

GRAZE & GABBLE

Juicy Morsels *marinated green olives* 8.9

Sujuk *pan fried turkish sausage* 9.8

Grilled Kefalograviera *sweet & sour iranian figs, lemon* 12.5

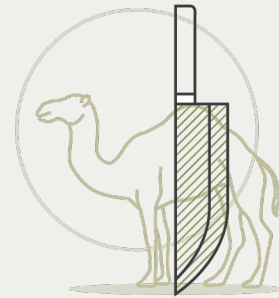
Green Pepper Popper *skordalia, saffron yoghurt, pickled walnut* 14

Eggplant Mecca *haloumi, ras el hanout* 17.5

Goat Chops *mechoui rub, walnut muhamarra* 18

Soft Shell Crab *berbere dusting, green zhoug sauce* 22

House Charcuterie *eggplant kasundi, chefs pickles, turkish bread* 25

**CHEF FEED ME!**

*Go ahead surprise me.
A hand picked selection of the
chef's seasonal favourites:
smalls, bigs and in-between,
maybe even a secret or two.*

59/scalp

(whole table please)

DEVOUR & DELIGHT

Roasted Spanish Mackerel *tagine curry sauce,
braised greens, puffed black rice, dukkah* 32

Lamb Ribs *sticky pepper, pickled cabbage, lemon labneh* 29

Gnocchi *mushrooms, radicchio, parmesan, parsnip puree* 29

Flank Steak *served medium rare and sliced to share
spicy turkish ezme, white bean hummus* 31

Pork Belly Roll *date molasses,
pork crackle salad, pomegranate, toum* 34

Hawaij Whole Goat Shoulder *braising liquor,
served up with chef sides* 68

**CARAMELISED
SUGARS, CHARRED
SKINS, ROASTING NUTS,
AND STEWING FLESH FILL
THE AIR. FOLLOW YOUR
NOSE WHEN ORDERING.**

*Ask our wait staff about
what's tickling your nostrils.*

SUPPORTING ACTS

Fried Potatoes *harissa, preserved lemon mayo* 11

Cauliflower Crunch *chickpeas, dukkah, labneh remoulade* 12.5

Goddess Salad *bbq carrots, baby kale,
radicchio, black barley, green goddess sauce* 13

Grilled Malawach Flatbread 5.5

BIVOUAC

Tuesday – Saturday

Noon 'til Late

BIVOUAC.COM.AU

**SWEET ENOUGH?**

Ask about our digestifs. Not only delicious, their herbaceous qualities will help ease your loaded belly.

OUR CHEFS POUR EVERYTHING THEY'VE GOT ONTO YOUR PLATE. POUR THEM A BEER TO SAY THANKS.

They might even pop out for a quick chat

5 / chef

BIVOUAC

Dinner bookings now available for 8-12 pax. Lunchtime bookings also available and a little more flexible.

The venue is available for functions on Sunday & Monday (ask us for more details).

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INDULGE

Fried Doughnuts *milk jam, spiced orange sugar* [11](#)

Brulee'd Persimmon *white chocolate, barberries, coconut fraiche* [12](#)

Chocolate & Bergamot Parfait *mandarin pearls, earl grey infused dates* [13](#)

Counter Sweet *(ask us what's fresh out)* [6](#)

FROMAGE WITH FRIENDS

All served with fresh fruit, honey & crushed pistachio, crackers.

Le Marquis Chèvre

Rhone Valley, France – soft, silky & mild goat's milk [14](#)

Onetik Ossua Iraty

Macaye, France – hazelnut & caramel notes, semi hard sheeps' milk [14](#)

St Agur Blue

Auvergne, France – super soft & velvety, hints of spice, blue cows' milk [14](#)

STICK IT TO ME

Sweet or fortified accompaniments.

Warre & Co. *warrior reserve port* [10](#)

D'Arenberg *fortified shiraz chambourcin* [8](#)

Seppeltsfield *schluck muscadelle* [9](#)

Valdespino *oloroso* [13](#)