



Welcome to the Bodhi Restaurant Bar.

Bodhi has been family owned and operated for the last three generations. It was established in 1988 not only with the goal of creating a business that harms no living creatures in its success but as a special place that brings people together through the shared experience of drinking and dining.

Our menu at Bodhi has been designed to focus on this philosophy.

Our cocktails have been created with the aim of using the very best organic herbs, fruits and juices. To maintain the highest quality, the team fresh press our fruit juices daily and we create our own bespoke syrups.

This allows us to ensure our cocktails are of the highest standards.

For those who are intolerant or sensitive to gluten, we have tailored some of our cocktails to be made with gluten free products marked with a Buddha symbol.

Our wines and craft beers have been carefully selected to complement our unique cuisine. We have focused on local Australian wines that are organic, bio-dynamic or ethically and sustainably farmed.

We are a loving and inclusive business that welcomes people from all walks of life with many different beliefs and lifestyle choices. Our role is to provide a beautiful sanctuary and a wide variety of drinking and dining options for those very people.

We hope you enjoy your time with us.



BAR FOOD

available from 5pm - 9:30pm

- | | |
|---|------|
|  edamame beans & nori sea salt | 7 |
| crispy 'chicken' skewers w. a sweet chili, kaffir lime leaves, lemongrass sauce & coriander (3pc) | 16.5 |
| japanese taro chips w. a salsa of avocado, tomato, jicama, cucumber & pomegranate | 14 |
| sweet potato, yam tempura spring roll (4pc) | 12.5 |

SIGNATURE COCKTAILS



The O.G 19

Dead man's gold spiced rum combined w. homemade pomegranate molasses, fresh lime juice & topped w. brookvale ginger beer



Bears Eat Beets 19

Roots & leaves gin combined w. blackcurrant liqueur, fresh lemon juice, sugar syrup, & fresh pressed beetroot juice.



Bodhilicious No. 5 18

Skillion blue vodka combined w. lemon myrtle liqueur & finger lime liqueur

Outback Negroni 20

4 pillars bloody shiraz gin combined w. Adelaide hills sweet & dry vermouth & okar amaro

Centre of Europe 18

St Agnes V.S.O.P shaken w. apple moonshine, apple oleo saccharum, fresh lemon juice & orange bitters

Coffee Cherry Pie 18

Cherry brandy combined w. skillion blue vodka, mr black coffee liqueur & fresh cherries

Maximus Decimus Meridius 19

Orange infused skillion blue vodka shaken w. Italian bitter orange, fresh passionfruit, fresh strawberries & sugar syrup

Princess Sparkle Rainbow Sunshine 16

Brookies slow gin combined w. blueberry and raspberry syrup, fresh lime juice & topped w. sparkling wine



BODHI CLASSICS

Hero 20

Baijiu shaken w. bespoke vanilla syrup, passionfruit puree, mint & cloudy apple juice

Sydney Sling 21

Philip moores dry gin shaken w. solerno, okar, maraschino liqueur, grenadine, fresh lime juice, fresh pineapple juice & angostura bitters

Gojira 18

Roots & leaves gin shaken w. choya plum wine, fresh lemon juice, bespoke ginger syrup, lemongrass & chili

Hard Boiled 21

Garden grown gin shaken w. massenez apple, massenez peach, fresh lemon, bespoke elderflower syrup, bespoke rose syrup & cucumber

Priscilla 19

42 below vodka shaken w. aperol, fresh pineapple juice, lime juice & passionfruit puree

LOW ABV

Spirited Away 19

Nigori Sake shaken w. bespoke vanilla syrup, fresh lime juice & cherry

Hugo 12

Sparkling wine combined w. mint, bespoke elderflower syrup and topped w. soda

White Sangria 13

White wine combined w. seasonal fruits.

