



**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 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 - \$6.5 ^{VV}
Choice of wattleseed, pumpkin, or saltbush
- Strawberry gum scones with hibiscus jam and cinnamon myrtle whipped cream - \$6 ^{VV option}
- Hibiscus jam lamington with Mabu Mabu wattleseed cocoa and toasted coconut - \$7
- Coconut chia pots with native and seasonal fruits - \$6 ^{VV, GF}
- Hibiscus granola bar - \$6.5 ^{VV, GF}
- Lemon myrtle seasonal fruit cups \$6 ^{VV GF}
- Assorted danishes and pastries with a strawberry gum sugar - \$6.5
- Saltbush cornbread slice with herb medley - \$6 ^{VV, GF}
- Pumpkin and Mabu Mabu chai savoury muffin - \$6 ^{VV, GF}
- Lemon aspen and pepperberry spiced popcorn - \$4 ^{VV, GF}
- Mini quiches with pickled mushrooms and sea succulents - \$5 ^V
- Confit tomato tart with bush tomato - \$5 ^V
- Croissant with rosella jam and golden syrup whipped butter - \$8

CAKES

- Wattleseed chocolate caramel tart - \$6.5
- Lemon myrtle cookie sandwich - \$6.5
- Macadamia, salted caramel cookie sandwich - \$6.5
- Chocolate brownie with wattleseed dust - \$6 ^{GF}
- Wattleseed chocolate almond meringue cake- \$8 ^{GF}
- Carrot cake - \$6 ^{VV GF}
- Sour cherry and lemon cake \$6.50
- Strawberry gum berry crumble cheesecake - \$8 ^{VV}
- Banana cake - \$6 ^{VV}
- Chocolate slice - \$6 ^{VV, GF}
- Lemon myrtle mandarin & polenta petit four - \$6.50 ^{GF}
- Wattleseed cherry chocolate cake - \$6 ^{VV}
- Hibiscus berry velvet tea cake - \$8
- 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 - \$3 ea.

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

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LUNCH BOXES

LUNCH BOX

Seasonal salad with Indigenous dressing ^{VV, GF}, with choice of protein, accompanied by a lemon myrtle fruit cup ^{VV, GF} and mini chocolate slice ^{VV, GF} – \$25

- Kangaroo 'roast beef' ^{DF, GF}
- Lemon aspen grilled salmon ^{DF, GF (+ \$3)}
- Island spiced poached chicken ^{DF, GF}
- Wattleseed char grilled king oyster mushrooms ^{VV, GF}
- Island marinated tofu ^{VV, GF}

TACO BOX

Poached chicken ^{DF}, slow-cooked kangaroo ^{DF}, spiced cauliflower ^{VV} or spiced kassava/yam ^{VV} tacos ^{GF} (x2) accompanied by saltbush cornbread with herb medley ^{VV, GF} and a lemon myrtle fruit cup ^{VV, GF} - \$25

TUCK SHOP BOX

Damper with golden syrup whipped butter ^{VV}, emu kabana ^{DF, GF}, charred Jerusalem artichokes ^{VV, GF}, lemon aspen infused olives ^{VV, GF}, pepperberry smoked Monforte semi-firm cheese ^{V, GF}, quandong chutney ^{VV, GF}, pickled sea succulents ^{VV, GF}, seasonal fruits, trail mix ^{VV, GF}, candied macadamia & finger lime dip ^{VV, GF}, mix of yam and taro crisps ^{VV, GF} – \$25

SALAD BOWLS

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

- Island spiced poached chicken - \$3 ^{DF, GF}
- Kangaroo 'roast beef' - \$3 ^{DF, GF}
- Lemon aspen grilled salmon- \$5 ^{DF, GF}
- Wattleseed char grilled king oyster mushrooms - \$3 ^{VV GF}
- Island marinated tofu - \$3 ^{VV GF}

SOFT DRINKS

- Fresh-market juice - \$5
- Capi, Cola, Ginger Beer, Lemonade - \$4
- SOBAH, Indigenous non-alcoholic beers with native flavours (*Lemon Aspen Pilsner, Finger Lime Cerveza, Pepperberry*) - \$7.5

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SHARING

RECOMMENDED QUANTITIES:

