MABU MABU MARU 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	12pm - 8pm
Friday	12pm - 8pm
Saturday	12pm - 8pm
Sunday	12am - 8pm

@MABU_MABU_AUS | www.mabumabu.com.au



PLATES

BUSH TACOS with your choice of FISH / EMU / YAM. Topped with a samphire slaw - \$12 (2 per order)

PEPPERBERRY SNAPPER with side salad and fries - \$18.5

GRILLED KINGFISH with side of fries and salad - \$18.5

NAMAS - island dish of coconut cured fish. Served with prawn crackers - \$13.5

CRUMBED SALTBUSH AND PEPPERBERRY CALAMARI with shoestring fries and lemon aspen aioli - \$12.50

ISLAND CHICKEN BURGER with seaweed mayo and samphire slaw. Served with shoestrings fries - \$14.5

VEGGIE KIBBEH - fried sweet potato filled with veggies) with saltbush chimichurri - \$12.5

WATTLESEED MASSAMAN CURRY with your choice of CHICKEN / YAM - \$15

LEMON MYRTLE GREEN CURRY with your choice of CHICKEN / YAM - \$15

KANGAROO TAIL BOURGUIGNON, with yam mash - \$15

SALADS

SEA SUCCULENT AND YAM SALAD - \$7

SAMPHIRE SLAW - \$7

TOMATO WITH KARKALLA AND FETTA - \$8.5

LARGE - \$15

SIDES

FAT FRIES

with lemon aspen salt - \$7

SHOESTRING FRIES

with lemon aspen salt - \$7

PINEAPPLE FRITTER - \$2.50

SCALLOPS - \$3.50

battered or seared

JASMINE RICE - \$3

COCONUT RICE - \$4

DRINKS

LEMON MYRTLE GURBUCHI

native kombucha - \$8.5

RIBERRY & WYRRUNG GURBUCHI

native kombucha - \$8.5

DAVIDSON PLUM GURBUCHI

native kombucha – \$8.5

DAVIDSON PLUM GURBUCHI

native kombucha - \$8.5

LEMON ASPEN PILSNER

non-alcoholic - \$7

FINGER LIME CERVEZA

non-alcoholic - \$7

PEPPERBERRY IPA

non-alcoholic - \$7

PANTRY

ORGANIC SRIRACHA - \$9.5

ORGANIC BUSH TOMATO SAUCE - \$9.5

BUSH PLUM BBQ SAUCE - \$9.5

PINEAPPLE HOT SAUCE - \$9.5

GREEN TOMATO HOT SAUCE - \$9.5

ISLAND MARINADE - \$9.5

CHILLI PASTE - \$9.5

STRAWBERRY GUM SPICE - \$10.5

LEMON MYRTLE SPICE - \$10.5

DESERT FLAKES SPICE - \$10.5

LEMON ASPEN SALT - \$10.5

WHOLE PEPPERBERRIES - \$10.5

GROUND WATTLESEED - \$10.5



13 ANDERSON ST, YARRAVILLE 3013