

GRAZE & GABBLE

Juicy Morsels *rose braised green olives* 8.9

Sujuk *fried turkish sausage* 9.8

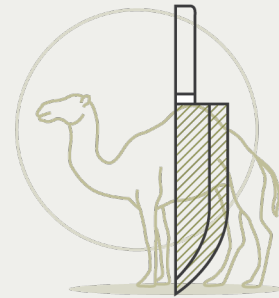
Grilled Kefalograviera *sweet & sour iranian figs, lemon* 12.5

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

Jerusalem Artichoke *smoked almond, miso caramel, preserved lemon* 16

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

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

**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

Spanish Mackerel *chard, basturma, sprouted lentils,
persian black lime butter* 34

Cauliflower Shawarma *verjuice pears, pickled grapes,
fennel seed caramel* 26

Gnocchi *burnt pumpkin, shanklish, spiced pepitas, radicchio* 29

Beef Harissa Rendang *pearl onion, rose labneh, rice dolma* 33

Lamb Neck *peppers, persimmon, herb raita* 31

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

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

Moroccan Carrots *green tahini, crispy chickpeas, carrot jerky* 12.5

Tabbouleh Crunch *fava, pomegranate, barberries,
puffed grains, sunflower verde* 13

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 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](#)