



Mumu is an earth oven from the highlands of Papua New Guinea.

The term “mumu” encompasses both the oven and its layered feast, which is often prepared as part of a celebration.

A mumu is a practical way to cook for a large party - it is dug into the ground (graun) to suit the available food (kai) or number of people (pipel).

Heated stones are laid in the base of the hole and covered in a layer of large leaves followed by a layer of hard vegetables.

Next is a layer of smaller, edible and aromatic leaves such as nasturtium then another layer of hot stones. The main ingredient - usually pig - is added, followed by more large leaves.

Lastly it is covered completely with earth and left for several hours to steam before the contents are uncovered and presented ready for the feast.

Enjoy.



Starters

Flat Grilled Scallops:

Cauliflower textures / citrus salad/ herb crumble / beurre blanc

Bruschetta:

Sogeri vine ripened tomato / buffalo mozzarella / basil pesto

King Prawn Fattoush Salad:

Chick pea falafel / citrus

Crisp Tortillas:

Fire roasted capsicum / tzatziki

Boroma Pork Belly:

Twice cooked / crackling / soba noodle salad / sesame oil / sweet soya glaze

Octopus Carpaccio:

Smoked tomato/ cayenne / olive oil / okari nut / lavosh bread

Blackened Mahi-mahi:

Soft sago taco / avocado / jalapeño

Handmade Pasta Rotollo:

Spinach / ricotta / pinenuts / golden pumpkin / basil pesto (v)

Chicken & Coconut Broth:

Lemon grass / coriander / beanshoots / green chilli / rice noodle



Fire Pit

Inspired by a traditional technique which used charcoal, sand and wood embers.

Grills and fire pit selections served with 3 mini vegetable clay pots

Bomena Pork Rack (2 chops):

Caramelised apple jus

Bomena Pork Belly (4 slices):

Five spice master stock

NZ Lamb Rack (8 chops):

Dijon mustard / herb crumble

Prime Ramu Rib Eye (2 chops 800gram):

Sweet onions / bernaïse

Butterfly Chicken (half):

Spanish paprika / lemon / cherry tomato

Red Emperor Fillet (2 sides):

Coconut / lemon grass / banana leaf



Clay Pots

Traditional these were placed around the edge of the fire pit to cook slowly and infuse flavours. Our assorted clay pots showcase regional styles.

Ramu Beef Brisket:

Coconut / red spices / star anise / lemon grass

Kumu Greens:

Coconut / ginger

Chicken Legs:

Green spices / coconut / sago dumplings

Root Vegetables:

Plantain banana / coconut (v)

Golden Pumpkin:

Cauliflower / red lentils/chick peas (v)

Lamb Shanks:

Coconut / korma spices

Reef Fish Fillet:

Coconut / lime / ginger/

Baked Rice:

Aromatic vegetables / olive oil



Grill

Perfectly prepared cuts cooked on our grill.

Grills and fire pit selections served with 3 mini vegetable clay pots

Ramu 450 Rib Eye steak

Ramu 250 Eye Fillet steak

Ramu 300g Centre Cut rump

Ramu 400g T-bone

Flinders Island Lamb cutlets

Boroma Pork fillet



International

Enjoy classic international favorites
with a local twist.

Fire Roasted Clam Shells:

Seafood broth / potato leek / lemon / saffron / crusty bread

Seafood Ravioli:

Asparagus tips / cherry tomato / basil leaves / olive oil

Crispy Duck Confit:

Golden pumpkin crepe / water cress / five spice glaze

Crispy Fried Buttermilk Chicken:

Organic salad / highland greens / toasted seeds / avocado dressing

Nicoise Salad:

Char-grilled Tuna / beans / potato / egg / salsa verde

Crispy Skin Barramundi:

Potato col-cannon / greens / caper butter

Fire Roasted Chicken Breast:

Pumpkin risotto / wing beans / pine nuts / parmesan



Sides

Chopped Salad:
Highlands greens

Hand Cut Fat Chips:
Sea salt

Fire Roasted Flatbread

Whole Roast Potatoes:
Crushed / paris butter

Potato & Cabbage Slaw:
Kewpie mayonnaise