

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 acknowledgement 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.

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.

Kara Meta

SAUCES - 14.5

*Organic Tomato Sauce
Pineapple Hot Sauce
Green Tomato Hot Sauce
Island Marinade*

Chilli Paste - 18.5

SPICES- 14.5

*Strawberry Gum
Lemon Myrtle
Lemon Aspen Salt
Desert Herbs Seasoning
Cinnamon Myrtle
Pepperberries
Wattleseed
Saltbush*

TEAS

*Mabu Mabu Chai - 18.5
Blak Mint - 16
Aba's Tea - 18
Wattleseed Hot Chocolate - 18*

JAMS - 16.5

*Hibiscus & Strawberry Gum
Pepperberry & Plum*

MERCH

*Mabu Mabu Cookbook - 45
Big Esso Tee - 40
Debe Lag Lag Stubby - 10.5*

A LITTLE TASTE

Saltbush & Warrigal greens Damper, golden syrup butter - 10 ^{VV}
(add choice of Meta jam, +2)

Wattleseed & Pumpkin Damper, golden syrup butter - 10 ^{VV}
(add choice of Meta jam, +2)

Bush Tomato Scones w/ Macadamia spiced butter - 12

Lemon aspen Fries - 12 ^{VV, GF}

Croquettes - Cassava & Warrigal greens, Tamarind aioli - 16 ^{VV, GF}

Croquettes - Tin Meat (corned beef), black garlic aioli - 16 ^{GF}

Emu liver parfait, muscat grapes & Lotus root crisps - 24 ^{GF}

Kangaroo tartare, Saltbush gelée, Macadamia, tapioca crisp - 26 ^{GF}

Saltbush cured Sardines, pine nut verde, crispy Damper - 26

SHELL LIFE

Oysters - natural, Lemon Myrtle mignonette or charred
Sunrise limes - 1/2 Doz 39 / ea 7 ^{GF}

Razor clams, spiced shallots, Makrut lime leaves, Sea Kelp - 27 ^{GF}

Sweet nutty Goolwa Pipi's, w/ Tamarind, garlic shoots,
Meta Macadamia chili, Sea blite - 28 ^{GF}

SPRING HARVEST

Tempura Saltbush, Warrigal greens, zucchini flowers,
Meta chimichurri - 26 ^{VV, GF}

Baby cos, pickled Guava, native dukkah, fried capers - 22 ^{VV, GF}

Pickled Watermelon, Warrigal greens chimichurri, Karkalla,
crispy Saltbush - 24 ^{VV, GF}

Pepperberry Aubergine, Bush Tomato romesco, Macadamia crumb - 26 ^{VV, GF}

Spiced pickled Chokos, baby cucumber, sugar peas,
Macadamia Fingerlime cream, Rivermint oil - 25 ^{VV, GF}

SOMETHING BIG

Charred Yam, Warrigal greens chimichurri, crispy Saltbush - 33 ^{VV, GF}

Whole baby Snapper, lemon aspen, sautéed caper berries & Sea lettuce,
Desert lime nam jim - 52 ^{GF}

Slow cooked Crocodile shank, Native five spice, Meta chilli paste,
crispy Red Sea lettuce - 48 ^{GF}

Kebi Ebur (Charred spatchcock), Bush Tomato mojo rojo,
pickled Samphire & Kohlrabi slaw - 44 ^{GF}

Pepperleaf smoked Emu flat fillet, Hibiscus jus & crispy Cassava - 54 ^{GF}

Saltbush Pork belly, Pepperberry plum sugo, charred pineapple,
Sea blite, fennel - 48 ^{GF}

SWEET THINGS

Wattleseed caramel, Coconut flan, candied Macadamia - 18 ^{GF}

Peppermint gum Mille feuille, dark chocolate crémeux,
Davidson plum jam - 18

Hibiscus & Pepperberry mousse, Macadamia praline,
candied Quandong - 18 ^{VV, GF}

MABU MABU FEED ME | Chef's selection

designed to share

3 course menu - 75 pp | add dessert - 9 pp

5 course menu - 95 pp (including dessert)

(Vegan, gluten free and/or dairy free on request)

VV=Vegan, GF=Gluten Free, 15% surcharge on Sunday and public holidays