese Potato Croquette Breaded potato croquette stuffed with mushroom & cheese, served with soffritto	\$7
Grilled Corn with Parmesan Grilled corn with parmesan cheese	\$5
Duo of Dips with Garlic Bread Garlic ciabatta served with housemade Japanese goma hummus & cucumber yoghurt	\$5
Garlic Bruschetta with Tomatoes & Olives Grilled garlic ciabatta, baby tomatoes, olive & rocket	\$7
Charred Broccoli Salad Roasted broccoli with yoghurt dressing & toasted almonds	\$8
Classic Caesar Salad Romaine lettuce, Caesar dressing, bacon bits, parmesan cheese & croutons	\$8
★ Roasted Veggies & Feta Roasted assorted veggies glazed with honey, with crumbled feta & balsamic reduction	\$8
★ Truffle Mushroom Baked Eggs Gratin of bacon, sauteed mushrooms & baked eggs served with garlic toast	\$9

★ Grubbers' favourites

👶 Kid-friendly option

🌿 Vegetarian option

🌶️ Spicy

MAINS

★ Har Cheong Fried Chicken with Waffles (Sambal / Plain Mayo) Shrimp paste marinated fried chicken with waffles, mixed greens & maple syrup	\$15
Sticky Pork Ribs 4pcs of pork ribs with char siew sauce, mash, caramelized onion, soffritto	\$16
🐟 Miso-Glazed Salmon Steak Norwegian salmon glazed with honey miso, served with fried egg, garlic toast & mixed greens.	\$17
★ Pan-Seared Atlantic Haddock Haddock fish with quinoa, baby spinach & olive tomato salsa	\$17
🐟 Fish & Chips Battered fish fillet with fries, remoulade, mixed greens	\$17
Grilled Chicken Salad Grilled chicken, cherry tomatoes, corn, pine nuts & honey mustard dressing	\$14
★ Norwegian Salmon Salad Seared Norwegian salmon, wafu dressing, onions, cherry tomatoes, corn, croutons	\$16

<i>Available all day on weekdays & after 12pm on weekends</i>	
★ Surf & Turf Grilled wagyu beef steak with crispy soft shell prawns (mushroom sauce or rosemary red wine sauce)	\$24
Ribeye Steak 200g of ribeye steak with mash (rosemary red wine sauce or mushroom sauce)	\$22

PASTAS

<i>Available all day on weekdays & after 12pm on weekends</i>	
★ Sakura Ebi with Prawns Linguine, fried sakura ebi, prawns & a hint of mentaiko	\$18
🐟 Bacon Carbonara Linguine, fried bacon, egg yolk, touch of cream	\$16
🌶️ Chilli Crab Linguine, spicy chilli crab sauce, whole crispy soft-shelled crab	\$19
★ Grilled Chicken Pesto Linguine, grilled chicken steak, housemade basil pesto (Spicy/Non-spicy)	\$16
🐟 Beef Bolognese Linguine, beef ragout, parmesan cheese	\$16
🌿 Mushroom, Cheese & Rocket Linguine, light cream, assorted mushrooms, wild rocket	\$16



All prices in this menu are subject to service charge & prevailing government taxes.
Additional takeaway charges of \$0.50/packaging will apply for take-outs.