

# eats

## **lunch** til' 3pm

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

## **strength in numbers**

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

## **shared starters**

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

**vg** vegan **v** vegetarian **gf** gluten free  
**df** dairy free **o** option available on request  
**(a)** australian, **(i)** imported, **(m)** mixed

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 gastronomic wonderland awaits you, curated by our chefs. **75pp**

### **to each, their own**

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

### **roast - oven**

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

### **side x side**

<b>jewelled rice, currants, flaked coconut, cherry tomato, grapes</b> <small>v, gf, vgo, dfo</small>	<b>17</b>
<b>buttercrunch salad, marinated fetta, tomato vinaigrette</b> <small>v, vgo, gf</small>	<b>15</b>
<b>peri peri chips, garlic mayo</b> <small>vg, gf</small>	<b>14</b>
<b>fried brussel sprouts, pickled shallots, mint, maple tahini</b> <small>vg, gf</small>	<b>16</b>
<b>broccoli, roast chicken butter, chilli crunch</b> <small>gf</small>	<b>18</b>

### **sweet things**

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

**ii**  
**kingfish crudo**  
 mandarin, shiso, buckwheat, dill oil, jalapeño gf, df (a)

**futari wagyu beef skewer**  
 pommard mustard, jalapeño relish

**tempura prawns**  
 creamed carrot, house fermented hot sauce gf, df

**iii**  
**baharat lamb shoulder**  
 zhoug, labneh, pomegranate, buckwheat gf

**broccoli**  
 roast chicken butter, chilli crunch gf

**saffron rice**

**iv**  
**fried strawberry cheesecake**  
 yuzu marmalade v

75pp