

lunch til' 3pm	
fried chicken sando, spiced honey, pickles, sriracha mayo	24
+ peri peri chips, garlic mayo	6
lamb adana shish & peri peri chips, fattoush salad	28

strength in numbers	
persian olives, pomegranate molasses, walnuts	10
oysters natural, finger lime mignonette	15/30/60

wood fired bread, za'atar	9
+ garlic butter	3
+ chilli crunch	3
+ roasted red peppers, heirloom tomatoes, chimichurri	16
+ fetta brûlée, honey, grapes, mint	18

+ add dips	
hummus, burnt honey, chilli crunch	13
sweet and sour eggplant, confit garlic zhoug	13
cucumber tzatziki, finger lime, sumac	13

tempura zucchini flower, ricotta, yuzu kosho honey, sumac [1]	9.5
kingfish crudo, mandarin, shisho, buckwheat, dill oil, jalapeno	30
beef tartare, macadamia toum, salted egg yolk, potato crisps	30
wild mushroom casarecce, truffle, stracciatella	38
chermoula prawn, blackened lime, kataifi crisps	32

vg vegan v vegetarian gf gluten free df dairy free
o option available on request. not all ingredients are listed.
please advise your server of any dietary requirements.

0.25-1.7% surcharge to all card payments
5% service fee on sundays, 15% on public holidays

servo signature set menu

a gastronomique wonderland awaits you, curated by our chefs. 75pp

char grilled	
market fish, calamansi butter, mussels, cavolo nero	mp
pork belly shish, nduja purée, spiced honey, burnt eggplant	36
wagyu picanha, jalapeños, chimichurri, grilled tomatoes	46
500g stirring ranges beef ribeye, porchini butter, zucchini salsa	80
wa rock lobster, velouté, sea herbs, lemon	140

roast oven	
peri peri cauliflower, tahini cream, burnt maple, flat rice, currants	28
whole roast chicken, hazelnut dukkah, fetta, lemon, potato crisps	49
baharat lamb shoulder, zhoug, labneh, pomegranate, buckwheat	46

side x side	
jewelled rice, currants, flaked coconut, cherry tomato, grapes	17
fattoush salad, tomato, cucumber, fetta, pita	16
peri peri chips, garlic mayo	14
green beans, preserved lemon, pistachio	19
fried brussel sprouts, pickled shallots, mint, maple tahini	16

sweet things	
strawberry sundae, chocolate almond brownie, popcorn ice cream	15
crema catalana, dates, pomegranate, macadamia	18
coconut sticky rice pudding, roast pineapple, coconut sorbet	16
servo affogato	9
+ brookie's macadamia & wattleseed liqueur or disaronno	9
servo sgroppino vodka, italicus, passionfruit sorbet, prosecco	19
juniper heritage cane cut riesling 2022, margaret river	13/59



menu is subject to change due to availability
and dietary requirements of your group
vegetarian option available!

i	woodfired bread & dip hummus, burnt honey, chilli crunch	bloody shiraz spritz four pillars bloody shiraz gin, rose vermouht, sour plum
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fried zucchini flowers ricotta, yuzu kosho honey, parmesan	
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ii	kingfish crudo mandarin, shiso, buckwheat, dill oil, jalapeño	pazo cilleiro albarino rais baixas 2023
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chermoula prawn blackened lime, kataifi crisps

market fish calamansi butter, mussels, cavolo nero
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iii	roasted lamb shoulder zhoug, labneh, pomegranate, buckwheat	babo nero d'avola sicily 2020
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fattoush salad tomato, cucumber, fetta, pita

jewelled rice, currants, flaked coconut, cherry tomato, grapes
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iv	servo strawberry sundae chocolate almond brownie, popcorn ice cream	servo sgroppino flux vodka, italicus, passionfruit sorbet, prosecco
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