

MABU MABU Tuck Shop

Mabu Mabu is a saying from the Torres Strait that means 'help yourself.' It's how we welcome people to a feast or banquet, and how we like to enjoy food: surrounded by the people we love.

We are an Indigenous owned and operated business determined to make native ingredients part of our contemporary national cuisine.

Join us in celebrating the many Aboriginal and Torres Strait Islander communities who have been gathering, growing, harvesting and using native ingredients for over 60,000 years on the lands now known as Australia.

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, present and emerging. 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. Sovereignty was never ceded.

Thursday	8am - 3pm
Friday	8am - 3pm
Saturday	8am - 3pm
Sunday	8am - 3pm

Coffee by Proud Mary

Free range eggs by Burd Eggs

Kitchen closes at 2:30pm

15% surcharge on public holidays

@MABU_MABU_AUS

www.mabumabu.com.au

hello@mabumabu.com.au

13 Anderson Street, Yarraville
Victoria - 3013 - Australia
0438 860 013

ALL DAY MENU

HOUSE DAMPER - pumpkin or wattleseed damper wrapped in banana leaf, with whipped golden syrup butter - \$8 ^{Vegan}

BURD EGGS - free range eggs your way on toast. See below for sides - \$12

SIDES:

- Extra egg - \$2.5
- Bacon - \$5
- Yam crisps - \$7
- Emu kabana - \$5
- Emu sausage - \$6
- Buffalo sausage - \$6
- Saltbush chimichurri - \$3
- Gluten free bread - \$2
- Lemon aspen fries - \$7

FRIED GREEN TOMATOES on pumpkin damper, with saltbush chimichurri - \$17 + optional poached egg - \$2.5

CHOCOLATE AND WATTLESEED WAFFLES with strawberry gum cream and pink pears - \$18

HOT EGGS - seaweed scrambled eggs with house chilli paste (includes macadamia) - \$18.5

KANGAROO TAIL BOURGUIGNON with native thyme and pepperberries. Served with house damper - \$20.5 + optional poached egg - \$2.5

GRILLED EMU FILLET - with saltbush chimichurri, labne and hibiscus pear salad - \$20.50

NAMAS - island dish of coconut and lime cured kingfish. Served with sesame and prawn crackers - \$18.5 ^{GF}

LEMON ASPEN KINGFISH with rice noodle salad, snake beans and a tamarind island dressing - \$26 ^{GF}

SPICY MUSHROOM LARB - pickled shitake, enoki and oyster mushrooms with wattleseed damper - \$18.5 ^{Vegan GF}

DESERT SPICED PURPLE CAULIFLOWER with braised sea succulents, cranberries, caperberries, fried shallots and cashew cream - \$18.5 ^{Vegan GF}

ISLAND FRIED POUSSIN - fried chicken pieces in our signature marinade, served with pickled karkalla and samphire, and a native herb green goddess dressing - \$21.5

DRINKS

FRESH MARKET JUICES - \$5.5

LEMON MYRTLE & FINGER LIME
GURBUCHI (native kombucha) - \$8.5

LILLY PILLY & STRAWBERRY GUM
GURBUCHI (native kombucha) - \$8.5

DAVIDSON PLUM & WILD HIBISCUS
GURBUCHI (native kombucha) - \$8.5

KAKADU PLUM & WURRGANYGA
GURBUCHI (native kombucha) - \$8.5

QUANDONG OR HIBISCUS
GRANITA - \$6

LEMON ASPEN PILSNER
(non-alcoholic) - \$7

FINGER LIME CERVEZA
(non-alcoholic) - \$7

PEPPERBERRY IPA
(non-alcoholic) - \$7

SMOKED LEMONADE - \$7.5

MYRTLE SODA - \$7.5

WATTLE COLA - \$7.5

COFFEE

ESPRESSO, LONG BLACK, LATTE, FLAT
WHITE, CAPPUCCINO - \$4

WATTLESEED LATTE - \$5

ABA'S TEAS - \$4.5

MABU MABU CHAI - \$5.5

WATTLESEED HOT CHOCOLATE - \$5.5

BABYCHINO - \$1

BONSOY - \$0.5

MACADAMIA / ALMOND / OAT MILK - \$1

EXTRA SHOT / DECAF - \$0.5

OUR PRODUCTS

ORGANIC SRIRACHA - \$10.5

ORGANIC BUSH TOMATO SAUCE - \$10.5

PINEAPPLE HOT SAUCE - \$10.5

GREEN TOMATO HOT SAUCE - \$10.5

ISLAND MARINADE - \$10.5

CHILLI PASTE - \$10.5

STRAWBERRY GUM SPICE - \$12.5

LEMON MYRTLE SPICE - \$12.5

ANISEED MYRTLE SPICE - \$12.5

LEMON ASPEN SALT - \$12.5

DESERT HERB SEASONING - \$12.5

CINNAMON MYRTLE - \$12.5

WHOLE PEPPERBERRIES - \$12.5

GROUND WATTLESEED - \$12.5

SALTBUSH - \$12.5

GIFT SETS AND MERCH

DAMPER KIT - Make your own island style damper wrapped in banana leaf flavoured with saltbush or wattleseed \$15

PAVLOVA KITS - Make your own wattleseed and chocolate pavlova with strawberry gum cream and lemon myrtle fruit compote - \$25

ABA'S TEA SET - Our house herbal tea blend, accompanied with an enamel mug and stainless steel strainer - \$40

MABU CHAI SET - Our house chai tea accompanied with an enamel brewing jug and stainless steel strainer - \$50

MABU MABU T-SHIRT AND HATS - \$40
