

lunch til' 3pm

stirling ranges minute steak, tomato + olive tapenade, watercress salad ^{gf}	32
peri peri chicken supreme, harissa labneh, fattoush salad ^{gf, vg}	36
braised lamb shoulder cheese toastie, gruyer, jalapeño, zoug, shakshuka ketchup	24
baby chickpeas and summer vegetables, preserved lemon, tomato oil ^{gf, vg}	28
+ peri peri chips	+6
+ fattoush salad	+6
+ saffron rice	+6

strength in numbers

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

tempura zucchini flower, ricotta, yuzu kosho honey, sumac ^{v, gf, dfo}	10ea
kingfish crudo, mandarin, shiso, buckwheat, dill oil ^{gf, df}	30
beef tartare, sundried tomatoes, parmesan, mustard, potato crisps ^{gf, dfo}	32
gnocchetti sardi, basil pesto, burst tomatoes, stracciatella ^{v, dfo}	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 ^{gf, dfo}	34
lions mane mushrooms, spinach, chickpeas, chilli ^{gf, dfo, v}	36
barbeque pork belly, peach chutney, watercress ^{gf, dfo}	38
500g stirling ranges beef ribeye, roast garlic chimmichurri ^{gf, dfo}	80
wagyu picanha, peperonata puree, lombardi pickles ^{gf, dfo}	49

wood fired

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

side x side

jewelled rice, currants, flaked coconut, cherry tomato, grapes ^{v, gf, vgo}	17
fattoush salad, tomato, cucumber, fetta, pita ^{v, vgo, gfo}	16
peri peri chips, garlic mayo ^{vg, gf}	14
fried brussel sprouts, pickled shallots, mint, maple tahini ^{vg, gf}	16
broccolini, harissa labneh, buckwheat ^{gf, dfo}	18

sweet things

vanilla creme brulee, macadamia, blackberry ^{gf}	18
dark chocolate skillet fondant, milk choc ganache, ice cream ^{gf, allow 20 mins}	24
watermelon berry salad, pomegranate, rose, white chocolate ^{gf, vgo}	16
servo affogato ^{v, gf}	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
 zhough, labneh, pomegranate, buckwheat

fattoush salad
 tomato, cucumber, fetta, pita

saffron rice

iv
watermelon berry salad
 pomegranate, rose, white chocolate

75pp