



**CATERING MENU
2022**

Click me!

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

CAKES

- Wattleseed chocolate caramel tart - \$6
- Lemon myrtle cookie sandwich - \$6
- Macadamia, salted caramel cookie sandwich - \$6
- Chocolate brownie with wattleseed dust - \$5 ^{GF}
- Carrot cake - \$6 ^{VV GF}
- Sour cherry and lemon cake \$6.50
- Apple ginger oat cake - \$6.50 ^{VV}
- Banana cake - \$6 ^{VV}
- Chocolate slice - \$6 ^{VV, GF}
- Ginger and molasses cake - \$6 ^{VV}
- 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 available for hire.

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

FOR ALL ENQUIREIS, PLEASE EMAIL HELLO@MABUMANBU.COM.AU

LUNCH BOXES

LUNCH BOX

Seasonal salad with Indigenous dressing, with choice of protein, accompanied by a fruit cup and mini sweet slice – \$25

- Wattleseed char grilled king oyster mushrooms ^{GF VV}
- Island marinated tofu ^{GF VV}
- Kangaroo 'roast beef' ^{GF VV}
- Lemon aspen smoked trout ^{DF GF}
- Island spiced poached chicken ^{DF VV}

TACO BOX

Poached chicken, slow cooked kangaroo, or spiced cauliflower ^{VV} tacos (x2) with with mini empanadas (x3) sea saltbush chimichurri – \$25 ^{GF}

TUCK SHOP BOX

Damper, golden syrup whipped butter, emu kabana/charred jerusalem artichokes, lemon aspen infused olives, pepperberry smoked monforte semi firm cheese, quandong chutney, pickled sea succulents, seasonal fruits, trail mix, candied macadamia & finger lime dip, yam crisps – \$25 ^{VV, GF option}

SALAD BOWLS

Large individual salad bowl with Indigenous dressing - \$16.5 ^{VV GF} or add a protein:

- Wattleseed char grilled king oyster mushrooms - \$6 ^{VV GF}
- Island marinated tofu - \$6 ^{VV GF}
- Kangaroo 'roast beef' - \$8 ^{GF}
- Island spiced poached chicken - \$8 ^{GF}

SOFT DRINKS

- Sobah, Non-Alcoholic Lemon Aspen Pilsner - 8
- Sobah, Non-Alcoholic Finger Lime Cerveza - 8
- Sobah, Non-Alcoholic Pepperberry IPA - 8
- Capi, Cola, Ginger Beer, Lemonade - 3

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SHARING

RECOMMENDED QUANTITIES:

2-4 ITEMS PER GUEST FOR THE FIRST HOUR

2- ITEMS PER GUEST FOR EVERY ADDITIONAL HOUR

- Gnocchi cups with warrigal greens and macadamia pesto - \$9 ^{GF VV}
- Emu "bird in blanket" - \$5.5
- Cured wild boar with hibiscus glaze, damper roll - \$6.5
- Chicken skewers, sea salt bush chimichurri - \$6.5 ^{GF}
- Desert spiced lamb kofta with chimichurri yoghurt - \$6.5 ^{GF}
- Saltbush and pepperberry crocodile with chilli aioli- \$6.5
- Dolmades, lemon myrtle labneh, crispy saltbush - \$5.5 ^{GF (VV option)}
- Kangaroo skewers with saltbush chimichurri - \$6.5 ^{GF}
- Kangaroo sausage rolls with house bush tomato sauce - \$6.5
- Lentil and wattleseed sausage rolls with native fruit chutney - \$6.5 ^{VV}
- Portobello stuffed mushroom, finger lime & yam pate, quandong chutney - \$5.5 ^{GF VV}

MABU SLIDERS

Brioche bun with your choice of filling. Served with house quandong chutney, aioli and salad greens – \$10.5

- Desert spiced zucchini
- Island marinated chicken
- Grilled kangaroo fillet
- Pepperberry bbq lamb brisket

ISLAND TACOS

Island Tacos with your choice of protein – \$9.5

- Island marinated chicken ^{DF GF}
- Namas - coconut cured ocean fish ^{DF GF}
- Pulled, slow cooked kangaroo ^{DF GF}
- Desert spiced cassava / yam ^{VV GF}
- Wattleseed roasted cauliflower ^{VV GF}
- Crumbed Eggplant tacos with pickled karkalla ^{VV GF}

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CANAPÉS

RECOMMENDED QUANTITIES:

4-6 ITEMS PER GUEST FOR THE FIRST HOUR

2-4 ITEMS PER GUEST FOR EVERY ADDITIONAL HOUR

- Pickle watermelon, pepperberry feta, crispy salt bush - \$4 ^{GF}
- Mini vegan empanadas with native herb salsa - \$4 ^{VV, GF}
- Cucumber rounds with pepperberry feta - \$4 ^{GF}
- Cassava crostini, yam pate, native currants - \$5 ^{VV, GF}
- Pickled mushroom and wattleseed quiche - \$5

- Lentil desert spiced cauliflower mini pies - \$6
- Purple potato with macadamia cream and crispy saltbush - \$5 ^{VV, GF}
- Pepperberry sweet potato bruschetta, finger lime cream - \$5 ^{VV, GF}
- Purple yam, bush tomato relish, crispy saltbush - \$5 ^{VV, GF}
- Confit bush tomato tart with sea blithe - \$5 ^{VV}
- Maple glaze pumpkin, candied macadamia & finger lime cream - \$5 ^{VV, GF}
- Charred grilled okra, native dukkah, bunya nut cream - \$6 ^{VV, GF}

- Namas - coconut cured kingfish with chilli and lime, on betel leaf - \$6.5 ^{GF}
- Smoked chicken in lemon aspen zucchini roll, samphire cream - \$6 ^{GF}
- Spiced kangaroo tartare on charcoal crisp - \$6.50 ^{GF}
- Barbeque lamb brisket sliders, pickle celeriac & samphire - \$6.5
- Ricotta sweetcorn fritters, smoked salmon, horseradish & karkalla cream - \$6.5 ^{GF}
- Wattleseed smoked king brown oyster steaks - \$7 ^{VV, GF}
- Pepperberry kangaroo vol-au-vent, crispy nettles, native currants - \$8
- Blackened brussel sprout skewers with chimichurri - \$8 ^{VV, GF}
- Pepperberry prawn tostadas, quandong chutney - \$8.50 ^{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

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GRAZING

GRAZING PLATTER

Grazing platter for 8 pax - \$220 optional vegan and/or gluten free

Grazing table (minimum of 4 platters)

- A selection of damper (saltbush, pumpkin & wattleseed)
- Emu kabana
- Wild boar salami
- Quandong chutney
- Taro crisps
- A selection of 3 Australian cheese
- Local seasonal fruits
- Pickle mushrooms and wattleseed tart (8 in each box)
- Veggie sticks
- Bunga nut and yam dip
- Mixed nuts
- Charcoal yam biscuits
- Gin infused olives
- Charred jerusalem artichokes
- Lemon aspen charred brussel sprouts skewers

EXTRAS

EQUIPMENT HIRE

- Glassware - \$2 per unit
- Biodegradable plates and cutlery - \$1.50 per person
- Ceramic plates - \$6 per per person
- Stainless steel cutlery - \$2 per person
- Gas/Electric warmer hire \$350
- Trestle tables \$70
- Tablecloths \$11 each

STAFF HIRE

- Plating items onto platters - \$60
- Waiters and bar staff - \$60 per hour
- Chef and kitchen staff - \$80 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
Barringtonwood - 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 - 3

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