

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 Narrm (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 5pm -8:30pm
Friday 5pm -8:30pm
Saturday 5pm -8:30pm

@MABU_MABU_AUS | WWW.MABUMABU.COM.AU

CALL & ORDER AHEAD:
0438 860 013

DOWNLOAD THE
@BOPPLE.APP

PLATES

BUSH TACOS with desert spiced emu fillet or market fish or desert spiced yams ^{Vegan GF} with native succulent slaw - \$17 GF

NAMAS - island dish of coconut and lime cured kingfish. Served with sesame and prawn crackers - \$17

LEMON MYRTLE GREEN CURRY served with steamed rice. Choice of yam ^{Vegan GF} or chicken ^{GF} - \$18

SOP SOP - island dish of yams and taro braised with coconut. Served with steamed rice ^{Vegan GF} - \$17

KANGAROO TAIL BOURGUIGNON with native thyme and pepperberries. Served with house damper - \$20.5

SALTBUSH AND PEPPERBERRY CALAMARI with shoestring fries and lemon aspen aioli - \$18.5

LEMON ASPEN KINGFISH with grilled baby eggplants, fingerlime and saltbush chimichurri - \$25

STRAWBERRY GUM PANNA COTTA with hibiscus and muntries - \$12.5

SIDES

SEA SUCCULENT & YAM SALAD - \$8

SAMPHIRE SLAW - \$8

TOMATO WITH KARKALLA & FETTA - \$9.5

YAM CRISPS - \$7

SHOESTRING FRIES with lemon aspen salt - \$7

EMU KABANA - \$5

DRINKS

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

HIBISCUS OR DESERT LIME GRANITA - \$6

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

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

PEPPERBERRY IPA (non-alcoholic) - \$7