

GRAZE & GABBLE

Juicy Morsels *marinated green olives* 8.9

Sujuk *pan fried turkish sausage* 9.8

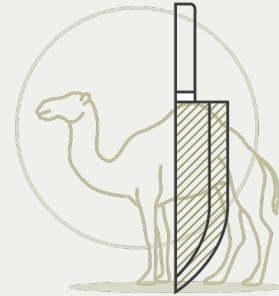
Grilled Kefalogravia *sweet & sour iranian figs, lemon* 12.5

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

Goat Chops *mechoui rub, walnut muhamarra* 18

Eggplant Mecca *haloumi, ras el hanout* 17.5

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

Malawach Tacos 9.8 ea

- soft-shell crab, preserved lemon mayo
- cauliflower, labneh remoulade, dukkah
- pork belly, pickles, black garlic dressing

Open Sesame Turkish Sandwich *pumpkin, wild mushrooms, baby kale, fetta, dukkah* 16.5

Goddess Salad *bbq carrots, baby kale, radicchio, black barley, green goddess sauce* 16

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

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

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

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

Grilled Malawach Flatbread 5.5

BIVOUAC

Tuesday – Saturday

Noon 'til Late

BIVOUAC.COM.AU

**SWEET ENOUGH?**

*Ask about our digestifs.
Not only delicious but 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.*

/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 & 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 to any of our desserts.

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

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

Seppeltsfield *schluck muscadelle* [9](#)

Valdespino *oloroso* [13](#)