

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.

In a conscious effort to minimize our carbon foot print on the planet, we try and use every piece of fruit. Turning lemon peels into eco-friendly soap and using the pulp from our freshly squeezed juices into leathers for the garnishes that adorn your cocktails.

Our wines and craft beers have been carefully selected to complement our unique cuisine. We have focused mostly on local Australian wines that are organic, biodynamic 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

For our 30th anniversary at Bodhi we wanted to draw inspiration from history and take your senses on a journey with us across these incredible countries by using some of the flavours and ingredients these regions are famous for.

We wanted to celebrate a journey taken by my family that goes back over 33 generations. We are fortunate that we can trace back our ancestral journey from central Asia all across South East Asia to Sydney where you are reading this today.

As with all families when we gather together, food is always shared and stories are told and retold. History is drawn upon with either hushed solemn tones or loud irrepressible laughter. People argue over small facts and details trying to ensure that an accurate version is told. New details emerge that weren't known before and eyes widen with new knowledge to be stored away for future story telling. Despite hearing some of these stories over and over I never tire of them. There is a wonderful sense of comfort and belonging to a family, a tribe, a shared history.

What we have strived to achieve at Bodhi is to make all that come here feel like family and welcome you into our house.

We hope you will enjoy a journey where east meets west and arrives at Bodhi as it is today.

Bodhi 

Mongol 18



42 below vodka shaken w. sweet vermouth, fresh lime juice, sugar syrup, blueberries, raspberries & topped w. sparkling wine

Hero 20

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

Golmud

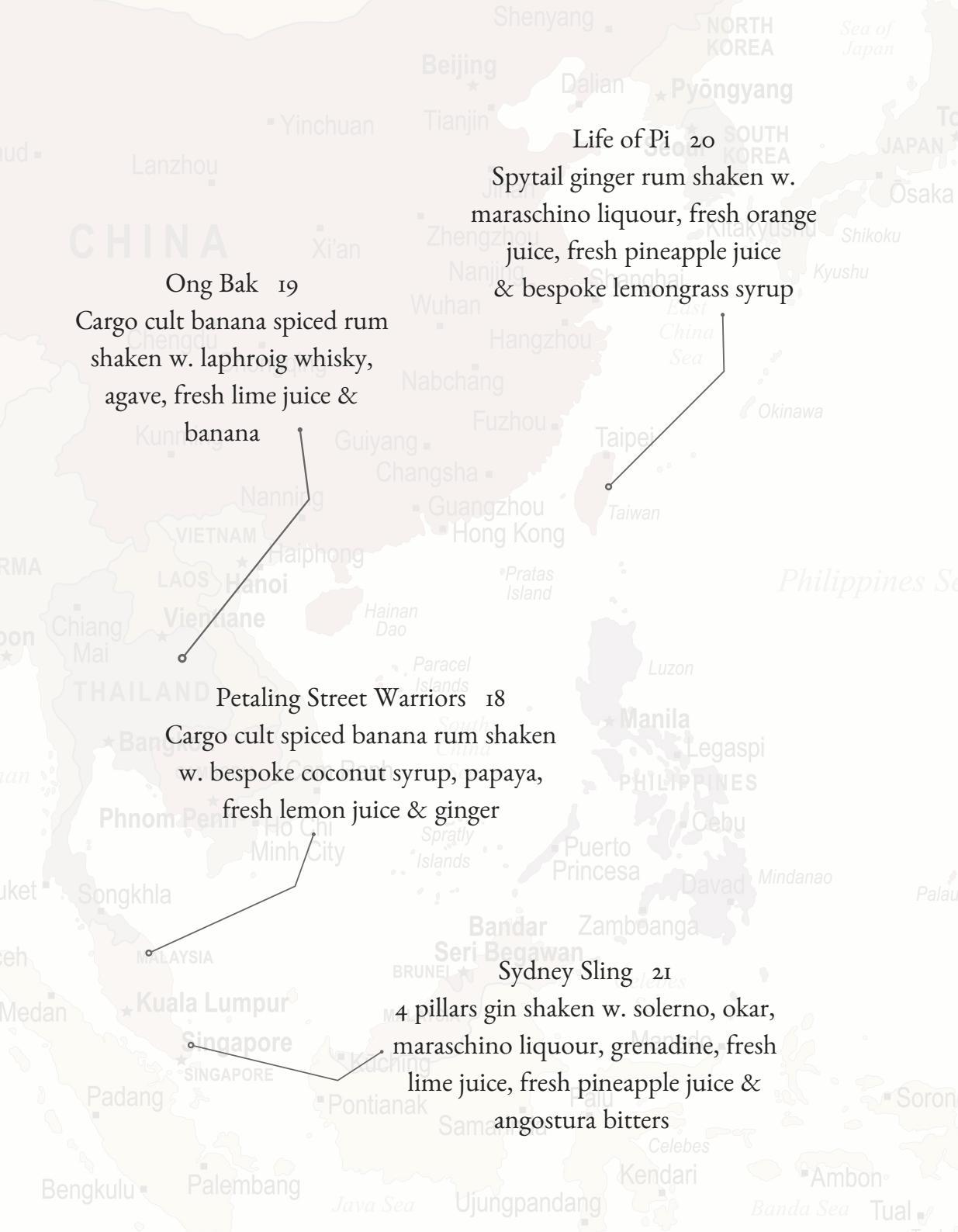
Raise the Red Lantern 20

Baijiu shaken w. spytail ginger rum, bacardi carta blanca, fresh pineapple juice, lemon juice & bespoke strawberry syrup