Umesu Mojito 16

Choya plum wine combined w. mint, fresh lime and topped w. soda

NON-ALCOHOLIC COCKTAILS

Me Hearties 18

Silver princess non alcoholic spirit combined w. homemade pomegranate molasses, fresh lime juice & ginger beer

Train to Busan 18

Green grocer non alcoholic spirit shaken w. cold pressed carrot & orange juice, fresh lemon juice, bespoke vanilla syrup & fresh ginger

Golden Espresso 18

Golden emperor non alcoholic spirit shaken w, fresh coffee, fresh cherries & sugar syrup

Street Fighting Man 14.50

Fresh pineapple juice shaken w. coconut milk, bespoke strawberry syrup, grenadine & banana

Just My Imagination 14.50

Lychee juice & fresh lemon juice, shaken w. bespoke lavender syrup, bespoke blue curacao & burlesque bitters

China Girl 14.50

Muddled lychees, shaken w. kaffir lime leaves, cloudy apple juice, fresh lime juice & bespoke ginger syrup

Yellow Ledbetter 14.50

Fresh pineapple juice shaken w. fresh orange juice, bespoke peach syrup, fresh lemon juice & topped w. soda

Sinnerman 14.50

Fresh mint, shaken w. muddled lime, Angostura bitters, sugar syrup & homemade habanero shrub topped with ginger ale

Add 42 below vodka, moores gin, or bacardi carta blanca rum 20

WINE

CHAMPAGNE & SPARKLING

18 Coriole Prosecco, Glera McLaren Vale, SA [v, op]	10	50
18 Harvest 'Blanc de Blancs', Chardonnay Adelaide Hills, SA [v, op]	12	60
NV Champagne Fluery 'Blanc de Noir' Champagne, France [v, b]		135

PINK & ORANGE

18 Heroes 'Anti-Hero', Rosé Otways, VIC [v, co]	11	51
17 Between 5 Bells, Rosé Geelong, VIC [v, op]	13	65
18 Geyer Wines 'Skins', Riesling Barossa Valley, SA [v, bo, pf]		70

SWEET

16 Heroes 'Med-Sweet', Reisling Otway Hinterlands, VIC [v, co]	8	65
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Vintages are subject to change

v = vegan
pf = preservative free

op = organic practices
co = certified organic

b = biodynamic

WHITE WINE

LIGHT & BRIGHT WHITES

18 Liquid Rock 'n' Roll 'White Noise', Riesling Blend
King Valley, VIC [v]

10

48

19 Henty Farm, Pinot Gris
Henty, VIC [v, b]

11

55

17 Valentine, Riesling
Yarra Valley, VIC [v, op]

12

60

18 Billy Button 'Groovy', Gruner Veltliner
Alpine Valley, VIC [v]

60

A BIT MORE TEXTURE

18 Skigh Wines 'Coda', Sauvignon Blanc
Margaret River, WA [v, op]

8

40

18 M&J Becker, Chardonnay
Hunter Valley, NSW [v, co]

10

50

17 Byrne Coghills Creek, Chardonnay
Ballarat, VIC [v]

14

70

18 Unico Zelo 'Jade & Jasper', Fiano
Riverland, SA [v]

50

17 Charlotte Dalton 'Love Me Love you', Semillon
Adelaide Hills, SA [v, op]

65

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RED WINE

LIGHT & FRESH REDS

18 Cooke Bros 'Fox Valley', Pinot Noir Adelaide Hills, SA [v, op]	12	60
18 Shiny Wines 'Shiny', Pinot Noir Tamar Valley, TAS [v]		75
18 Juxtaposed, Cabernet Franc McLaren Vale, [v, op]		65
16 Yelland & Pappas 'Vin de Soif', GCM Barossa Valley, SA [v, co]	10	50

BIGGER & BOLDER

17 Balmy Nights 'Red', Syrah/ Pinot Meuner Hunter Valley, NSW [v]	12	60
17 Dune 'Paliomera', Shiraz McLaren Vale, SA [v, co]	11	65
16 Gesalt 'Rule of Thirds', GSM Barossa Valley, SA [v, co]	10	50
17 Bellweather 'Ant Series', Tempranillo Wrattonbully, SA [v]		60
18 Domenic Portet 'Fontaine', Cabernet Sauvignon Yarra Valley, SA [v, op]	9	45

