



THE BIVOUAC STORY SO FAR...

a bivouac is designed for rest and recuperation and that's what we're all about. it's also a place for sharing. we have designed a menu from which you'll feel just as comfortable ordering a mix of plates to share as one for yourself. our staff are trained to pace your plates so order up, kick back and we'll do the rest. we take care to use free range, organic and local produce where possible and we reckon you should expect nothing less so we haven't listed all these items on the menu. we can tell you that the beef, goat and lamb come straight from princi farms in gingin and mogumber.

*if you have any dietary concerns like nut allergies, gluten free or vego options,
please speak to one of our staff and they'll help sort it out for you.*

PLATES TO SHARE

persian spiced olives	7.5
grilled kransky, pickled red cabbage	9
fried local whitebait, tahini yoghurt	10
scorched corn, manchego & jalapeño croquettes, green tabasco aioli	13.5
gingin goat chops, lebanese spice rub, tomato kasundi, fig & fennel chutney	17.5
lamb & pistachio kofte skewers, cucumber & dill cacik	17
grilled haloumi, watermelon, mint, pistachio, green olive, orange blossom & fennel dressing	16.5
crispy buttermilk chicken, eleven eastern spices, radicchio, preserved lemon & harissa relish	19
seared scallops, slow cooked pork belly, cauliflower purée, caper & raisin vinaigrette	29
pan fried gnocchi, baby beets & black leaf kale, pine nuts, goat curd, balsamic chocolate gel	26.5
applewood smoked duck breast, sour cherry jus, grilled polenta, freekah & pine nut salad	35
chipotle spiced lamb backstrap, spanish slaw, coriander & lime dressing	33
isot pepper & garlic marinated beef short ribs, braising liquor, barberry jewelled couscous	29.5
crispy skin barramundi, samphire citrus sauce, zucchini ribbon, currant, pine nut & fetta salad	36

ON THE SIDE

hand cut frites, morrocan salt, red pepper ailoi	10
pizza bianca: fior di latte mozzarella, stracchino, rosemary, parmesan oil	10
harissa baby carrots, almond cream	13
savoy cabbage, shaved parmesan, citrus oil	9

PIZZA ARTISAN SOURDOUGH

garlic & chilli prawns, roast capsicum, cherry tomato, salsa verde, mint	26
margherita fior di latte mozzarella, cherry tomato, basil	23
chicken shawarma, red onion, grilled eggplant, green zhoug sauce	25
turkish lamb backstrap, tomato & cucumber tabouleh, tahini, pine nuts	26

BOARDS

charcuterie board	26
wagyu bresaola, grilled cacciatore sausage, jamón serrano, salami toscana, house pickles, peasant terrine of goat, pork & pistachio, toasted turkish	
mezze board	21.5
grilled haloumi & fig, spiced olives, cacik dip, pickled cucumbers, toasted turkish	

bivouac is open **tuesday to saturday 12noon til late** *bookings available for lunchtime only*
the venue is available for functions on sunday & monday (ask us for more details)





DESSERT

baklava

3.5

turkish delights

6

peach & lavender fool, honeycomb yoghurt, berry coulis

14

chocolate & milo pudding, honeyed cornflakes, crème fraiche

14

mango & lemon parfait, sherbert, crystalised lime

14

CHEESE

served with seasonal in-house paste, dried fruits, walnuts & crackers

tarwin blue (AUS)
soft, blue cows' milk

50g / 12

le conquérant (FRA)
semi-soft, washed rind cows' milk

50g / 12

manchego (ESP)
semi-hard, sheeps' milk

50g / 12

STICKIES

alvear
amontillado

6

alvear 1927 dulce
pedro ximénez

7

bodegas sauci
s' naranja

9

alvear
moscatel

7

fernando de castilla
pedro ximénez

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