

MIGINA TASTE

Terpa (oysters) - natural or riberry mignonette - 1/2 doz 39 / ea 7 GF

Tin meat (corned beef) croquette, black garlic aioli - 8 GF

Island damper - chestnut & cinnamon myrtle,
golden syrup butter - 8 VV

Native spear grass crumpet, wattleseed vegemite - 12 VV

Cassava & native thyme rosti, house made crème fraîche,
crispy saltbush - 5 VV, GF

Marinated tamarind, pickled chilli wai wai (mango) - 8 VV, GF

Charred kodal (crocodile) tongue, tea grass red curry - 12 GF

NUR SEASON

Anise myrtle charred radicchio, whipped plantain - 22 VV, GF

Bam bam squash, warrigal greens & nettle pesto,
native currants, sunflower seeds - 28 VV, GF

Kukuwam pickled pears, sea succulents, oyster leaf,
fermented sunrise lime, macadamia dukkah - 22 VV, GF

Naarm mushrooms, morning glory, warrigal greens,
Kara Meta island marinade - 25 VV, GF

Manyorta (purple yam), rivermint, native basil,
coconut labneh, lemon aspen - 36 VV, GF

Saltbush & vinegar fries - 12 VV, GF

FROM THE MALU

Lemon aspen kingfish namas, palm hearts, tiger's milk - 32 GF

Periwinkles, desert lime, chilli, pickled wakame - 28 GF

Moreton bay bug, lemon myrtle beurre blanc, sea kelp oil - 33 GF

Wapi (whole flounder), bush tomato brown butter - 55 GF

KIWAI KAI

Borom (wild boar) chorizo, bunya nuts,
warrigal greens chimichurri - 34 GF

Pepperberry migina usar (wallaby) shank,
saltbush & tomatillo salsa verde - 38 GF

Kebi ebur (brown quail), muntrie bordelaise sauce - 44 GF

Kami (emu) steak, macadamia matcha, charred samphire - 54 GF

DEBE DESSERTS

Wattleseed chocolate marquise, bunya nut mousse - 16 VV, GF

Coconut genoise lamington, rosella white
chocolate parfait, rhubarb, davidson plum - 16

Macadamia baklava, burnt figs, peppermint gum
chantilly - 18

VV = Vegan | GF = Gluten Free

15% surcharge on Sundays and public holidays



MABU MABU FEED ME | minimum 2 people

3 course menu - 75 pp

5 course menu - 105 pp (including dessert)

(Vegan, gluten free and/or dairy free on request)