



**CATERING MENU
2022**

Before you start

- Minimum order \$500
- Delivery fees apply
- Minimum order of 12 units per item
- Prices do not include GST
- All our packaging is recyclable or biodegradable
- Cancellations within five business days of the event will result in a fee equivalent to the full invoice cost

Mabu Mabu acknowledges the Traditional Owners of the land on which we are based in Narm (Melbourne); the Wurundjeri and neighbouring Boonwurrung Peoples of the Kulin Nation, and we pay our respects to their Elders, past and present.

We also acknowledge and pay respect to our chef's cultural heritage; the Komet Tribe of the Meriam People of Mer Island in the Torres Strait.

Mabu Mabu is an Indigenous owned food business on a mission to make native ingredients the hero of the Australian kitchen.

Mabu Mabu is a saying from the Torres Strait that means 'help yourself.' The Torres Strait is a multicultural place where Asian and Polynesian flavours have strongly influenced our cooking.

We believe that food is one of the greatest ways we can share both culture and community and look forward to introducing you to ours.

MORNING AND AFTERNOON TEA

- Homemade damper with gold syrup whipped butter - \$6.5 ^{VV}
Choice of wattleseed, pumpkin, or saltbush
- Strawberry gum scones with hibiscus jam and cinnamon myrtle whipped cream - \$6 ^{GF} (VV option with coconut yoghurt)
- Lamington with Mabu Mabu wattleseed cocoa and toasted coconut - \$7
- Coconut chia pots with native and seasonal fruits - \$6 ^{VV, GF}
- Hibiscus granola bar - \$6.5 ^{VV, GF}
- Lemon myrtle seasonal fruit cups \$6 ^{VV, GF}
- Assorted danishes and pastries with a strawberry gum sugar - \$6.5
- Saltbush cornbread with herb medley - \$6 ^{VV, GF}
- Pumpkin and desert herbs savoury muffin - \$6 ^{VV, GF}
- Lemon aspen and pepperberry spiced popcorn - \$4 ^{VV, GF}
- Mini quiches with pickled mushrooms and sea succulents - \$5 ^V
- Confit bush tomato tart - \$5 ^V
- Croissant with rosella jam and golden syrup whipped butter - \$8

CAKES

- Wattleseed chocolate caramel tart - \$6.5
- Lemon myrtle cookie sandwich - \$6.5
- Macadamia, salted caramel cookie sandwich - \$6.5
- Chocolate brownie with wattleseed dust - \$6 ^{GF}
- Wattleseed chocolate almond meringue cake - \$8 ^{GF}
- Carrot cake - \$6 ^{VV, GF}
- Sour cherry and lemon cake \$6.50
- Strawberry gum berry crumble cheesecake - \$8
- Banana cake - \$6 ^{VV}
- Chocolate slice - \$6 ^{VV, GF}
- Lemon myrtle mandarin & polenta petit four - \$6.50 ^{GF}
- Wattleseed cherry chocolate cake - \$6 ^{VV}
- Rosella berry velvet cake - \$8
- Coconut and raspberry slice - \$6 ^{VV}

TEA & COFFEE

Hot water urn with premium teas and instant coffee, milk and sugar options, biodegradable cups - \$60 hire + \$3 per person. Ceramic cups - \$3 ea.

SOFT DRINKS

- Fresh-market juice - \$6
- Capi, Cola, Ginger Beer, Lemonade - \$5

LUNCH BOXES

LUNCH BOX - \$25

Seasonal salad with desert lime dressing ^{VV, GF} and choice of protein, accompanied by a lemon myrtle fruit cup ^{VV, GF} and a chocolate slice ^{VV, GF}

- Seared kangaroo ^{DF, GF}
- Lemon aspen grilled salmon ^{DF, GF (+ \$3)}
- Island spiced poached chicken ^{DF, GF}
- Wattleseed char grilled king oyster mushrooms ^{VV, GF}
- Island marinated tofu ^{VV, GF}

TACO BOX - \$25

Choice of two tacos ^{GF} accompanied by saltbush cornbread with herb medley ^{VV, GF} and a lemon myrtle fruit cup ^{VV, GF} - \$25:

- Poached chicken ^{DF}
- Slow-cooked kangaroo ^{DF}
- Lemon aspen crumbed blue grenadier ^{DF, GF (+\$2)}
- Spiced cauliflower ^{VV}
- Spiced kassava/yam ^{VV}

