eats

centro de mesa [centre of the table]

pacific oysters, margarita granita, chilli salt gf, df — 6ea
corn chips, taco seasoning gf, vg — 8
++ lots of guac gf, vg — 12
++ tex-mex queso v — 12
taquitos, potato, mozzarella, hot honey v — 8ea
tuna tostada, creme fraiche, ossetra caviar, finger lime, jalapeno gf — 12ea
chicharrones, pork belly, ancho chilli vinegar, papaya, thai basil df — 20
bbq abrolhos island scallop, chipotle, charred corn gf — 13ea
king fish sashimi, yuzu leche de tiger, salsa macha gf, df — 30
crispy dumplings, pumpkin, water chestnut, tamarindo salsa [2] vg — 14

tacos [our tortillas are made fresh in-house using 100% white corn]

futari wagyu 8/9 flank, salsa cruda, pickled hot peppers, tajin fries gf — 15
tempura prawn, salsa verde cremosa, fermented hot sauce gf — 13
queso frito, roja romesco, habanero, chopped onion & corriander gf, vo — 12
++ your choice of; grilled king oyster mushrooms or beef brisket
++ hot sauce
servo picosita [🌶], verde [🌶], chipotle [🌶🌶], black label [🌶🌶🌶🌶]

servo signature set menu

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

servo

sabor clasico

[taste of all our classics]

corn chips,
taco seasoning & lots of guac

kingfish sashimi,
yuzu leche de tigre, chilli crunch

chicharrones,
pork belly, ancho chilli vinegar, papaya, thai basil

futari wagyu taco,
salsa cruda, pickled hot peppers, tajin fries

birria beef lasagna,
fior di latte, tomatillo nopales verde

chargrilled anticucho lamb cutlets,
garlic labnah, pickled cukes

watermelon pico de gallo,
coriander, habanero

ice cream sandwich,
dulce de leche, coconut

mi casa tu casa [family style]

birria beef lasagna, fior di latte, tomatillo nopales verde — 36
eggplant tamale, refried black bean, salsa macha gf, vg — 30
chargrilled anticucho lamb cutlets, garlic labneh, pickled cukes gf, dfo — 45
taco seasoned whole roast chicken, roja romesco, creamed celeriac gf, dfo — 52
600g stirling ranges beef ribeye, roast garlic chimichurri gf, dfo — 90

lado a lado [side by side]

caesar fried sprouts, bacon, parmesan crumb, anchovy oil gfo — 18
watermelon pico de gallo, coriander, habanero gf, vg — 18
spiced rice, mexican furikate, dried lime gfo, vgo — 10
tajin fries, aioli vg — 15
fresh tortilla gf, vg — 4ea

postre [dessert]

ice cream sandwich, dulce de leche, coconut gf — 16
mango empanadas, condensed milk, raspberry v — 8

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