



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

hand cut frites, morrocan salt, red pepper aioli	10
fried local whitebait, tahini yoghurt	10
gingin goat chops, lebanese spice rub, tomato kasundi, fig & fennel chutney	17.5
crispy buttermilk chicken, eleven eastern spices, radicchio, preserved lemon & harissa relish	19
pan fried gnocchi, baby beets & black leaf kale, pine nuts, goat curd, balsamic chocolate gel	26.5
chipotle spiced lamb backstrap, spanish slaw, coriander & lime dressing	33

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	

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

LUNCHES

roast pork sandwich, apple & pear relish, pickled cabbage, aioli, rocket	17.5
lamb & pistachio kofte burger, radicchio, pickled zucchini, mint & yoghurt dressing	18.5
scorched corn, manchego & jalopeño croquettes, apple & cabbage coleslaw, green tabasco aioli	17.5
grilled haloumi, watermelon, mint, pistachio, green olive, orange blossom & fennel dressing	16.5
crispy skin barramundi, samphire citrus sauce, zucchini ribbon, currant, pine nut & fetta salad, hand cut frites	21.5

ON THE SIDE

persian spiced olives	7.5
grilled kransky, pickled red cabbage	9
harissa baby carrots, almond cream	13
savoy cabbage, shaved parmesan, citrus oil	9
toasted turkish bread	5

CHEESE

tarwin blue (AUS)	50g
soft, blue cows' milk	12
le conquérant (FRA)	50g
semi-soft, washed rind cows' milk	12
manchego (ESP)	50g
semi-hard, sheeps' milk	12

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

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)

