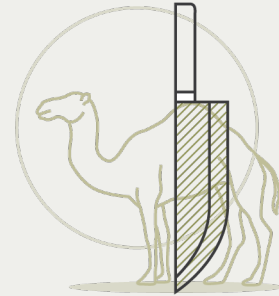


**GRAZE & GABBLE**

- 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  
 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, mint, pickled carrot* 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** *pickled grapes, falafel crumble, capers,  
 marash & sesame tarator 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 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.*

*[s/chef](#)*

**BIVOUAC**

*BOOKINGS can be made now at  
[www.bivouac.com.au](http://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.*

**BIVOUAC.COM.AU**

**INDULGE**

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

**Honey & Lavender Sundae** *blueberries,  
white chocolate olive oil, honeycomb crunch* [12](#)

**Chocolate Crèmeux** *cardamon fudge, drunk pineapple  
ginger snaps, labneh* [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](#)