

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 (kaikai) 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.

Mumu Illustration Scenes

The scene was produced to show preparation and celebration around the traditional community feast.



The pig is a valuable addition to a community feast and therefore a symbol of sharing, connection and welcome.



The hunt involves many members of the tribe as traditional weapons and hunting techniques are used to capture and kill a wild pig.



The pig is prepared and transported by foot.



Banana leaves are laid out with the pig, vegetables and fragrant flowers ready for placing into a traditional earthen oven - a mumu.



The mumu is constructed of layers of heated stones, banana leaves and the food then covered in earth. It is carefully tended over the many hours of cooking time.



Once uncovered the mumu is laid out for the feast. People come together for the ritual of sharing a meal and stories.



The celebrations continue with traditional songs and dance.

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Chilled

Marinated fish salad, lime, coconut cream, red onion, capsicum, cucumber, watercress (GF)	K55
Pitpit, sago, coconut, lime, local greens, cherry tomato, coconut crumb (V, GF)	K55
Marinated chargrilled baby octopus, citrus, mixed leaves (GF)	K60
Seared tuna, candied chilli and ginger, watermelon cucumber salad (GF)	K55
Spiced banana prawn rice paper rolls, crispy fried taro, watercress (GF)	K60
Gaden Kaikai From the garden	
Taro and Kaukau croquettes, tropical banana and chili dip (V)	K30
Roasted butternut squash, aupa, cherry tomato, green papaya, young coconut (V, GF)	K40
Mumu roasted kaukau, sour cream, spring onions (V, GF)	K40
Aibika, pitpit, tomato, coconut (V, GF)	K35
Sautee kangkung, garlic, galip nut (V, GF)	K35
Local green salad, cos, watercress, parsley (V, GF)	K30
Aigir Hot stone cooking	
Spiced Island fish curry, kaukau, local green, coconut, steamed rice (GF)	K90
Tropical glazed pineapple chicken, cherry tomato, coconut rice (GF)	K90
Steamed rice	K30
Kids menu available served from feast restaurant	K55

Mumu Earth oven Banana leaf steamed fish fillet, spices, coconut, K100 citrus, garlic greens(GF) Highland coffee and honey rubbed beef brisket, K100 roasted broccoli, BBQ sauce (GF) K90 Boroma pork belly, tropical raw papaya chili slaw (GF) Slow cooked lamb shank, charred bean, K130 burnt tomato chutney (GF) Abus Blong Paea From the grill Bean ragout stuffed zucchini, parmesan, garlic yogurt. K60 pineapple tomato salsa, coconut crumb (V) K120 Grilled tiger prawns, lemon parsley sauce (GF) Grilled lobster, herb garlic butter (GF)* Half/Small K145 Full/Large K265 Numundo beef T-bone, roasted eggplant, chimichurri sauce (GF) K180 Spiced grilled pork rib, homemade Sogari pineapple rib sauce (GF) K100 Spit roast lamb shoulder, mint yogurt, flat bread (GFO) K120 Spit roast chicken, coconut yogurt, K110 spiced papaya chutney, flat bread GFO) Pinisim To finish

Local fresh sliced fruit plate (GF) K55

Tropical mango, sugarfruit and yogurt parfait, coconut flakes, mint (GFO)

K45

Mumu rocks - caramelized galip nut, local vanilla mousse (GFO)

K45

Sago and young coconut pudding, candied pineapple (GF)

K40

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Coke, Coke Zero, Fanta orange, Fanta pineapple, Solo, Sprite	K12
Tonic water, Soda Water, Ginger Ale	K12
Lemon Lime Bitters	K17
Still water	K12
Sparkling water 250ml	K15
Sparkling water 500ml	K25
Sparkling water 1Lt	K30
Fresh juice (selection of up to three options)	K40
Orange, apple, carrot, watermelon, pineapple	
Hot water and lemon	K8
Fresh ginger	K3
Honey	K7

Beer

SP Lager	K22
SP Export	K24
Heineken	K30
Niugini ice	K24
Chiller Tropical	K24
James Squire 150 Lashes pale ale	K35
James Squire alcoholic ginger beer	K35
Strongbow golden apple cider	K25
Gluten free beer *subject to availability	K25

