

lunch til' 3pm	
fried chicken sando, gochujang, cream cheese, sunny side egg, chilli	28
peri peri chicken supreme, harissa labneh , fattoush salad	36
point samson bream, shakshuka, fennel, olive salad	38
char-grill lions mane mushrooms, chimichurri, tomato, watercress	32
+ peri peri chips	+6
+ fattoush salad	+6
+ saffron rice	+6

strength in numbers	
persian olives, pomegranate molasses, walnuts	10
albany rock oysters natural, strawberry mignonette, chives	8ea
wood fired bread, za'atar	9
+ garlic butter	3
+ chilli crunch	3
+ la delizia stracciatella	15
+ roasted red peppers, heirloom tomatoes, chimichurri	16
+ fetta brûlée, honey, grapes, mint	18
+ add dips	
hummus, burnt honey, chilli crunch	13
cucumber tzatziki, finger lime, sumac	13
creamed white bean, tahini, green onion oil, dukkah	13

tempura zucchini flower, ricotta, yuzu kosho honey, sumac	10ea
kingfish crudo, mandarin, shiso, buckwheat, dill oil	30
beef tartare, sundried tomatoes, parmesan, mustard, potato crisps	32
gnocchetti sardi, basil pesto, burst tomatoes, stracciatella	35

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	
skull island prawns, charred corn puree, turkish chilli	34
lions mane mushrooms, spinach, chickpeas, chilli	36
barbeque pork belly, peach chutney, watercress	38
500g stirring ranges beef ribeye, roast garlic chimmichurri	80
wagyu picanha, peperonata puree, lombardi pickles	49

wood fired	
peri peri cauliflower, tahini cream, burnt maple, flat rice, currants	32
whole roast chicken, hazelnut dukkah, fetta, lemon, potato crisps	52
baharat lamb shoulder, zhoug, labneh, pomegranate, buckwheat	48
point samson bream, shakshuka sauce, green olives, capers, fennel	44
wa rock lobster, butter sauce, finger lime, shiso	140

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
fried brussel sprouts, pickled shallots, mint, maple tahini	16
broccolini, harissa labneh, buckwheat	18

sweet things	
vanilla creme brulee, macadamia, blackberry	18
dark chocolate skillet fondant, milk choc ganache, ice cream	24
watermelon berry salad, pomegranate, rose, white chocolate	16
servo affogato	9
+ brookie's macadamia & wattleseed liqueur or disaronno amaretto	9
juniper cane cut riesling 2022, margaret river	14/69



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

fried zucchini flowers
ricotta, yuzu kosho honey, sumac

ii
kingfish crudo
mandarin, shiso, buckwheat, dill oil

skull island prawn
blackened lime, kataifi crisps

iii
baharat roasted lamb shoulder
zhoug, labneh, pomegranate, buckwheat

fattoush salad
tomato, cucumber, fetta, pita

saffron rice

iv
watermelon berry salad
pomegranate, rose, white chocolate