

GRAZE & GABBLE

Juicy Morsels *marinated green olives* 8.9

Sujuk *pan fried turkish sausage* 9.8

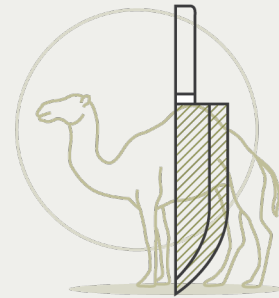
Grilled Kefalograviera *sweet & sour iranian figs, lemon* 12.5

Jerusalem Artichoke *macadamia, preserved kumquat, chevre* 16

Eggplant Mecca *haloumi, ras el hanout* 17.5

Goat Chops *mechoui rub, walnut muhamarra* 18

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

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

Crispy Lamb Ribs *tamarind, mint, pickled carrot* 29

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

Flank Steak *served medium rare and sliced to share
smoked eggplant ajvar, squash, horseradish* 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 *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

**DIGEST THIS?**

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](#)

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.

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

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

Seppeltsfield *schluck muscadelle* [9](#)

Valdespino *oloroso* [13](#)