TUCK SHOP BOX - \$25

- Damper with golden syrup whipped butter ^{VV}
- Emu kabana ^{DF, GF}
- Charred seasonal vegetables ^{VV, GF}
- Lemon aspen infused olives ^{VV, GF}
- Semi-firm cheese ^{V, GF}
- Hibiscus chutney ^{VV, GF}
- Pickled sea succulents ^{VV, GF}
- Seasonal fruits, trail mix ^{VV, GF}
- Candied macadamia & finger lime dip ^{VV, GF}
- Mix of yam and taro crisps ^{VV, GF}

SALAD BOWLS - \$16.5

Large individual salad bowl with desert lime dressing ^{VV, GF}
add a protein:

- Island spiced poached chicken - \$3 ^{DF, GF}
- Seared kangaroo - \$3 ^{DF, GF}
- Lemon aspen grilled salmon- \$5 ^{DF, GF}
- Wattleseed char grilled king oyster mushrooms - \$3 ^{VV, GF}
- Island marinated tofu - \$3 ^{VV, GF}

SHARING

RECOMMENDED QUANTITIES:

3-6 ITEMS PER GUEST FOR THE FIRST HOUR

2-4 ITEMS PER GUEST FOR EVERY ADDITIONAL HOUR

- Kangaroo sausage roll, smoky bush tomato relish - \$6.5
- Portobello stuffed mushrooms, finger lime macadamia yam paté, tamarind chutney - \$5.5 ^{VV, GF}
- Emu "ebur in blanket" with smoky tamarind chutney - \$5.5
- Spiced chicken skewers, green tomato sauce - \$6.5 ^{DF, GF}
- Seasonal vegetable sausage rolls, native fruit chutney - \$6.5 ^V
- Desert spiced lamb koftas , smoky bush tomato relish - \$6.5 ^{GF}
- Kangaroo skewers, pepperberry molasses - \$6.5 ^{DF, GF}
- Dolmades, macadamia finger lime cream, crispy saltbush - \$5.5 ^{VV, GF}
- Bush tomato braised jackfruit, taro crisps - \$9 ^{VV, GF}
- Cured wild boar with hibiscus glaze, damper roll - \$6.5 ^{DF}
- Saltbush and pepperberry fried crocodile with chilli aioli - \$6.5

MABU SLIDERS

Brioche bun with your choice of filling. Served with saltbush chimichurri, aioli and salad greens – \$9.5

- Desert spiced zucchini ^V
- Island marinated chicken
- Grilled kangaroo fillet
- Pepperberry BBQ lamb brisket, celeriac remoulade

ISLAND TACOS

Island tacos ^{GF} with your choice of protein – \$9.5

- Island marinated chicken ^{DF, GF}
- Pulled, slow cooked kangaroo ^{DF, GF}
- Lemon aspen crumbed blue grenadier ^{DF, GF}
- Desert spiced cassava / yam ^{VV, GF}
- Wattleseed roasted cauliflower ^{VV, GF}
- Crumbed eggplant tacos with pickled karkalla ^{VV, GF}

V = VEGETARIAN | VV = VEGAN | DF = DAIRY FREE | GF = GLUTEN FREE

FOR ALL ENQUIREIS, PLEASE EMAIL: hello@mabumabu.com.au

CANAPÉS

RECOMMENDED QUANTITIES:

4-6 ITEMS PER GUEST FOR THE FIRST HOUR

3-5 ITEMS PER GUEST FOR EVERY ADDITIONAL HOUR

- Seared kangaroo on endive, karkalla aioli - \$6.50 ^{DF, GF}
- Namas - coconut cured kingfish with chilli and lime, on betel leaf - \$6.5 ^{DF, GF}
- Crocodile vol au vent, crispy saltbush - \$8
- Charred grilled okra, native dukkah, bunya nut cream - \$6 ^{VV, GF}
- Smoked chicken in lemon aspen zucchini roll, samphire cream - \$6 ^{DF, GF}
- Barbeque lamb brisket sliders, pickle celeriac & samphire - \$6.5
- Pickle watermelon, pepperberry feta, crispy salt bush - \$4 ^{V, GF}
- Warrigal greens & cassava croquette, aioli - \$6 ^{VV, GF}
- Spiced prawn tostadas, smoky bush tomato chutney - \$8.50 ^{DF, GF}
- Confit bush tomato tart with sea blithe - \$5 ^V
- Pickled mushroom and wattleseed quiche - \$5 ^V
- Pepperberry sweet potato bruschetta, finger lime cream - \$5 ^{VV, GF}
- Cucumber rounds with pepperberry feta - \$4 ^{V, GF}
- Lemon aspen zucchini gougère, green tomato chutney- \$6.5 ^{GF}
- Desert spiced jackfruit cigar, smoky tamarind chutney - \$4 ^{VV, GF}
- Cassava crostini, yam paté, native currants - \$5 ^{VV, GF}
- Maple glaze pumpkin, candied macadamia & finger lime cream - \$5 ^{VV, GF}
- Purple yam, bush tomato relish, crispy saltbush - \$5 ^{VV, GF}
- Wattleseed smoked king brown oyster steaks - \$7 ^{VV, GF}
- Blackened Brussels sprout skewers with chimichurri - \$8 ^{VV, GF}

