



**CATERING MENU**  
**AUTUMN/WINTER 2021**

*Click me!*

## *Before you start*

- Minimum order \$300
- Delivery fees apply
- Minimum order of 12 units per item
- Prices do not include GST
- All our packaging is recyclable or biodegradable
- Cancellations within 72 hours of the event will result in a fee equivalent to the full cost of the booking.

**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 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.**

**Mabu Mabu is an Indigenous owned food business on a mission to make Indigenous ingredients the hero of the modern Australian kitchen.**

**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**

*Vegan, choice of wattleseed, pumpkin, or saltbush*

**Strawberry gum scones with hibiscus jam and cinnamon myrtle whipped cream - \$6**

*Option of vegan / dairy free with coconut yoghurt*

**Hibiscus jam lamington with Mabú Mabú wattleseed cocoa and toasted coconut - \$6**

**Coconut chia pots with native and seasonal fruits - \$6**

*Vegan AND gluten free*

**Lemon myrtle spiced fruit cups - \$6**

*Vegan AND gluten free*

**Assorted danishes and pastries with a strawberry gum sugar - \$6**

**Saltbush cornbread slice with herb medley - \$5**

*Vegan, option for gluten free*

**Pumpkin and Mabú Mabú chai savoury muffin - \$5**

*Vegan, option for gluten free*

**Lemon aspen and pepperry spiced popcorn - \$4**

*Vegan AND gluten free*

**Mini quiches with pickled mushrooms and sea succulents - \$4**

**Confit tomato tart with bush tomato - \$4**

## CAKES

- Lemon myrtle cookie sandwich - \$5
- Macadamia, salted caramel cookie sandwich - \$5
- Chocolate brownie with wattleseed dust (gluten free, contains nuts) - \$5
- Carrot cake (vegan) - \$6
- Banana cake (vegan) - \$6
- Chocolate slice (vegan, gluten free) - \$6
- Ginger + molasses cake (vegan) - \$6
- Coconut + raspberry slice (gluten Free) - \$6

**ORDER FORM**

**CONTACT**

*Add a tea & coffee  
station for \$60*

# LUNCH

***Lunch Box*** Seasonal salad with Indigenous dressing, with choice of protein, accompanied by a fruit cup and mini sweet slice – \$20.5

- Pickled mushrooms and sea succulent (*vegan, gluten free*)
- Island marinated tofu (*vegan, gluten free*)
- Kangaroo 'roast beef' (*dairy free, gluten free*)
- Island spiced poached chicken (*dairy free, gluten free*)
- Lemon aspen smoked trout (*dairy free, gluten free*)

***Taco Box*** Poached chicken, slow cooked kangaroo, or spiced cauliflower (*vegan*) tacos (x2) with mini empanadas (x3) with saltbush chimichurri – \$17.5 (*gluten free*)

***Tuck Shop Box*** House damper, emu salami, emu kabana, local firm cheese, house muntie chutney, pickled sea succulents – \$18.5

***Mabu Sliders*** Brioche bun with your choice of filling. Served with house muntie chutney, aioli and salad greens – \$8.5

- Desert spiced cauliflower
- Island marinated chicken
- Grilled emu fillet
- Grilled kangaroo fillet

***Island Tacos*** with your choice of protein – \$7.5

- Island marinated chicken (*dairy free, gluten free*)
- Namas - coconut cured ocean fish (*dairy free, gluten free*)
- Pulled, slow cooked kangaroo (*dairy free, gluten free*)
- Spiced kasava / yam (*vegan, gluten free*)

***Seasonal Salads*** Large individual salad bowl with Indigenous dressing - \$10.5 (*vegan, gluten free*) or add a protein:

- Pickled mushrooms and sea succulent - \$5 (*vegan, gluten free*)
- Island marinated tofu - \$5 (*vegan, gluten free*)
- Kangaroo 'roast beef' - \$8 (*gluten free*)
- Island spiced poached chicken - \$8 (*gluten free*)
- Lemon aspen smoked trout - \$8 (*gluten free*)

***Pies and Pasties***

Pumpkin, pepperberry, feta, broccoli pastie - \$5.5

Lentil, wattleseed and cauliflower 'sausage roll' - \$5.5

Kangaroo 'sausage roll' - \$5.5

Desert spiced lamb kofta with saltbush chimichurri yoghurt - \$5.5 (*gluten free*)

