



MABU MABU

CATERING MENU – SPRING 2019

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 cafe and catering business based in Yarraville that specialises in native Australian ingredients.

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.

So 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.

hello@mabumabu.com.au
www.mabumabu.com.au
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THINGS TO KNOW

- Minimum order \$150
- Minimum quantity per order of 12 units
- Prices include delivery within 5km of Melbourne CBD
- Prices do not include GST
- We accept payment by EFT or credit card
- All our packaging is bio-degradable

If you like, we can provide the following additions:

- Waiters and bar staff: \$60 per hour
- Chef: \$100 per hour
- Wine Glasses: \$2 per unit
- Biodegradable napkins, plates and cutlery: \$1.50 per person
- Ceramic plates and stainless steel cutlery: \$6.5 per person

BOOKINGS

- It can be difficult for us to pick up the phone so our preference is to discuss menus via email. Please contact us at **hello@mabumabu.com.au**. If you leave your phone number, we'll try and call you back so that we can get to know each other.
- Bookings must be confirmed a minimum of 3 business days before the event - this includes final number of guests, quantities and prices. Once an event is confirmed a quote will be issued.
- Once the event has been confirmed, minor changes to the number of guests and dietary requirements can be made. These changes will be charged on your final invoice.
- Cancellations within 3 business days of the event will be charged the full invoice amount. For events over \$1000, a fee of 50% the total invoice will be applied to cancellations within 5 business days.



MORNING / AFTERNOON TEA

BITE SIZE - \$4 PER UNIT

- Assorted Mabu tarts with sweet or savoury native fillings
- Mini cannoli biscuits with a sweet native fruit and cream filling
- Seasonal fruit skewers dusted with lemon myrtle and river mint ^{All}
- Homemade damper with gold syrup whipped butter
- Mini vegan empanadas with native herb salsa ^{VV GF}

SMALL ITEMS - \$5 PER UNIT

- Assorted danishes, muffins or GF friands
- Riberry jam lamingtons with toasted coconut ^V
- Coconut and desert lime slice ^{VV GF}
- Savoury cornbread muffins with native succulents ^{GF V}
- Kangaroo sausage rolls with house bush tomato sauce
- Lentil and wattleseed sausage rolls with house bush tomato sauce ^V
- Vegetarian quiches topped with native succulents ^V
- Asparagus and smashed pea bruschetta with lemon aspen salt ^V
- Confit tomato and native sea succulent bruschetta ^V
- Purple yam and smashed edamame bruschetta ^V
- Mini pavlova shells topped with a native fruit spread and dragonfruit ^{GF}

FILLING ITEMS - \$6 PER UNIT

- Wattleseed scones topped with strawberry gum cream ^V
- Mini sago and coconut cups with seasonal fruits and lemon myrtle ^{GF VV}
- Mini island bowl with coconut, banana, and river mint smoothie ^V
- Brioche slider with scrambled eggs, bacon and saltbush chimichurri
- Brioche slider with scrambled eggs, haloumi and warrigal greens pesto ^V

(GF) Gluten Free, (V) Vegetarian, (VV) Vegan

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LUNCH

LIGHT ITEMS - \$6.5 PER UNIT

- Kangaroo / lamb skewers with saltbush chimichurri ^{GF}
- Chicken skewers with lemon myrtle green curry sauce ^{GF}
- Two wattleseed falafels with native herb hummus ^{GF}
- Coconut poached chicken taco with sea succulent slaw ^{GF}
- Desert spiced cauliflower taco with native herb tabouleh ^{VV GF}
- Haloumi hot dog with native fruit chutney ^V

FILLING ITEMS - \$8.5 PER UNIT

- Brioche slider with your choice of either kangaroo, island marinated chicken or tofu, with native herb slaw
- Assorted sourdough baguettes and GF wraps (2 pieces)

LUNCH PACKAGES - \$16 PER HEAD

MABU: A mix of wattleseed falafel ^{VV GF} and native spiced lamb kofta ^{GF} with native herb dips and pita bread. Accompanied with kangaroo sausage rolls with bush tomato sauce, and desert spiced lentil pasties ^{VV GF}

ISLAND: Mix of island marinated chicken or tofu sliders with sea succulent slaw. Accompanied with savoury cornbread muffins and a coconut and lime slice.

TACO: Mix of coconut poached chicken ^{GF} and desert spiced cauliflower ^{VV GF} tacos with native herb tabouleh salad. Accompanied with mini vegetable empenadas ^{VV GF} with spicy native salsa

GRILL: Kangaroo skewers with saltbush chimichurri, wallaby sausage, island marinated chicken wings, baked yams and house damper

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COCKTAIL

BITE SIZE - \$4 PER UNIT

- Mabu Tarts - pastry shells with a vibrant mix of native herb fillings
- Sweet potato rounds with chilli jam and bush tomato ^{VV GF}
- Cucumber rounds topped with buffalo curd and crispy saltbush ^{VV GF}
- Yam crisps with desert spices ^{VV GF}
- Smoked mussels with pickled samphire crostini
- Mini vegan empenadas with native herb salsa ^{VV GF}
- Spiced kangaroo tartare on charcoal biscuits
- Miso glazed eel crostini with seaweed aioli
- Cured cod with samphire and caper verde
- Pickled mushrooms with wattleseed tarts ^{VV}
- Confit tomato tarts with whipped feta and agretti ^V
- Mini cannoli with strawberry-gum or cinnamon myrtle ricotta ^V

FINGER FOOD - \$5.5 PER UNIT

- Cured wild boar with hibiscus glaze ^{GF}
- Namas - Torres Strait dish of raw fish cured in coconut milk ^{GF}
- Desert spiced lamb kofta with sea succulent tzatziki ^{GF}
- Island marinated chicken wings with house siracha
- Saltbush and pepperberry crocodile
- Gnocchi cup with warrigal greens pesto ^V
- Mini kangaroo skewers with saltbush chimichurri ^{GF}
- Kangaroo sausage rolls with house bush tomato sauce
- Lentil and wattleseed sausage rolls with native fruit chutney ^{VV}
- Hibiscus pavlova shells with cinnamon myrtle cream and seasonal fruits ^{GF}

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VILLAGE FEAST

For larger format events we offer two barbecue style set ups. If you are interested in either option, please get in touch with the event date, location and expected number of guests and we can get back to you quickly with a quote.

MABU MABU GRILL

A large mixed grill including a selection of native meats (kangaroo, crocodile, emu), along with our native spiced lamb koftas, island marinated chicken, wattleseed falafel, and marinated tofu. Items are served up in individual burger buns or on a salad. This is a flexible option and can feed a group from 100-1000+ people.

MABU MABU BANQUET

Whole 25kg lamb on the spit, slowly roasted over charcoal (6 hours). Served with a mountain of pita bread, a variety of herb sauces and salsas, and large chunky salads. This option will feed between 70-100 people.

SET MENU

If you have a commercial kitchen available at your location we would be delighted to create a bespoke sit-down supper for you and your guests.

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