

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

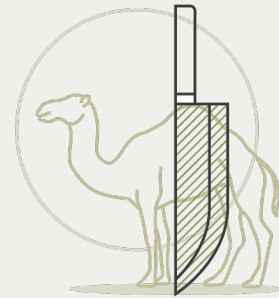
Jerusalem Artichoke *macadamia, preserved kumquat, chevre* 16

Goat Chops *mechoui rub, walnut muhamarra* 18

Eggplant Mecca *haloumi, ras el hanout* 17.5

Duck Liver Parfait *beetroot & horseradish chrain, turkish toast* 19

Octopus *n'duja, cucumber, black olive caramel, hommus* 22

**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 ranch, dukkah
- pork belly, pickles, black garlic dressing

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

Hommus Bowl *lebanese cucumber, edamame, chickpeas, quinoa, pickles* 16.5

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

Crispy Lamb Ribs *tamarind, sticky date labneh, mint* 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 *advieh mayo, coriander, lime* 11

Cauliflower Crunch *chickpeas, dukkah, labneh ranch* 12.5

Baby Cos *puffed quinoa, pickled grapes, falafel crumble, capers, marash & sesame tarator sauce*

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

*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](#)

Yoghurt Panna Cotta *blood orange curd, honeydew, sumac glass* [12](#)

Baklava Sandwich *iced honey parfait, chocolate olive oil,
pistachio sherbet, candied walnut, nuff syrup* [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 to any of our desserts.

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

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

Seppeltsfield *schluck muscadelle* [9](#)

Valdespino *oloroso* [13](#)