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**CATERING MENU
AUTUMN/WINTER 2021**

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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 Mabu Mabu 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 Mabu Mabu chai savoury muffin - \$5

Vegan, option for gluten free

Lemon aspen and pepperberry 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*)

Finger Food

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

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

Kangaroo 'sausage roll' - \$5.5

Yam crisps with lemon aspen salt - \$5.5 (*vegan, gluten free*)

Saltbush cornbread slice with herb medley - \$5 (*vegan, option for gluten free*)

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 strawbery gum
gurbuchi / native kombucha - \$8.5
(glass bottle)

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

Kakadu plum & wurrganyha
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

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ISLAND 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*)

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

Village Feast 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