

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 the hero of the Australian kitchen.

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	8am - 3pm
Friday	8am - 3pm
Saturday	8am - 3pm
Sunday	8am - 3pm

Coffee by Proud Mary

Free range eggs by Burd Eggs

Kitchen closes at 2:30pm

15% surcharge on public holidays

@MABU_MABU_AUS
www.mabumabu.com.au
hello@mabumabu.com.au

13 Anderson Street, Yarraville
Victoria - 3013 - Australia
0438 860 013

ALL DAY MENU

HOUSE DAMPER - pumpkin or wattleseed damper wrapped in banana leaf, with whipped golden syrup butter - \$8 ^{Vegan}

BURD EGGS - free range eggs your way on toast. See across for sides - \$12

WINTER BEANS - baked white beans and Warrigal greens in a peppery cream sauce - \$17 ^{Vegan, GF} + optional baked egg - \$2.5

BLACK RICE PUDDING with hibiscus, coconut yoghurt and macadamia praline (served hot) - \$18 ^{Vegan}

WATTLESEED PORRIDGE with golden syrup, cinnamon myrtle raspberries, and toasted pistachios \$16.5 ^{Vegan, GF}

HOT EGGS - seaweed scrambled eggs with house chilli paste (includes macadamia) - \$18.5

KANGAROO TAIL BOURGUIGNON with native thyme and pepperberries. Served with house damper - \$20.5 + optional poached egg - \$2.5

PURPLE YAM PATE with braised Jerusalem artichokes, sea blite, and yam crisps - \$17 ^{Vegan GF} + optional poached egg - \$2.5

BLACKENED PURPLE CABBAGE with freekeh, native currents, caper berries, and pepperberries - \$18.5 ^{Vegan GF}

GRILLED EMU FILLET with molasses and paw paw chilli salad - \$22.50 ^{GF}

GINGER AND TAMARIND PIPPIES with Neptune's beard - \$22 ^{GF}

NAMAS - island dish of coconut and lime cured kingfish. Served with sesame and prawn crackers - \$18.5 ^{GF}

ISLAND FRIED POUSSIN - fried chicken pieces in our signature marinade, served with sea succulent slaw, horseradish dressing - \$21.5

SIDES

EXTRA EGG - \$2.5

BACON - \$5

YAM CRISPS - \$7

EMU KABANA - \$5

EMU SAUSAGE - \$6

SALTBUSH CHIMICHURRI - \$3

GLUTEN FREE BREAD - \$2

LEMON ASPEN FRIES - \$7

COFFEE

LONG BLACK, LATTE, FLAT WHITE, CAPPUCCINO - \$4

WATTLESEED LATTE - \$5

MABU MABU CHAI - \$5.5

ABA'S TEAS - \$4.5

WATTLESEED HOT CHOCOLATE - \$5.5

COLD BREW, FILTER COFFEE - \$4

BABYCHINO - \$1

BONSOY - \$0.5

MACADAMIA / ALMOND / OAT MILK - \$1

EXTRA SHOT / DECAF - \$0.5

DRINKS

FRESH MARKET JUICES - \$5.5

HIBISCUS OR DESERT LIME GRANITA - \$6

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

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

PEPPERBERRY IPA (non-alcoholic) - \$7

WATTLESEED COLA - \$7.5

MYRTLE SODA - \$7.5

TAKE HOME

ORGANIC SRIRACHA - \$9.5

ORGANIC BUSH TOMATO 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 - \$12.5

LEMON MYRTLE SPICE - \$12.5

LEMON ASPEN SALT - \$12.5

DESERT HERB SEASONING - \$12.5

CINNAMON MYRTLE - \$12.5

WHOLE PEPPERBERRIES - \$12.5

GROUND WATTLESEED - \$12.5

SALTBUSH - \$12.5



ARTWORK BY CHARLOTTE ALLINGHAM - @COFFINBIRTH