

**GRAZE & GABBLE**

**Juicy Morsels** *marinated green olives* 8.9

**Sujuk** *fried turkish sausage* 9.8

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

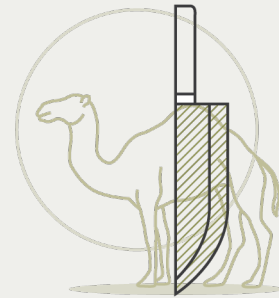
**Lentil Kofta** *velvet tomato, lemon labneh* 16

**Eggplant Mecca** *haloumi, ras el hanout* 17.5

**Goat Chops** *mechoui rub, walnut muhamarra* 18

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

**Spiced Goat Kibbeh** *buttered pine nuts, chickpea, pomegranate* 18

**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**

**Crispy Skin Barramundi** *ajo blanco  
green harissa broccoli, edamame, citrus* 32

**Toasted Farro** *pickled pistachio, cured lemon, parmesan* 27

**Gnocchi** *saffron carrot, ricotta salata, dukkah* 29

**Flank Steak** *served medium rare and sliced to share  
smoked eggplant ajvar, squash, charred leek* 31

**Pork Belly** *date & apricot stuffing, warragul greens, toum, crackle* 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, parmesan* 11

**Cauliflower** *chickpeas, dukkah, labneh ranch* 12.5

**Baby Cos** *pickled grapes, falafel crumble, tahini tartar* 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](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* [12](#)

**Honey & Lavender Sundae** *blueberries, white chocolate olive oil, honeycomb crunch* [15](#)

**Chocolate Crèmeux** *cardamon fudge, drunk pineapple ginger snaps, labneh* [15](#)

**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* [16](#)

**Pyengana Clothbound Aged Cheddar**

*Tasmania, Australia – old school stirred curd technique, tasty as* [16](#)

**St Agur Blue**

*Auvergne, France – super soft & velvety blue, hints of spice* [16](#)

**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](#)