

centro de mesa

[centre of the table]

pacific oysters GF, DF	6ea
margarita granita, chilli salt	
corn chips taco seasoning GF, VG	8
+ lots of guac GF, VG	12
+ tex mex queso V	12
taquitos V	8ea
potato, mozzarella, hot honey	
tuna tostada GF	18ea
crème fraîche, ossetra caviar, pickled piparras	
brocheta DF	16ea
futari 8/9 wagyu, jalapeño relish	
chicharrónes DF	28
pork belly, adobo sauce, pineapple	
king fish sashimi GF, DF	30
yuzu leche de tigre, chilli crunch	
tempura prawns GF, DF	30
green mayo, house fermented hot sauce	

mi casa tu casa

[family style]

birria beef lasagna	35
fior di latte, tomatillo napale verde	
eggplant tamale GF, VG	30
mushroom, chilli sambal, sunflower seeds	
barbacoa lamb shoulder GF, DFO	48
jalapeño salsa verde, labneh, drop peppers	
taco seasoned whole roast chicken GF, DFO	52
roja romesco, creamed celeriac	
600g treeton farm grass-fed black angus ribeye GF, DFO	85
roast garlic chimichurri	

dessert	[postres]
ice cream sandwich GF	16
dulce de leche, coconut	
mango empanadas condensed milk, raspberry V	10
chocolate fondant GF, V	24
vanilla bean icecream	

tacos

steak	GF, DF	14ea
salsa verde cremosa, nacho crunch		
birria brisket	GF, DF	12ea
kimchi, radish, pickle chilli pepper		
chicken 65	GF, DF	12ea
tamarindo salsa, coriander, serrano chilli		
parrilla fish	GF, DF	15ea
gold band snapper, cremosa, pineapple salsa, chipotle		
zucchini flower	GF, VG	14ea
tofu, mango agrodolce, habanero		

hot sauces

servo	picosita	verde
chipotle	black label	

lado a lado

[side by side]

caesar fried sprouts GFO	16
bacon, parmesan crumb, anchovy oil	
house made pico de gallo GF, VG	18
ripe tomato, watermelon, red onion, coriander, habanero, lime	
spiced rice GFO, VGO	10
mexican furikate, dried lime	
tajin seasoned fries VG	15
aioli	
fresh tortilla GF, VG	4ea

servo signature	75pp
can't decide? settle in, stay a while enjoy the best of our kitchen	

please bring any allergies or dietary requirements to our attention when ordering.

while all care is taken, food is prepared in a kitchen environment which may contain trace allergens.

service fee: 5% sunday 15% public hols

🦞 all seafood is proudly australian-sourced

VG vegan
V vegetarian
GF gluten free
DF dairy free
O option available

signature

corn chips, taco seasoning,
guacamole

pacific oyster, margarita granita,
chilli salt

king fish sashimi, yuzu leche de tigre,
chilli crunch



steak, salsa verde cremosa, nacho crunch

taquitos, potato, mozzarella, hot honey



barbacoa lamb shoulder,
tomatillo zhoug, labneh, drop peppers

spiced rice, mexican furikake,
dried lime

house made pico de gallo,
ripe tomato, watermelon, red onion,
coriander, habanero, lime



ice cream sandwich,
dulce de leche, coconut