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, chipolotle

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

servo 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

75pp