

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

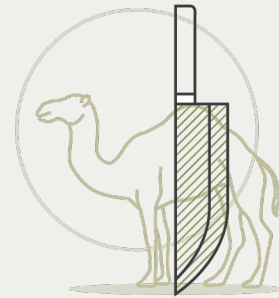
Jerusalem Artichoke *macadamia, preserved kumquat, chevre* 16

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

BOOKINGS can be made now at www.bivouac.com.au and walkins are still cool also. FUNCTIONS are fun.. we'd love to host your next event or end of year wind-up 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 fruit, honeycomb, candied walnuts & crackers

Brillat Savarin

Bourgogne, France – juicy triple cream, soft and decadent [14](#)

Pyengana Clothbound Aged Cheddar

Tasmania, Australia – old school stirred curd technique, tasty as [14](#)

St Agur Blue

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