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BEER & CIDER

Doss Blockos Pale Ale VIC, Australia	4.6%	11
Gage Roads Sidetrack XPA WA, Australia	3.5%	8
Asahi Super Dry 'Draught' Japan [v]	5.0%	10
Bodhi, The Thirsty Vegan on Tap NSW, Australia [v]	4.6%	9
Two Suns Premium Dry Australia	4.2%	9
Cascade Premium Light TAS, Australia [v]	2.4%	7
Sydney Beer Co. Lager NSW, Australia	4.5%	10
Lord Nelson Pale Ale NSW, Australia [v]	4.9%	10
 O'Brien Lager VIC, Australia [v]	4.5%	11
Stone & Wood Pacific Ale NSW, Australia [v]	4.4%	10
Brookvale Union 'Alcoholic' Ginger Beer NSW, Australia [v]	4.0%	10
The Apple Thief, Pink Lady NSW, Australia [v]	4.5%	10

v = vegan



SPIRITS

VODKA

Belvedere	13
42 Below	11
Underground Spirits	14
Skillion Blue	11
 Titos	13
Add artisan London tonic or violet blossom tonic	2

GIN

 Philip Moores	11
 Hendricks	15
4 Pillars	13
 Roots & Leaves	11
Brookies Slow	11
Garden Grown	14
4 Pillars Bloody Shiraz	13
Brookies Byron Bay Dry	12
Add artisan London tonic or violet blossom tonic	2

RUM

Bacardi Blanca	10
 Bacardi Carta Oro	10
Malibu	10
Dead Man's Drop Black Spiced	13
 Sagitaba Cachaca	11
Cargo Cult Spiced	12
Bacardi 8	12
Dead Man's Drop Gold Spiced	13

TEQUILA

🍷 Casamigos Mezcal	13
🍷 Don Julio 1942	27
🍷 Patron Silver	15
🍷 Patron Xo Café Dark	14
🍷 Casamigos Anejo	13
🍷 Olmeca Altos	11
🍷 Jose Cuervo Reserva	35
🍷 Casamigos Reposado	13

WHISKY

Johnnie Walker Black	12 Year Old	11
Monkey Shoulder		10
Johnnie Walker Green	15 Year Old	13
Talisker	10 Year Old	15
Ardbeg	10 Year Old	16
Glenfiddich	12 Year Old	14

BOURBON & WHISKEY

Nikki Yoichi Single Malt	21
🍷 Jack Daniels	10
Woodford Bourbon	12
Starward	14
Jamesons	11
Woodford Rye	14
Ichiro's Malt	22

COGNAC

Hennessey VS	12
St Agnes V.S.O.P	10



COFFEE

w. your choice of soy, almond, oat or coconut milk

Espresso	4
Macchiato	
Piccolo Latte	

Doppio (double espresso)	4.5
Flat White	
Cappuccino	
Long Black	
Café Latte	

Hot Chocolate	5
Mocha	

Babycino	1.5
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Extra Shot	0.5
Decaf	

COLD

Iced Chocolate	5.5
Iced Coffee	
Iced Mocha	

TEA

HOT

Lemon Myrtle	(chai)	5.5
Rosemary & Fennel	(chai)	5.5
Jasmine	(floral)	3.5
Polei	(chinese black)	3.5
Japanese Green	(w. roasted rice)	4
Sweet Ginger	(taiwan brown sugar & ginger)	4
Earl Grey		4.5
English Breakfast		4.5
Chamomile	(herbal)	4.5
Peppermint	(herbal)	4.5

w. your choice of soy, almond, oat or coconut milk

COLD

Iced Ginger Lemon	8
Classic Iced Tea	8
Lemongrass & Jasmine Iced Tea	8
Peach Iced Tea	8
Strawberry Iced Tea	8



FRESH PRESSED JUICE

STRAIGHT

9

Apple
Orange
Watermelon
Pineapple
Honeydew Melon
Carrot

MIXED

9

(UP TO 3 CHOICES)

Apple
Orange
Watermelon
Pineapple
Honeydew Melon
Carrot
Beetroot
Lemon
Ginger
Mint
Celery
Cucumber
Passionfruit

SOFT DRINKS

Pepsi
Pepsi Max
Lemonade
Lemon Squash
Soda Water
Tonic Water
Dry Ginger Ale
Pink Lemonade

4.5

Soda, Lime & Bitters
Lemon, Lime & Bitters

5.5

Bundaberg Ginger Beer
Red Bull

6

MODA WATER

Sparkling Gl's 350mL
 Btl 750mL

3.5

7

Still Gl's 350mL
 Btl 750mL

3.5

7

FLAVOURED WATER

Sparkling or Still 750mL
Blood Orange
Elderflower
Lavender
Lime
Lemongrass
Pomegranate
Rose
Strawberry

9