

GRAZE & GABBLE

Olives 8

Biv Nuts 8

Biv-Dip changes daily 9

Flatbread grilled with za'atar (1pc) (gfo) 7

Haloumi Pearls Davidson Plum, pomegranate molasses, kafir lime honey, guindillas (gfo) 24

Choko & Veg Hakkien, green masala, sweet and sour chili, char siu mushroom (vg, gf) 22

Biv Tacos tandoori spiced vegetables, mint, pea pesto, banadurah harrah, almond cheese, yuzu maple (vg, gf) 22

Pork Belly, ouzo mustard sauce, shatta chimmichuri, ginger-miso green mango salad. (gf) 24

Lamb Kofta, mint and coriander sauce, pomegranate molasse, fattoush, Psyllium Seeds dukkha (gf) 26

Chef's Special ask the staff about today's special MP



FEED ME!

Go ahead, surprise me!
A four course banquet style selection of chef's seasonal favourites

\$79pp

MAINS

Bivouac Fish, almond, coconut herb crusted Barramundi, tomato & olives za'atar salsa, parsnip puree, veg tempura broccolini (gf) 42

Grass Fed Beef Tagine almond, pickled onion, raisins, fried onion, cognac mustard (gf) 44

Jerk Spiced Half Chicken, mole rojo, coconut curried corn, tomato oil, (gf) 42.

Dry Aged Duck Breast, braised red wine cabbage, potato croquette, carrot, ginger and orange puree, duck jus(gf) 44.

Stuffed Eggplant, shatta, pinenuts, zucchini pesto, herb pangrattato. (vgo, gf) 38.

Slow Braised Goat Shoulder, century stock, caponata, pickles (gf/df) 79 half 49

BIVS BOTTOMLESS

Every Saturday & Sunday
12pm or 1.30pm
1.5hr sittings
\$75pp (alc)
\$60pp (non-alc)

Sit back and settle in for free-flowing Cava, cocktails and craft beer and let us take care of the snacks!

SUPPORTING ACTS

Fried Potatoes spicy tahini, porcini salt, Chives, (gf/vg) 18

Crispy Cauliflower spicy cashew, apricot Dijon dressing, cranberry, pickle chilli (vg/gf) 21

Arabic Biryani basmati rice, carrots, peas, spinach, raisins, and flagrant saffron (vgo) 17

Okra with chickpeas ragout, cilantro chutney, pickle onion. (gf/vg) 18

Charred Teriyaki Broccolini, spicy tamarind, massaman tahini, fried garlic & chili oil, puff quinoa(gf/vg) 19

Watermelon & Stone Fruit Salad, almond cheese, green labneh, maple yuzu, aged balsamic. (gf/vg) 20

CARAMELISED SUGARS,
CHARRED SKINS, ROASTING
NUTS, AND STEWING MEAT
FILL THE AIR. FOLLOW YOUR
NOSE WHEN ORDERING.



DIGEST THIS?

Ask about our digestifs.
Not only delicious, their herbaceous qualities will help ease your loaded belly.

BOOKINGS

Bookings can be made at bivouac.com.au and walk-ins are still welcome.

BIVOUAC.COM.AU

BIVOUAC

Functions are fun, we'd love to host your next event or end of year wind-up!

BIVOUAC.COM.AU

INDULGE

- Vanilla Crème Brulee Cheesecake**, macaron, kirsch cream, cherry (gf, nfo) 19
- Biv Chocolate Cake**, praline, drunken strawberry, cava, and strawberry gel, (gf) 22
- Carrot Halwa and Nuts Baklava**, saffron syrup, toasted coconut ice cream(vgo) 19
- Chocolate Truffle**, flavor change upon chefs' inspiration, (gf, nf) 6
- Puits d'amour Tartlets**, strawberry jam, vanilla custard cream,(nf) 6ea
- Cassava Pudding**, coconut caramel, confit cantaloup. (gf, vg, nf) 6ea

FINISHING DRINKS

Just a tippie?

- Ti Amo Amaro** - indulge in a trifecta of delicious after-dinner digestives, it's liquid gold if you ask us.
Averna Amaro, Amaro Montenegro, Vecchio del Capo 25
- Ouzo Metaxa** Athenian tippie with 10 fine botanicals 10
- Whistlepig 10** Canadian Rye aged 10 years 18
- Writers Tears** Irish copper pot still whiskey 13
- Lagavulin** 8yo Islay single malt 15
- Disaronno Amaretto** - The world's favourite Italian liqueur 13

STICK IT TO ME

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

- The Rozés** barrel aged tawny port from Duoro Portugal 10
- Myattsfeld** mistelle fortified made in the Perth Hills 11\
- Samos** 'Phyllas' organic Greek D.O.S. white muscat 12
- Myattsfeld** "Kenneth Green" Vintage 2015 fortified shiraz 12