Selection of liquors and spirits available on request

Signature Cocktails

PNG Punch	K65
White rum, dark rum, tropical juice, bitters	
Hay Experience Me	K55
Gin, grenadine, lime juice, egg white	
POM Sniper	K65
White rum, dark rum, orange liqueur, orgeat, lime, orange	
Mumu Colada	K50
White rum, Malibu coconut rum, pineapple juice, coconut ice cream	
Unexpected Water Gin, Bacardi 151, Green Chartreuse, lime juice, sugar	K60
Sugar fruit punch Havana 7, fresh sugar fruit, lime juice, sugar, sparkling wine	K55

Selection of classic cocktails and mocktails available on request

Wines by the glass

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Yves "Premium Cuvée" NV	Victoria, Australia	K40
Framingham Sauvignon Blanc	Marlborough, New Zealand	K60
Philip Shaw No11 Chardonnay	New South Wales, Australia	K70
Robert Oatley "Signature Series" Shiraz	South Australia, Australia	K50
Penfolds "Max's" Cabernet Sauvignon	South Australia, Australia	K70

Wines by the bottle

Champagne & Sparkling		
Yves "Premium Cuvée" NV	Victoria, Australia	K200
Veuve Clicquot Brut	Champagne, France	K565
Moët & Chandon	Champagne, France	K670
Piper-Heidsieck "Brut Cuvée"	Reims, France	K500
Jansz "Premium Cuvée"	Tasmania, Australia	K390
Hardys "The Riddle" Brut	South Australia, Australia	K275
White		
Sauvignon Blanc		
Dog Point	Marlborough, New Zealand	K375
Framingham	Marlborough, New Zealand	K300
Pikorua	Marlborough, New Zealand	K250
Josef Chromy	Tasmania, Australia	K350
Grant Burge "5th Generation"	South Australia, Australia	K200
Pinot Gris		
Ta-Ku	Marlborough, New Zealand	K580
Rockburn	Central Otago, New Zealand	K250
Chardonnay		
Pedestal	Western Australia, Australia	K300
Cumulus	New South Wales, Australia	K340
Albert Bichot "Petit-Chablis"	AOC, Burgundy, France	K550
Philip Shaw No.11	New South Wales, Australia	K350
Abbotts & Delaunay IGP	Languedoc-Roussillon, France	K315
Dal Rymple "Cave Block"	Tasmania, Australia	K550
Riesling		
Cherubino	Western Australia, Australia	K325
Pikes "Traditionale"	South Australia, Australia	K300
Schloss Johannisberg "Rotlack"	Rheingau, Germany	K500
Robert Oatley "Signature Series"	Western Australia, Australia	K300
Rosé		
Cote de Roses	Languedoc, France	K350
Rockburn "Stolen Kiss"	Central Otago, New Zealand	K300

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Pinot Noir		
Ara "Single Estate"	Marlborough, New Zealand	K290
Rockburn	Central Otago, New Zealand	K440
Merlot		
Katnook Estate "Coonawarra"	South Australia, Australia	K555
Grenache		
	Câtas du Dhâna Franca	V600
Domaine de Beaurenard	Côtes du Rhône, France	K600
Gamay		
Joseph Drohuin "Morgon"	Beaujolais, France	K450
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Malbec		
Argento "Reserva"	Mendoza, Argentina	K295
Cabernet Sauvignon		
Wynns "John Riddoch"	New South Wales, Australia	K1150
Oakridge	Victoria, Australia	K275
Parker "Cool Climate"	South Australia, Australia	K325
Penfolds "Max's"	South Australia, Australia	K350
Shiraz/Syrah		
Robert Oatley "Limited Release"	South Australia, Australia	K500
Taylor Estate	South Australia, Australia	K1100
Jim Barry "Mc. Rae Wood"	South Australia, Australia	K540
Robert Oatley "Signature Series"	South Australia, Australia	K250
Teusner "The Independent"	South Australia, Australia	K400
Philip Shaw "The Idiot"	New South Wales, Australia	K325
Hancock & Hancock	South Australia, Australia	K300
Eden Road "Long Road"	New South Wales, Australia	K400
Rockford "Basket Press"	South Australia, Australia	K1450
Pepperjack	South Australia, Australia	K400