3-6 ITEMS PER GUEST FOR THE FIRST HOUR

2-4 ITEMS PER GUEST FOR EVERY ADDITIONAL HOUR

- 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
- 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 ^V
- Dolmades, lemon myrtle labneh, crispy saltbush - \$5.5 ^{VV, GF}
- Bush tomato braised jackfruit - \$9 ^{VV, GF}
- Portobello stuffed mushroom, finger lime & yam pate, quandong chutney - \$5.5 ^{VV, GF}

MABU SLIDERS

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

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

ISLAND TACOS

Island tacos ^{GF} with your choice of protein – \$9.5

- Island marinated chicken ^{DF, GF}
- Pulled, slow cooked kangaroo ^{DF, GF}
- Lemon aspen crumbed blue grenadier ^{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

3-5 ITEMS PER GUEST FOR EVERY ADDITIONAL HOUR

- Seared kangaroo on endive, karkalla aioli- \$6.50 ^{GF}
- Namas - coconut cured kingfish with chilli and lime, on betel leaf - \$6.5 ^{GF}
- Vol au vent, crocodile bechamel, crispy saltbush- \$8
- Smoked chicken in lemon aspen zucchini roll, samphire cream - \$6 ^{GF}
- Barbeque lamb brisket sliders, pickle celeriac & samphire - \$6.5
- Spiced prawn tostadas, smoky bush tomato chutney - \$8.50 ^{GF}

- Confit bush tomato tart with sea blithe - \$5 ^V
- Pickled mushroom and wattleseed quiche - \$5 ^V
- Cucumber rounds with pepperberry feta - \$4 ^{V, GF}
- Pickle watermelon, pepperberry feta, crispy salt bush - \$4 ^{V, GF}
- Lemon aspen zucchini gougère, green tomato chutney- \$6.5 ^{GF}
- Desert spiced jackfruit cigar, smokey tamarind chutney - \$4 ^{VV, GF}
- Cassava crostini, yam pate, native currants - \$5 ^{VV, GF}
- Warrigal greens & cassava croquette, aioli - \$6 ^{VV, GF}
- Pepperberry sweet potato bruschetta, finger lime cream - \$5 ^{VV, GF}
- Purple yam, bush tomato relish, crispy saltbush - \$5 ^{VV, GF}
- Maple glaze pumpkin, candied macadamia & finger lime cream - \$5 ^{VV, GF}
- Charred grilled okra, native dukkah, bunya nut cream - \$6 ^{VV, GF}
- Wattleseed smoked king brown oyster steaks - \$7 ^{VV, GF}
- Blackened brussel sprout skewers with chimichurri - \$8 ^{VV, GF}

- Mini cannoli, ricotta filling infused with strawberry gum, cinnamon myrtle, or wattleseed and chocolate - \$8.50 ^{GF}
- Wattleseed chocolate pavlova bird's nest, strawberry gum cream - \$6.50 ^{GF}

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GRAZING

GRAZING PLATTER

Grazing platter (for 8 pax) - \$220

Grazing table (minimum of 4 platters)

- A selection of damper (*saltbush, pumpkin & wattleseed*) ^{VV}
- Emu kabana ^{DF, GF}
- Wild boar salami ^{DF, GF}
- Quandong chutney ^{VV, GF}
- Taro crisps ^{VV, GF}
- A selection of three Australian cheeses ^{V, GF}
- Local seasonal fruits ^{VV, GF}
- Pickle mushrooms and wattleseed tarts ^V
- Veggie sticks ^{VV, GF}
- Bunga nut and yam dip ^{VV, GF}
- Mixed nuts ^{VV, GF}
- Yam biscuits ^{VV, GF}
- Gin infused olives ^{VV, GF}
- Charred jerusalem artichokes ^{VV, GF}
- Lemon aspen char-grilled vegetables ^{VV, GF}

EXTRAS

EQUIPMENT HIRE

- Glassware - \$3 per unit
- Biodegradable plates and cutlery - \$1.50 per person
- Ceramic plates - \$6 per person
- Stainless steel cutlery - \$2 per person
- Gas/Electric warmer hire - \$475 each
- Trestle tables - \$70 each
- Tablecloths - \$11 each

STAFF HIRE

- Plating items onto platters - \$60
- Waiters and bar staff - \$40 per hour
- Chef and kitchen staff - \$60 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
Barrington - 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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