



ORIENTAL TAPAS

	steamed dumplings (3pc) subject to availability, please ask you waiter	9.5/12
	betel leaf w. spiced peanut, spicy tofu, sour cream, crispy quinoa, cucumber & mushroom floss	5 each
	chili, basil, mushroom, tofu, cauliflower puree & walnut praline on a pancake	6.5 each
	edamame beans & nori sea salt	6
	steamed bbq bao (3pc)	9.5
	sweet potato, yam tempura spring roll (4pc)	12.5
	stir fry green beans, shredded tofu & enoki w. a spicy chili bean sauce	14.5
	Japanese taro chips w. a salsa of avocado, tomato, jicama, cucumber & pomegranate	14
	chickpea battered cauliflower, roasted peanuts & pickled apple w. a tomato & carrot sauce	19.5
	grilled miso eggplant w. radish, pistachio, sunflower seeds, micro herbs & avocado wasabi	18
	crispy chicken' skewers w. a sweet chili, kaffir lime leaves, lemongrass sauce & coriander (3pc)	16.5
	salt & pepper tempura 'prawns' & coriander (5pc)	15.5
	king brown mushroom tataki w. mushroom floss & wakami	18
	san choy bao, Indonesian style stir fry soy mince & shiitake mushrooms w. lettuce, bean sprouts & Asian herbs	20
	teriyaki silken tofu on warm miso quinoa, coriander, cherry tomato, pomegranate, Japanese pickled ginger & nori	21.5

SIDES

	white or brown rice	4
	pappadums (5pc)	5
	lemongrass, kaffir lime, asian greens	15



= gluten free version available upon request please advise your waiter of any allergies or dietary requirements

BODHI SLIDERS

bbq pulled pork w. tomato, lettuce, pickled cucumber & pickled ginger (2pc)	17.5
fried salt & pepper 'chicken' w. a spicy mayo, pickles, green papaya & carrots (2pc)	17.5

BODHI SALADS

 kale, radicchio, avocado, water chestnut, red quinoa, tofu, pomegranate, ginger & lime molasses dressing	22
smoked 'duck' & watermelon salad w. snow pea tendrils, mint, roasted cashews & tofu crumble	24.5
 silken tofu, braised japanese shiitake, black wood ear fungus, enoki, cucumber & edamame w. a yuzu dressing	18.5

MAINS TO SHARE

 spicy Malay laksa w. golden tofu, tofu-yaki, Shanghai bok choy, fresh bean sprouts, aromatic Asian herbs and rice noodles	24
add tofu, chicken' or 'prawn'	4
 green curry w. lychee, zucchini, green beans, cauliflower, eggplant & pineapple	28
add tofu, 'chicken' or 'prawn'	4
sweet & sour 'chicken' w. tomato, cucumber & pineapple	26
homemade sweet potato gnocchi w. asparagus, oyster mushrooms, xo sauce & Australian truffle oil	30.5
 Chinese braised tofu served w. shiitake & enoki mushrooms, broccolini & a sautéed spinach puree	26
light crispy finger eggplant, chili, toasted sesame seeds, sweet black rice vinegar, caramel sauce, coriander & peanuts	29
bodhi original peking 'duck', hoisin sauce, cucumber, pancakes (5pc)	30.5

SWEETS

 upside down keylime pie w. almond biscuit, berry compote & strawberry ice cream	19.5
 blood orange sorbet w. chocolate pistachio shortbread	16
 lemon myrtle & chai poached whole pear w. warm matcha cake, yuzu gel & vegan cream cheese	19.5
 moist gluten free organic sticky date pudding, rich coconut butter scotch sauce, vanilla ice cream, tart berry compote	20
 deconstructed chai brulee w. coffee crumb soil, candied hazelnuts & latte ice cream	21.5
 pandan sponge & coconut mousse w. dark palm sugar glaze & sea salt caramel ice cream	18

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