

## lunch til' 3pm

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

## strength in numbers

<b>persian olives, pomegranate molasses, walnuts</b> vg, gf, df	<b>10</b>
<b>albany rock oysters natural, strawberry mignonette, chives</b> gf, df	<b>8ea</b>
<b>wood fired bread, za'atar</b> vg, gfo	<b>9</b>
<b>+ garlic butter</b> v	<b>3</b>
<b>+ chilli crunch</b> vg	<b>3</b>
<b>+ la delizia stracciatella</b> v	<b>15</b>
<b>+ roasted red peppers, heirloom tomatoes, chimichurri</b> v, vg, gf	<b>16</b>
<b>+ fetta brûlée, honey, grapes, mint</b> v, gf	<b>18</b>
<b>+ add dips</b>	
<b>hummus, burnt honey, chilli crunch</b> vgo, gf, df	<b>13</b>
<b>cucumber tzatziki, finger lime, sumac</b> v, gf	<b>13</b>
<b>creamed white bean, tahini, green onion oil, dukkah</b> vg, gf	<b>13</b>
<b>tempura zucchini flower, ricotta, yuzu kosho honey, sumac</b> v, gf, dfo	<b>10ea</b>
<b>kingfish crudo, mandarin, shiso, buckwheat, dill oil</b> gf, df	<b>30</b>
<b>beef tartare, sundried tomatoes, parmesan, mustard, potato crisps</b> gf, dfo	<b>32</b>
<b>orecchiette pasta, basil pesto, burst tomatoes, stracciatella</b> v, dfo	<b>35</b>

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

<b>skull island prawns, charred corn puree, turkish chilli</b> gf, dfo	<b>34</b>
<b>lions mane mushrooms, spinach, chickpeas, chilli</b> gf, dfo, v	<b>36</b>
<b>barbeque pork belly, peach chutney, watercress</b> gf, dfo	<b>38</b>
<b>500g stirring ranges beef ribeye, roast garlic chimmichurri</b> gf, dfo	<b>80</b>

### wood fired

<b>peri peri cauliflower, tahini cream, burnt maple, flat rice, currants</b> vg, gf	<b>32</b>
<b>whole roast chicken, hazelnut dukkah, fetta, lemon, potato crisps</b> gf, dfo	<b>52</b>
<b>baharat lamb shoulder, zhoug, labneh, pomegranate, buckwheat</b> gf, dfo	<b>48</b>
<b>wood roasted salmon, shakshuka sauce, green olives, capers, fennel</b> gf, dfo	<b>44</b>
<b>wa rock lobster, butter sauce, finger lime, shiso</b> gf	<b>140</b>

### side x side

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

### sweet things

<b>vanilla creme brulee, macadamia, blackberry</b> gf	<b>18</b>
<b>dark chocolate skillet fondant, milk choc ganache, ice cream</b> gf, allow 20 mins	<b>24</b>
<b>watermelon berry salad, pomegranate, rose, white chocolate</b> gf, vgo	<b>16</b>
<b>servo affogato</b> v, gf	<b>9</b>
<b>+ brookie's macadamia &amp; wattleseed liqueur or disaronno amaretto</b>	<b>9</b>
<b>juniper cane cut riesling 2022, margaret river</b>	<b>14/69</b>



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

75pp