

GRAZE & GABBLE

Juicy Morsels *rose braised green olives* 8.9

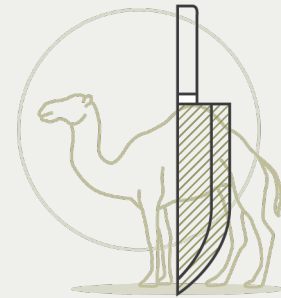
Sujuk *fried turkish sausage* 9.8

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

Aladdin's Potatoes *onion kasundi, garlic whip, macadamia* 11

Duck Liver Parfait *beetroot & horseradish chran, toast* 16

Daily Bread 5.5

**SPECIAL LUNCH 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.*

39 / scalp

(whole table please)

DEVOUR & DELIGHT**Malawach Tacos**

cauliflower, seeded dukkah, fennel caramel 9.8

popcorn mackerel, pickled cucumber, tzaziki 11

burnt pumpkin, labneh, jerk 9.8

lamb neck, toum, lebanese cucumber, picconos 11

Moroccan Carrots & Haloumi *green tahini, crispy chickpeas, carrot jerky* 16

Goat Chops *chermoula rub, toum, chickpea shoots* 18

Tabbouleh Crunch *fava, pomegranate, barberries, puffed grains, sunflower verde* 15

Octopus *spicy n'duja, kipfler potato, taramasalata, saffron orange* 22

Hummus Basar *spiced mince, buttered pinenuts, crispy kebab* 18

Gnocchi *n'duja, rich tomato, parmesan* 21

Kuku *lentil pancake, sliced steak, turkish kimchi, sesame mayo* 22.5

*Have you heard about our Secret Menu?
Check in with your waitstaff to see what's going on with that*

**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.*

BIVOUAC

Tuesday – Saturday

Noon 'til Late

BIVOUAC.COM.AU

**DIGEST THIS?**

*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 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 paste, 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

*Hold up we're not done just yet, here are some finishing drinks that go
really nicely with sweets.*

Warre & Co. Warrior Reserve Port [10](#)

Maidenii Nocturne Australian Botanical [8.5](#)

Valdespino Oloroso Dulce [13](#)

Applewood Distillery Okar Amaro [9](#)

Adelaide Hills Distillery "The Italian" [9](#)