

# Big Esso

*Mabu Mabu is an expression in the Torres Strait that means 'help yourself.' We love to enjoy food as a community, surrounded by the people we love. That's the ethos of 'Big Esso' - we are all one big family, sharing and giving thanks.*

*'Big Esso' means 'the biggest thank you.' It is an acknowledgment we make full-heartedly and in recognition of our Elders and community who have kept our culture alive, including our chef's cultural heritage: the Komet Tribe of the Meriam People of Mer Island in the Torres Strait.*

## SMALL SHARE

Oysters - natural, pepperberry mignonette, or fingerlime and rivermint - 6

Croquettes - tin meat and pickled karkalla or yam and Warrigal greens - 14

Kangaroo tartare, smoked oyster aioli, taro crisps - 22

Tamarind chilli pippies, Neptune's beard - 22

Namas - Island style coconut cured kingfish, chilli, coriander - 17

Whole king prawn, abolane and scallop tapenade - 19

Periwinkles, ginger poached sea snails, chilli aioli - 17

Saltbush and pepperberry fried crocodile - 25

Blackened Brussels sprouts, macadamia cream - 18 <sup>VV</sup>

Fried Jerusalem artichokes, macadamia and purple yam pâte - 16 <sup>VV</sup>

Rock backed purple yam, horse radish mayo, pickled karakalla - 16

Blackened purple cabbage, pepperberry, native thyme, native currants, muntrie chutney - 16 <sup>VV</sup>

## BIG SHARE

Bucket of char-grilled prawns with sea succulents, house hot sauces - market price

Tea grass, wild boar, pigs blood jus - 32

Saltbush lamb shoulder, lemon myrtle labne, Warrigal greens - 35

Wattleseed crumbed poussin, pickled watermelon - 30

Charred emu flat fillet, molasses, fried sugar cane - 35

Zurra blue-eye, sea succulents, fish consommé, green ant caviar - 35

## SIDES

Saltbush or pumpkin damper, golden syrup butter - 9 <sup>VV</sup>

Lemon aspen and pepperberry fries - 9

Pickled watermelon, rivermint, sea succulents salad, desert lime chilli dressing - 17 <sup>VV</sup>

Freekeh, native currants, sea parsley and macadamia salad - 16 <sup>VV</sup>

Baby cos, fried saltbush, sea parsley, Warrigal greens chimichurri - 11 <sup>VV</sup>

**VV=Vegan, 15% surcharge on public holidays**

*We are working towards a sustainable and socially driven supply chain. Where possible, we source from First Nations, queer-led, women-led, and environmentally conscious producers who align with our ethos.*

*Mabu Mabu acknowledges the Traditional Owners of the land on which we are based in Naarm (Melbourne); the Wurundjeri and neighbouring Boonwurrung Peoples of the Kulin Nation, and we pay our respects to their Elders, past, present and emerging. Sovereignty was never ceded.*

## **TAP & TINNIES**

Stomping Ground, Lager - Pot 6 / Pint 11  
Stomping Ground, Pale Ale - Pot 7 / Pint 12

Stone and Wood, Pacific Ale - 10  
Two Birds, Summer Ale - 11  
Ocean Reach Brewery, Pale Ale - 11  
Two Bay, Pale Ale (GF) - 15  
Stomping Ground, IPA - 12  
Capital Brewing Co., Summit Ale (3.5%) - 11  
Capital Brewing Co., XPA - 12  
Two Birds, Sunset Ale - 11  
Ocean Reach Brewery, Porter - 12  
Stomping Ground, Into the Woods Stout - 13

Sparkke, Apple Cider - 11  
Stomping Ground, Passionfruit Smash (sour) - 12  
Stomping Ground, Watermelon Smash (sour) - 12

Native Soda, Aniseed Myrtle Selzter - 12  
Native Soda, Kakadu Plum and Rosella - 12

## **SOBER & SOFTIES**

NON, Lemon Marmalade and Hibiscus - 12/60  
Strangelove, Coastal Tonic - 5  
Sobah, Lemon Aspen Pilsner - 8  
Sobah, Pepperberry IPA - 8  
PS Soda, Wattleseed Cola - 10  
PS Soda, Myrtle Soda - 10  
PS Soda, Backstrap Ginger Beer - 10  
Capi, Cola or Lemonade - 3 per serve

## **WINE**

First Creek Botanica - NV Cuvee Sparkling, Hunter Valley NSW - 10/50  
Munificent - Prosecco, King Valley VIC - 13/60  
Coombe Farm - Sparkling Brut, Mudgee NSW - 70  
Bird In Hand - Sparkling, Adelaide Hills, SA - 72  
Barringwood - Brut Cuvée, Tasmania - 84

Angas & Bremer - Pinot Grigio, Langhorne Creek, SA - 10/40  
Garagiste Le Staigiare - Pinot Gris, Mornington Peninsular, VIC - 68  
UNICO Zelo Jasper + Jade Fiano, Riverland, SA - 15/64  
Jim Barry, The Atherley - Riesling, Clare Valley, SA - 11/44  
Parish Vineyard, - Riesling, Coal River Valley, TAS - 84  
Deviation Road - Sauvignon Blanc, Adelaide Hills, SA - 13/52  
Hahndorf Hill - Gruner, Veltiner, Adelaide Hills, SA - 14/56  
John Duval Plexus - Marsanne, Rousanne, Viognier, Barossa SA - 72  
Gippsland Wine Co - Chardonnay, Gippsland, VIC - 15 / 60  
Dexter - Chardonnay, Mornington Peninsular, VIC - 78  
Giant Steps, Sexton - Chardonnay, Yarra Valley, VIC - 96

Mabu Mabu, House Rose - 11/44  
Lucky Cat - Amber Gris, King Valley, VIC - 56  
Chaffey Bros, Lux Venit - Rose, Barossa, SA - 65

Rising - Gamay, Yarra Valley, VIC - 78  
Mount Macleod - Pinot Noir, Gippsland, VIC - 12/48  
Seville Sown - Pinot Noir, Yarra Valley, VIC - 16/64  
Kooyong Haven - Pinot Noir, Mornington Peninsular, VIC - 95  
Alpha Box & Dice, Tarot - Grenache, McLaren Vale, SA - 11/44  
Hither & Yon - Nero D'Avola, McLaren Vale, SA - 66  
Heirloom - Touriga, Adelaide Hills, SA - 72  
Vigna Cantina - Sangiovese, Barossa Valley, SA - 14/56  
Tarrawarra Estate - Nebbiolo, Yarra Valley, VIC - 82  
Vasse Felix Filius - Cabernet Sauvignon, Margaret River, WA - 70  
Boucher - Shiraz, Heathcote, VIC - 13/52  
Toolangi - Shiraz, Yarra Valley, VIC - 65  
Wirra Wirra RSW - Shiraz, McLaren Vale, SA - 110

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