

# 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 Sundays and public holidays**

## SMALL SHARE

Freshly shucked oysters - natural, pepperberry mignotte or finger lime - 7

Saltbush or pumpkin damper, golden syrup butter - 9<sup>vv</sup>

Lemon aspen fries - 9<sup>vv</sup>

Croquettes - cassava and Warrigal greens, saltbush chimichurri aioli - 16<sup>vv</sup> or tin meat (corned beef), pickled karkalla aioli - 16

Charred radicchio, pickled carambola, desert lime, crispy saltbush - 18<sup>vv</sup>

Island wild rice, coconut, shallots, roasted macadamia - 19<sup>vv</sup>

Tamarind pippies, bush tomato, samphire, macadamia, charred lime - 25

Namas - island style coconut cured kingfish, chilli, coriander, taro crisps - 26

Saltbush and pepperberry fried crocodile, smoked oyster aioli - 25

Charred arti (octopus), desert lime nam jim, sea noodles - 24

Kangaroo tail and pepperberry bourguignon, island fried scone - 24

Chilli Brussels sprouts, crispy shallots, caper berries, desert spiced macadamia cream - 21<sup>vv</sup>

Saltbush butter glazed purple cauliflower, pickled shallots, muntries - 22<sup>vv</sup>

## BIG SHARE

Rock baked yam, sea parsley, saltbush and Warrigal greens chimichurri, pickled karkalla - 22<sup>vv</sup>

Charred Napa cabbage, pickled muntries, sandalwood crumb, karkalla vinaigrette - 22<sup>vv</sup>

Wild boar, native lemongrass, pig's blood, warrigal greens and labneh - 32

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

Stuffed squid, wild rice, sea blite, morcilla, green tomato and desert lime salsa verde - 35

Bush tomato slow cooked teter (lamb leg), charred sweet pepper, pearl onions, pepperberry bordelaise sauce - 45

Kebi Ebur - wattleseed crumbed spatchcock, Congo pomme purée, quail brown sauce, yam crisps - 38

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

Lemon aspen fried kingfish, pomme frites, smoked oyster aioli - 38

## DESSERT

Hibiscus poached pear, strawberry gum crème Anglaise, candied macadamia crumb - 17

Meta rocky road, pepperberry spiced rosella jelly, strawberry gum marshmallow, saltbush caramel hazelnut brittle, wattleseed chocolate mousse - 18

*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 9 / Pint 13  
Stomping Ground, Pale Ale - Pot 10 / Pint 14

Stone and Wood Pacific Ale - 10  
Ocean Reach Brewery, Pale Ale - 11  
Stomping Ground, IPA - 12  
Tallboy and Moose Sunray XPA - 12  
Two Birds, Sunset Ale - 11  
Mabu Mabu x Stomping Ground x Blackheart and Sparrows Wattleseed Stout - 12  
Stomping Ground Porter - 12

The Hills Cloudy Apple Cider - 12  
Stomping Ground, Raspberry Smash (sour) - 12  
Stomping Ground, Watermelon Smash (sour) - 12  
Sunly Davidson Plum and Berry Seltzer - 12

## **SOBER & SOFTIES**

Capi, Cola, Ginger Beer, Lemonade - 5  
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

## **FIZZY WINE**

First Creek Botanica - NV Cuvee Sparkling, Hunter Valley NSW - 10/50  
Munificent - Prosecco, King Valley VIC - 13/60  
Yugen Lunar Pool Party, Moscato Pet Nat, Mornington Peninsula VIC - 59  
Bird In Hand - Sparkling, Adelaide Hills, SA - 72  
Barringwood - Brut Cuvée, Tasmania - 84

## **SHADES OF WHITE**

Angas & Bremer - Pinot Grigio, Langhorne Creek, SA - 10/40  
Garagiste Le Staigiare - Pinot Gris, Mornington Peninsular, VIC - 68  
Lucky Cat - Amber Gris, King Valley, VIC - 56  
Little Ra Ra Roopa Sauvignon Blanc (skin contact), Pyrenees, VIC - 14/56  
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 - 60  
Dexter - Chardonnay, Mornington Peninsula, VIC - 78  
Giant Steps, Sexton - Chardonnay, Yarra Valley, VIC - 96

## **SHADES OF RED**

Dominique Portet Fontaine - Rose, Yarra Valley - 12/51  
Chaffey Bros, Lux Venit - Rose, Barossa, SA - 65  
  
Rising - Gamay, Yarra Valley, VIC - 16/78  
Mulline Nouveau Pinot Noir, Geelong, VIC - 14/64  
Kooyong Haven - Pinot Noir, Mornington Peninsula, 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 - 16/72  
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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