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CATERING MENU  
2023

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## *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.**











# GRAZING

## GRAZING PLATTER

Grazing platter (for 10 pax) - \$260

Grazing table (minimum of 4 platters)

- A selection of damper (*saltbush, pumpkin & wattleseed*)<sup>VV</sup>
- Kangaroo kabana<sup>DF, GF</sup>
- Wild boar salami<sup>DF, GF</sup>
- Yam chips<sup>VV, GF</sup>
- A selection of Australian cheese<sup>V, GF</sup>
- Local seasonal fruits<sup>VV, GF</sup>
- Dolmades, macadamia finger lime cream, crispy saltbush<sup>VV, GF</sup>
- Crudités<sup>VV, GF</sup>
- Bunga nut and yam dip<sup>VV, GF</sup>
- Mixed nuts<sup>VV, GF</sup>
- Taro crisps<sup>VV, GF</sup>
- Gin infused olives<sup>VV, GF</sup>
- Charred brussels sprouts<sup>VV, GF</sup>
- Lemon aspen chargrilled okra<sup>VV, GF</sup>

# EXTRAS

## EQUIPMENT HIRE

- Glassware - \$3.5 per unit
- Biodegradable plates and cutlery - \$2 ea.
- Ceramic plates - \$6 per person
- Stainless steel cutlery - \$2.5 per person
- Gas/Electric warmer hire - \$475 ea.
- Trestle tables - \$70 ea.
- Tablecloths - \$12 ea.

## STAFF HIRE

- Plating items onto platters - \$60
- Waiters and bar staff - \$50 per hour
- Chef and kitchen staff - \$70 per hour
- Extra charge for cooking and outdoor set up equipment

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

FOR ALL ENQUIRIES, PLEASE EMAIL: [hello@mabumabu.com.au](mailto:hello@mabumabu.com.au)

# 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* - \$53

Tropo - Pinot Gris, *Adelaide Hills, SA* - \$46

Jim Barry, The Atherley - Riesling, *Clare Valley, SA* - \$43

Deviation Road - Sauvignon Blanc, *Adelaide Hills, SA* - \$51

TarraWarra Estate - Chardonnay, *Yarra Valley, VIC* - \$65

Coombe Farm - Rose, *Yarra Valley, VIC* - \$48

Rising - Pinot Noir, *Gippsland, VIC* - \$53

Alpha Box & Dice, Tarot - Grenache, *McLaren Vale, SA* - \$46

Boucher - Shiraz, *Heathcote, VIC* - \$48

## BEER & TINNIES

Stomping Ground, IPA, Pale Ale, Lager - \$12

The Hills, Cloudy Apple Cider - \$12

## SOBER & SOFTIES

Seasonal Native Fruit Cordial with Soda - \$8.5

Strangelove, Coastal Tonic - \$4.5

Selection of Sobah beers (Native Non-Alcoholic Beers) - \$10

Capi - Cola, Ginger Beer, Lemonade - \$5 (250ml) / \$12 (750ml)