

A woman with dark hair and red nail polish is holding a pink cocktail in a glass with a blackberry garnish. She is clinking glasses with another person whose arm and tattoo are visible on the left. The background is a blurred bar setting with shelves of bottles. The text "Big Esso" is overlaid in a green, stylized font with a white outline.

**Big Esso**

# MAIEM AND WELCOME TO BIG ESSO

Big Esso is an all-day bar and kitchen by Indigenous hospitality group Mabu Mabu. We are located in Fed Square, on the land of the Wurundjeri People.

We are beyond proud to be bringing Indigenous food and culture back to the banks of Birrarung (Yarra). This River was once an eel breeding ground; where shark, dolphin and stingrays could be found.

Our venue is a social space that is a perfect place to meet, celebrate and enjoy a unique menu inspired by the Torres Strait Islands and Australia's tropical north.

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.

[www.mabumabu.com.au](http://www.mabumabu.com.au)  
[bookings@mabumabu.com.au](mailto:bookings@mabumabu.com.au)



## EVENTS AREA AND CAPACITY

### Beer Garden

100 guests

### Waup High Top Area

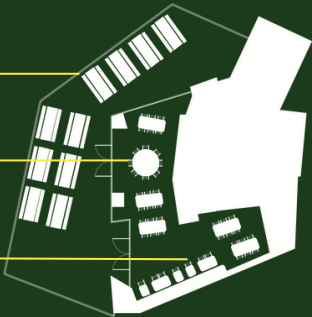
Seated - 32 guests | Standing - 60 guests

### Aretha Brown Dining Area

20 guests

### FULL VENUE - INDOORS

Seated - 65 guests | Standing - 100 guests



## VENUE DETAILS

Big Esso is the perfect setting to host your next celebration for up to 65 guests seated or 100 cocktail-style.

### Availability

Daytime from 11am to 4pm (excluding Sat & Sun)

Evening from 6pm to late (excluding Fri&Sat).

### Minimum Spend

All minimum spend areas include a three-hour food and beverage package. To book a minimum spend area we require a 50% deposit at the time of booking and the final balance paid 48 hours prior to the event.

All guest numbers, dietaries (including their name and specific dietary requirements) and other event requirements must be confirmed one week prior to the event. If guest numbers decrease after that time, the cost of the set menu(s) will be added to the bar tab on the day of the event.





## VENUE FACILITIES

### Parking & Public Transport

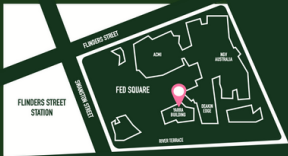
We are located directly across from Flinders Street Station. Paid parking is available at Fed Square Carpark, access via the Russell Street Extension.

### Weather Protection

Half of our outdoor tables are covered by large built-in umbrellas with heating.

### Accessibility

Step-free and wheelchair accessible



## SET MENUS

### ISLAND SHARE MENU (SEATED) - \$80pp

2 small shares, 2 large shares, and 2 sides

Optional add-on: seasonal shared dessert - \$9 per head

See menu [here](#).

### ISLAND FEAST MENU (SEATED) - \$110pp

3 small shares, 3 large shares, 3 sides and dessert

See menu [here](#).

### COCKTAIL-STYLE MENU (STANDING) - \$65pp

8 canapés per person

*Note: All menus are a Chefs Selection which is chosen according to seasonal availability and guest dietary requirements. You can find our vegan set menus [here](#).*





## DRINKS

We love to support local producers who are invested in their communities. Our bar is comprised of exclusively Australian-owned beverages, from wines to spirits and soft drinks.

Many of the producers we work with are committed to social change and reducing their environmental impact. We are proud to work alongside these businesses to redefine the hospitality industry.

Hosting a sober event? Ask us about our range of non-alcoholic cocktails, spirits, wines and beers.

## PREFERRED SUPPLIERS

We love to work with our community of First Nations and diverse suppliers to add the final touches to your event:

[Alchemy Orange](#) | Floristry

[D.J Kalyani](#) | Live Music

[Kee'ahn](#) | Live Music

[On Jackson Street](#) | Photographer

[Mabu Mabu](#) | Signature Pavlova Cake

[Wurundjeri Council](#) | Cultural Practices

[Nornie Bero](#) | Interactive Native Ingredients Talk







## T&Cs

- All guests are required to dine on your chosen set menu selection
- Set Menus and dietaries are to be confirmed a minimum of 1 week prior to your event
- All areas are booked on a minimum spend basis. A 50% deposit is required at the time of booking and the remaining balance is due 48 hours prior to the event.
- Due to seasonality and availability of native ingredients we may need to change the set menu at short notice.
- All beverage costs are calculated on a consumption basis.
- We endeavour to cater to most dietary requirements, but we cannot guarantee that our kitchen is completely free from allergens including traces of nuts and gluten.
- Our license allows us to operate until 12am; all guests must vacate the venue by this time due to council regulation
- Please note that your booking will be confirmed upon receipt of the completed confirmation form. Priority will be given to customers who send in the completed form first.

**MABU**  
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