

Big Esso

Mabu Mabu is an expression in the Torres Strait that means 'help yourself.' We love to enjoy food as a community, surrounded by the people we love. That's the ethos of 'Big Esso' - we are all one big family, sharing and giving thanks.

'Big Esso' means 'the biggest thank you.' It is an acknowledgment we make full-heartedly and in recognition of our Elders and community who have kept our culture alive, including our chef's cultural heritage: the Komet Tribe of the Meriam People of Mer Island in the Torres Strait.

15% surcharge on public holidays

SMALL SHARE

Freshly shucked oysters - natural, pepperberry mignonette or finger lime and rivermint - 6

Croquettes - cassava and Warrigal greens, saltbush chimichurri aioli - 14^{vv}

Croquettes - tin meat (corned beef), pickled karkalla aioli - 14

Bush tomato pippies, samphire, sea parsley, macadamia, charred lime - 24

Namas - island style coconut cured kingfish, chilli, coriander, taro crisps - 23

Tea grass periwinkles, crispy noodles, broth - 23

Kangaroo tail and pepperberry bourguignon, island fried scone - 22

Purple yam and cassava terrine, quandong chutney - 18^{vv}

Saltbush and pepperberry fried crocodile, smoked oyster aioli - 25

Lemon aspen wild sunflower roots, bunya nut and yam pate - 18^{vv}

Stuffed cuttlefish, wild rice, sea blite, morcilla, green tomato and desert lime salsa verde - 27

Charred peach, rivermint, candided quandongs, native dukkah - 18^{vv}

Pickled guava, radicchio, crispy nettles, desert lime - 17^{vv}

BIG SHARE

Rock baked yam, sea parsley, saltbush and Warrigal greens chimichurri, pickled karkalla - 22^{vv}

Charred Napa cabbage, wiry ground berries, bunya crumb, karkalla vinaigrette - 22^{vv}

Wild boar, native lemongrass, pig's blood, Warrigal greens, crispy nettles and labneh - 32

Bucket of charred king prawns, spiced sea succulents, house made native cocktail sauce - market price

Saltbush and macadamia lamb rack, pepperberry bordelaise, pickled quandong, celeriac remoulade, crispy saltbush - 42

Whole quail with damper, peach, native currant stuffing, purple potato chips - 38

Charred emu, kutjera (desert raisin), pepperberry, molasses, cassava crisps - 42

Zura kingfish wings, consomme, Warrigal greens, wild rice - 38

SIDES

Saltbush or pumpkin damper, golden syrup butter - 9^{vv}

Lemon aspen fries - 9^{vv}

Island wild rice, shallots, roasted macadamia - 16^{vv}

We are working towards a sustainable and socially driven supply chain. Where possible, we source from First Nations, queer-led, women-led, and environmentally conscious producers who align with our ethos.

Mabu Mabu acknowledges the Traditional Owners of the land on which we are based in Naarm (Melbourne); the Wurundjeri and neighbouring Boonwurrung Peoples of the Kulin Nation, and we pay our respects to their Elders, past, present and emerging. Sovereignty was never ceded.

TAP & TINNIES

Stomping Ground, Lager - Pot 7 / Pint 13
Stomping Ground, Pale Ale - Pot 8 / Pint 14

Modus Operandi, Cerveza - 12
Stone and Wood, Pacific Ale - 10
Two Birds, Summer Ale - 11
Ocean Reach Brewery, Pale Ale - 11
Two Bays Brewing Co., Pale Ale (GF) - 15
Stomping Ground, IPA - 12
Ocean Reach IPA - 11
Capital Brewing Co., Summit Ale (3.5%) - 11
Tallboy and Moose Sunray XPA - 12
Two Birds, Sunset Ale - 11
Ocean Reach Brewery, Porter - 12
Stomping Ground Kriek, Cherry Wild Ale - 13

Treehouse, Apple Cider - 10
Stomping Ground, Raspberry Smash (sour) - 12
Stomping Ground, Watermelon Smash (sour) - 12

Native Soda, Aniseed Myrtle Selzter - 12
Native Soda, Davidson Plum and Rosella - 12

SOBER & SOFTIES

NON, Lemon Marmalade and Hibiscus - 12/60
House Seasonal Native Fruit Cordial with Soda - 9
Strangelove, Coastal Tonic - 5
Sobah, Lemon Aspen Pilsner - 8
Sobah, Finger Lime Cerveza - 8
Sobah, Pepperberry IPA - 8

Capi, Cola, Ginger Beer, Lemonade - 5

WINE

First Creek Botanica - NV Cuvee Sparkling, Hunter Valley NSW - 10/50
Munificent - Prosecco, King Valley VIC - 13/60
Coombe Farm - Sparkling Brut, Mudgee NSW - 70
Bird In Hand - Sparkling, Adelaide Hills, SA - 72
Barringwood - Brut Cuvée, Tasmania - 84

Angas & Bremer - Pinot Grigio, Langhorne Creek, SA - 10/40
Garagiste Le Staigiare - Pinot Gris, Mornington Peninsular, VIC - 68
Minimum - Charonnay (Natural), Goulburn Valley - 14/56
Jim Barry, The Atherley - Riesling, Clare Valley, SA - 11/44
Parish Vineyard, - Riesling, Coal River Valley, TAS - 84
Deviation Road - Sauvignon Blanc, Adelaide Hills, SA - 13/52
Nick Spencer Tumbarumba - Gruner Vetliner, Tumbarumba, NSW - 14/68
John Duval Plexus - Marsanne, Rousanne, Viognier, Barossa SA - 72
Gippsland Wine Co - Chardonnay, Gippsland, VIC - 15/60
Dexter - Chardonnay, Mornington Peninsular, VIC - 78
Giant Steps, Sexton - Chardonnay, Yarra Valley, VIC - 96

Dominique Portet Fontaine - Rose, Yarra Valley - 12/51
Lucky Cat - Amber Gris, King Valley, VIC - 56
Chaffey Bros, Lux Venit - Rose, Barossa, SA - 65

Rising - Gamay, Yarra Valley, VIC - 78
Mount Macleod - Pinot Noir, Gippsland, VIC - 12/48
Seville Sown - Pinot Noir, Yarra Valley, VIC - 64
Kooyong Haven - Pinot Noir, Mornington Peninsular, VIC - 95
Minimum - Syrah/Sangiovese (chilled option), Goulburn Valley - 14/56
Alpha Box & Dice, Tarot - Grenache, McLaren Vale, SA - 11/44
John Duval Plexus - Grenache Shiraz Mourvedre, Barossa Valley, SA - 68
Hither & Yon - Nero D'Avola, McLaren Vale, SA - 66
Heirloom - Touriga, Adelaide Hills, SA - 72
Vigna Cantina - Sangiovese, Barossa Valley, SA - 14/56
Tarrawarra Estate - Nebbiolo, Yarra Valley, VIC - 82
Vasse Felix Filius - Cabernet Sauvignon, Margaret River, WA - 70
Boucher - Shiraz, Heathcote, VIC - 13/52
Toolangi - Shiraz, Yarra Valley, VIC - 65
Wirra Wirra RSW - Shiraz, McLaren Vale, SA - 110

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