

lunch til' 3pm	
grilled king oyster mushrooms, spinach ragu, baby chickpeas preserved lemon, tomato oil vg, gf	24
beef au poivre burger, provolone & swiss cheese, onion jam, pickles, mustard & peppercorn sauce	30
char-grilled peri-peri chicken, garlic labneh, buttercrunch salad gfo, dfo	36
add	
+ peri-peri chips	+6
+ buttercrunch salad	+6
+ saffron rice	+6

strength in numbers	
sicilian olives, mezcal, pineapple, serrano chilli gf, dfo	12
wood fired bread, za'atar vg, gfo	10
+ garlic butter v	3
+ chilli crunch vg, gf	3
+ la delizia stracciatella v, gf	15
mushroom pâté, toasted macadamia, date molasses v, gf	16
fetta brûlée, honey, grapes, mint v, gf	18
hummus, burnt honey, chilli crunch vgo, gf, df	13
local salami, pickled piparras, capers gf	15
kingfish crudo (a), mandarin, shiso, buckwheat, dill oil, jalapeño gf, df	30
orecchiette, basil pesto, burst tomatoes, stracciatella, pine nuts v	35
tempura prawns (a), creamed carrot, house fermented hot sauce gf, df	30

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.

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 (a), yuzu margarita granita, chilli salt gf	7ea
haloumi cigars, kosho honey, sumac v	9ea
bbq pork belly pops, pickled apple purée, fennel remoulade gf, dfo	12ea
futari wagyu beef skewer ms 8/9, jalapeño relish gf, dfo	16ea

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

side x side	
jewelled rice, currants, flaked coconut, cherry tomato, grapes v, gf, vgo, dfo	17
buttercrunch salad, marinated fetta, tomato vinaigrette v, vgo, gf	16
peri peri chips, garlic mayo vg	14
fried brussel sprouts, pickled shallots, mint, maple tahini vg, gf, df	16
broccolini, roast chicken butter, chilli crunch gf	18

sweet things	
fried strawberry cheesecake, yuzu marmalade v, gf	18
dark chocolate skillet fondant, milk choc ganache, ice cream gf, vg allow 20 mins	24



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 gfo, vg

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

futari wagyu beef skewer
pommard mustard, jalapeño relish gf, df

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

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

buttercrunch salad
marinated fetta, tomato vinaigrette gf, v, vgo

saffron rice

iv
fried strawberry cheesecake
yuzu maramalade v

75pp

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