

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.

VV=Vegan, 15% surcharge on public holidays

SMALL SHARE

Oysters - natural, pepperberry mignonette or finger lime and rivermint - 6

Croquettes - bush tomato cassava and warrigal greens ^{VV} or tin meat and pickled karkalla - 14

Kangaroo tartare, smoked oyster aioli, taro crisps - 22

Tamarind chilli pippies, Neptune's beard - 22

Namas - island style coconut cured kingfish, chilli, coriander, taro crisps - 17

Razor clams, sea urchin bisque, finger lime caviar - 23

Lemon aspen charred arti (octopus), desert lime nam jim, sea noodles - 22

Saltbush and pepperberry fried crocodile, chilli aioli - 25

Blackened okra, shallots, capers, finger lime and macadamia cream - 18 ^{VV}

Bush tomato spiced breadfruit, purple potato brunoise salad, crispy salt bush - 16 ^{VV}

Rock baked yam, sea saltbush chimichurri, pickled karkalla - 16 ^{VV}

Blackened purple cabbage, pepperberry, native thyme, native currants, muntie chutney - 16 ^{VV}

BIG SHARE

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

Tea grass, wild boar, pigs blood jus, snake beans, labne (served on banana leaf) - 32

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

Wattleseed crumbed poussin, pickled watermelon, finger lime aioli - 30

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

Paperbark baby snapper, mango, celeriac, kohlrabi, green ant caviar - 45

SIDES

Saltbush or pumpkin damper, golden syrup butter - 9 ^{VV}

Lemon aspen and pepperberry fries - 9 ^{VV}

Pickled watermelon, rivermint, sea succulents salad, desert lime chilli dressing - 17 ^{VV}

Wild black rice, native currants, sea parsley and macadamia salad - 16 ^{VV}

Baby cos, pickled green mango, fried saltbush, Warrigal greens chimichurri - 11 ^{VV}

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

Treehouse Apple Cider - 10
Stomping Ground, Passionfruit Smash (sour) - 12
Stomping Ground, Watermelon Smash (sour) - 12

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

SOBER & SOFTIES

Lore, Lemon Myrtle and Fingerlime Gurbuchi - 10
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

Dominique Portet Fontaine - Rose, Yarra Valley - 12/51
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 - 64
Kooyong Haven - Pinot Noir, Mornington Peninsular, VIC - 95
Minimum - Syrah/Sangiovese, Goulburn Valley - 14/56
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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