

lunch til' 3pm

baby chickpeas and spinach ragu, preserved lemon, tomato oil <small>gf, vg</small>	24
peri peri chicken supreme, garlic labneh, buttercrunch salad <small>gfo, dfo</small>	36
'beef au poirve burger [cooked pink], brioche bun, provolone & swiss cheese, onion jam, mustard & peppercorn sauce	30
+ chips	+6
+ fattoush salad	+6
+ saffron rice	+6

strength in numbers

sicilian olives, mezcal, pineapple, serrano <small>gf</small>	12
wood fired bread, za'atar <small>vg, gfo</small>	9
+ garlic butter <small>v</small>	3
+ chilli crunch <small>vg</small>	3
mushroom pâté, toasted macadamia, date molasses	16
fetta brûlée, honey, grapes, mint	18
hummus, burnt honey, chilli crunch <small>vgo, gf, df</small>	13

to each their own

pacific oyster, yuzu margarita granita, chilli salt <small>gf</small>	7ea
abrolhos island scallop, roast chicken butter, fingerlime <small>gf</small>	14ea
haloumi cigars, kosho honey, sumac <small>v</small>	9ea
bbq pork belly pops, pickled apple purée, fennel remoulade (min 2) <small>gf</small>	12ea
futari wagyu beef skewer, pommard mustard, jalapeno relish (min 2) <small>gf</small>	16ea

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**

shared starters

kingfish crudo, mandarin, shiso, buckwheat, dill oil, jalapeño <small>df, gf</small>	30
beef tartare, sundried tomatoes, parmesan, mustard, potato crisps <small>gf, dfo</small>	32
orecchiette, basil pesto, burst tomatoes, stracciatella, pine nuts	36
tempura tiger prawns, creamed carrot, house fermented hot sauce	32

create a landing zone

charred smoked pumpkin, dried lime, green chilli, coconut labneh	32
whole roast chicken, hazelnut dukkah, fetta, preserved lemon <small>gf, dfo</small>	52
baharat lamb shoulder, zhoug, labneh, pomegranate, buckwheat <small>gf</small>	48
wood roasted salmon, shakshouka sauce, green olives, capers, fennel <small>gf, dfo</small>	44
stirling ranges beef short rib, harissa, celeriac cream	46
500g treeton hill farm black angus ribeye, roast garlic chimmichurri <small>gf, dfo</small>	78

side x side

jewelled rice, currants, flaked coconut, cherry tomato, grapes <small>v, gf, vgo, dfo</small>	17
butter crunch salad, marinated fetta, tomato vinaigrette <small>v, vgo, gfo</small>	15
peri peri chips, garlic mayo <small>vg, gf</small>	14
fried brussel sprouts, pickled shallots, mint, maple tahini <small>vg, gf</small>	16
green beans, beef tallow, aged balsamic <small>gf, dfo, vo</small>	18

sweet things

fried strawberry cheesecake, yuzu cream, malt ganache <small>v</small>	18
dark chocolate skillet fondant, milk choc ganache, ice cream <small>gf, allow 20 mins</small>	24
tell us its your birthday and pre-order an ice cream cake <small>[72-hrs notice] reg/lge</small>	60/80



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 vg, gfo

ii
abrolhos island scallop
 roast chicken butter, fingerlime gf

futari wagyu beef skewer
 pommard mustard, jalapeño relish

fried brussel sprouts
 pickled shallots, mint, maple tahini vg, gf, dfo

iii
charred smoked pumpkin
 dried lime, green chilli, coconut labneh

baharat lamb shoulder
 zhoug, labneh, pomegranate, buckwheat gf

jewelled rice
 currants, flaked coconut, cherry tomato, grapes v, gf, vgo, dfo

iv
fried strawberry cheesecake
 yuzu cream, malt ganache v

75pp