- Mini cannoli, ricotta filling infused with strawberry gum, cinnamon myrtle, or wattleseed and chocolate - \$8.50
- Wattleseed chocolate pavlova bird's nest, strawberry gum cream - \$6.50 ^{GF}
- Coconut panna cotta, hibiscus coulis, candied macadamia crumb - \$7 ^{VV, GF}

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GRAZING

GRAZING PLATTER

Grazing platter (for 8 pax) - \$220

Grazing table (minimum of 4 platters)

- A selection of damper (*saltbush, pumpkin & wattleseed*) ^{VV}
- Emu kabana ^{DF, GF}
- Wild boar salami ^{DF, GF}
- Yam chips ^{VV, GF}
- Hibiscus chutney ^{VV, GF}
- A selection of cheese ^{V, GF}
- Local seasonal fruits ^{VV, GF}
- Pickle mushrooms and wattleseed tarts ^V
- Crudités ^{VV, GF}
- Bunga nut and yam dip ^{VV, GF}
- Mixed nuts ^{VV, GF}
- Taro crisps ^{VV, GF}
- Gin infused olives ^{VV, GF}
- Charred Brussels sprouts ^{VV, GF}
- Lemon aspen char-grilled okra ^{VV, GF}

EXTRAS

EQUIPMENT HIRE

- Glassware - \$3 per unit
- Biodegradable plates and cutlery - \$1.70 per person
- Ceramic plates - \$6 per person
- Stainless steel cutlery - \$2 per person
- Gas/Electric warmer hire - \$475 each
- Trestle tables - \$70 each
- Tablecloths - \$11 each

STAFF HIRE

- Plating items onto platters - \$60
- Waiters and bar staff - \$40 per hour
- Chef and kitchen staff - \$60 per hour
- Extra charge for cooking and outdoor set up equipment

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BAR SERVICE

BAR SERVICE ON CONSUMPTION - \$500 MIN SPEND

WINE

First Creek Botanica - NV Cuvee Sparkling, *Hunter Valley NSW* - \$45
Munificent - Prosecco, *King Valley VIC* - \$54
Barrington - Brut Cuvée, *Tasmania* - \$76

Angas & Bremer - Pinot Grigio, *Langhorne Creek, SA* - \$40
Jim Barry, The Atherley - Riesling, *Clare Valley, SA* - \$44
Parish Vineyard, - Riesling, *Coal River Valley, TAS* - \$76
Deviation Road - Sauvignon Blanc, *Adelaide Hills, SA* - \$47
Gippsland Wine Co - Chardonnay, *Gippsland, VIC* - \$54
Giant Steps, Sexton - Chardonnay, *Yarra Valley, VIC* - \$87

Dominique Portet Fontaine - Rose, *Yarra Valley* - \$46

Mount Macleod - Pinot Noir, *Gippsland, VIC* - \$44
Rising - Gamay, *Yarra Valley, VIC* - \$71
Kooyong Haven - Pinot Noir, *Mornington Peninsular, VIC* - \$76

Alpha Box & Dice, Tarot - Grenache, *McLaren Vale, SA* - \$40
Tarrawarra Estate - Nebbiolo, *Yarra Valley, VIC* - \$74
Vasse Felix Filius - Cabernet Sauvignon, *Margaret River, WA* - \$65
Boucher - Shiraz, *Heathcote, VIC* - \$50
Toolangi - Shiraz, *Yarra Valley, VIC* - \$60

BEER & TINNIES

Stomping Ground, IPA, Pale Ale, Lager - \$10
Treehouse, Apple Cider - \$10
Native Soda, Aniseed Myrtle Selzter - \$12
Native Soda, Davidson Plum and Rosella - \$12

SOBER & SOFTIES

Seasonal Native Fruit Cordial with Soda - \$8.5
NON, Lemon Marmalade and Hibiscus - \$55 per bottle (750ml)
Strangelove, Coastal Tonic - \$4.5

Sobah, Lemon Aspen Pilsner - \$7.5
Sobah, Finger Lime Cerveza - \$7.5
Sobah, Pepperberry IPA - \$7.5

Capi, Cola, Ginger Beer, Lemonade - \$5

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