

lunch til' 3pm

grilled king oyster mushrooms, spinach ragu, baby chickpeas	24
preserved lemon, tomato oil <small>vg, gf</small>	
beef au poivre burger, provolone & swiss cheese, onion jam, pickles, mustard + peppercorn sauce	30
char-grilled peri-peri chicken, garlic labneh, buttercrunch salad <small>gfo, dfo</small>	36
add	
+ chips	+6
+ buttercrunch salad	+6
+ saffron rice	+6

strength in numbers

sicilian olives, mezcal, pineapple, serrano chilli <small>gf</small>	12
wood fired bread, za'atar <small>vg, gfo</small>	10
+ garlic butter <small>v</small>	3
+ chilli crunch <small>vg, gf</small>	3
mushroom pâté, toasted macadamia, date molasses <small>v, gf</small>	16
fetta brûlée, honey, grapes, mint <small>v, gf</small>	18
hummus, burnt honey, chilli crunch <small>vgo, gf, df</small>	13
local salami, pickle piparras, capers <small>gf</small>	15

shared starters

kingfish crudo, mandarin, shiso, buckwheat, dill oil, jalapeño <small>gf, df</small>	30
beef tartare, sundried tomatoes, parmesan, mustard, potato crisps <small>gf, dfo</small>	32
orecchiette, basil pesto, burst tomatoes, stracciatella, pine nuts <small>v</small>	35
tempura prawns, creamed carrot, house fermented hot sauce <small>gf, df</small>	30

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

to each, their own

pacific oyster, yuzu margarita granita, chilli salt <small>gf</small>	7ea
haloumi cigars, kosho honey, sumac <small>v</small>	9ea
bbq pork belly pops, pickled apple purée, fennel remoulade <small>gf</small>	10ea
futari wagyu beef skewer ms 8/9, jalapeño relish <small>gf</small>	15ea

roast - oven

charred smoked pumpkin, dried lime, green chilli, coconut labneh <small>vg, gf</small>	32
whole roast chicken, hazelnut dukkah, fetta, preserved lemon <small>gf, dfo</small>	52
baharat lamb shoulder, zhoug, labneh, pomegranate, buckwheat <small>gf, dfo</small>	48
wood roasted salmon, shakshouka sauce, green olives, capers, fennel <small>gf, dfo</small>	44
stirling ranges beef short rib, harissa, celeriac cream <small>gf, dfo</small>	46
600g treeton farm black angus ribeye, roast garlic chimmichurri <small>gf, dfo</small>	85

side x side

jewelled rice, currants, flaked coconut, cherry tomato, grapes <small>v, gf, vgo, dfo</small>	17
buttercrunch 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
sautéed water spinach, roast chicken butter <small>gf</small>	18

sweet things

fried strawberry cheesecake, yuzu marmalade <small>v, gf</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

kingfish crudo

mandarin, shiso, buckwheat, dill oil, jalapeño gf, df

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 marmalade v

75pp