# DRINKS

Individual fresh market juices - \$5.5

Lemon myrtle & finger lime  
gurbuchi / native kombucha - \$8.5  
*(glass bottle)*

Lilly pilly and strawberyy gum  
gurbuchi / native kombucha - \$8.5  
*(glass bottle)*

Davidson plum & wild hibiscus  
gurbuchi / native kombucha - \$8.5  
*(glass bottle)*

Kakadu plum & wurrwanyha  
gurbuchi / native kombucha - \$8.5  
*(glass bottle)*

Lemon aspen pilsner - \$7  
*(non-alcoholic, can)*

Finger lime cerveza - \$7  
*(non-alcoholic, can)*

Pepperberry IPA - \$7  
*(non-alcoholic, can)*

Smoked lemonade - \$7.5  
*(glass bottle)*

Myrtle soda - \$7.5  
*(glass bottle)*

Wattle cola - \$7.5  
*(glass bottle)*

***Tea & Coffee*** Tea and coffee station including hot water urn, premium coffee, house made tea options, sugar and milk options, bio-degradable cups - \$60 + \$2 per person.

***Alcohol*** Talk to us about our beer and wine recommendations for your event. We can also provide staff, glassware and styling.

## ***Catering Extras***

Glassware - \$2 per unit

Biodegradable plates and cutlery - \$1.50 per person

Ceramic plates and stainless steel cutlery - \$6.5 per person

Plating items onto platters - \$25

Waiters and bar staff - \$60 per hour

**ORDER FORM**

**CONTACT**

# TRADITIONAL BANQUET

## *Share Plates*

Namas – Coconut cured ocean fish *(gluten free)*

Sop Sop – Slow cooked coconut and yam curry *(vegan, gluten free)*

Semur – Chicken pieces braised with soy, ginger and vermicelli *(gluten free)*

Zura Fish – Coconut fish broth *(gluten free)*

Pulled wild boar *(gluten free)*

## *Served with*

House damper wrapped in banana leaves

Rice with Mabu Mabu Rice Spice

## *Dessert*

Sabi Domboi – Dough boys braised with coconut and golden syrup

*Choice of 3 dishes: \$35 per head*

*Choice of 4 dishes: \$45 per head*

*Choice of 5 dishes: \$55 per head*

**CONTACT**



# CUSTOM MENUS

***Canapes*** Let us design a custom, seasonal menu for your upcoming event. We can also provide platters, staffing, and decor. Example items:

- Kangaroo and pepperberry tartare
- Namas, coconut cured ocean fish (*gluten free*)
- Purple yams with bush tomato (*gluten free, vegan*)
- Wattleseed smoked king oyster mushroom (*gluten free, vegan*)
- Island rice stuffed peppers (*gluten free, vegan*)
- Pickled mushroom and wattleseed tarts (*gluten free, vegan*)
- Saltbush crust purple potato (*gluten free, vegan*)
- Blackened brussel sprout skewers with chimichurri (*gluten free, vegan*)
- Braised samphire and corn baby cos lettuce cups (*gluten free, vegan*)
- Wattleseed crumbed baby eggplant sliders (*vegan*)

***Village Feast*** 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 on individual buns and accompanied by three large seasonal salads. This is a flexible option and can feed a group from 100-2000+ people.

***Indigenous Banquet*** Are you looking to create a memorable lunch or dinner? Let us design a contemporary menu full of beautiful Indigenous flavours. We can also provide table and glassware, drinks, staffing and decor. Example items include:

- Entree 1: Charred yams with dipping sauces
- Entree 2: Pickled pipes with sea succulents and chilli
- Main 1: Kangaroo tail Bourginon
- Main 2: Emu fillet with saltbush chimichurri
- Main 3: Kingfish with lemon aspen and prawn broth
- Dessert: Pakalolo – kasava and banana doughnut with coconut pana cotta.

***Wedding Menus*** We love to cater family events and weddings. Our mobile catering set up lets us easily come to you. If you are looking for something different including all vegan menus we will gladly accomodate.

**CONTACT**