Crouching Tiger 21

Casa reposado shaken w. del maguey mezcal, fresh lime juice, bespoke Sichuan syrup & aquafaba









NON-ALCOHOLIC COCKTAILS

all 14.50

California Dreaming

bespoke blood orange syrup, shaken w. fresh lemon juice & aquafaba, spritzed w. soda.

Street Fighting Man

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

Goodnight Saigon

cloudy apple juice shaken w. bespoke elderflower syrup, bespoke ginger syrup & fresh mint.

Just My Imagination

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

China Girl

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

Yellow Ledbetter

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

Sinnerman

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

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

WINE

CHAMPAGNE & SPARKLING

19 Palloncino Prosecco Murray Darling [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
NV Perrier-Jouët Grand Brut Épernay, FRANCE [v]		135
NV Veuve Clicquot Rosé Reims, FRANCE [v]		220

PINK & ORANGE

17 Dominique Portet 'Fontaine' Yarra Valley, VIC [v]	11	51
17 Between 5 Bells, Rosé Geelong, VIC [v, op]	13	65
19 The Beast 'Skin-Ferment', Vedelho Hunter Valley, NSW [v, pf, co]		70

Vintages are subject to change

v = vegan

pf = preservative free

op = organic practices

co = certified organic

b = biodynamic

WHITE WINE

LIGHT & BRIGHT WHITES

17 Liquid Rock N Roll Riesling Gewürztraminer King Valley, VIC [v]	10	48
17 Henty Farm, Riesling Henty, VIC [v, b]	11	55
18 Lucky's, Pinot Grigio Murray Darling, NSW [v, op]	9	45
18 Billy Button 'Groovy', Gruener Veltliner Apine Valley, VIC [v]		60

A BIT MORE TEXTURE

18 Skigh Wines 'Coda', Sauvignon Blanc Margaret River, WA [v, op]	8	40
18 Oakvale, 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

SWEET

16 Heroes 'Med-Sweet', Riesling Otway Hinterlands, VIC [v, co]	8	65
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RED WINE

LIGHT & FRESH REDS

18 Ben Haines, Pinot Noir
Yarra Valley, VIC [v, op]

18 Shiny Wines 'Shiny', Pinot Noir
Tamar Valley, TAS [v]

18 Kinetic, Merlot
Orange, NSW [v, op]

16 Yelland & Pappas 'Vin de Soif', GCM
Barossa Valley, SA [v, co]

BIGGER & BOLDER

17 Sentio 'Rouge', Shiraz/Sangiovese
Beechworth, VIC [v]

17 Dune 'Mingsha Shan', Shiraz
McLaren Vale, SA [v, co]

16 Gesalt 'Hypnos', Shiraz/ Pinot Noir
Adelaide Hills/ Clare Valley, SA [v, co]

17 Bellweather 'Ant Series', Tempranillo
Wrantonbully, SA [v]

18 Kennedy Vintners 'Henrietta', Tempranillo
Heathcote, VIC [v, op]

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BEER & CIDER

Asahi Super Dry 'Draught'
Japan [v] 5.0% 10

Bodhi, The Thirsty Vegan on Tap
NSW, Australia (v) 4.6% 9

Sapporo Premium
Japan [v] 5.0% 9

Stockade Hop Splicer Xpa
NSW, Australia [v] 4.4% 10

Cascade Premium Light
TAS, Australia [v] 2.4% 7

Mountain Goat Organic Steam Ale
VIC, Australia [v, o] 4.5% 10

Lord Nelson Pale Ale
NSW, Australia [v] 4.9% 10

O'Brien Lager
VIC, Australia [v] 4.5% 10

Stone & Wood Pacific Ale
NSW, Australia [v] 4.4% 10

4 Pines Kolsch
NSW, Australia (v) 4.6% 10

Brookvale Union 'Alcoholic' Ginger Beer
NSW, Australia [v] 4.0% 10

The Apple Thief
Pink Lady Apple
NSW, Australia [v] 4.5% 10

v = vegan

o = organic

SPIRITS

VODKA

Belvedere	I3
42 Below	II
Underground Spirits	I4
⑧ Titos	I3

GIN

Hendricks	I5
Bombay Sapphire	II
4 Pillars	I3
Tanqueray	II
Roku	II
Brookies Slow Gin	II
Distillery Botanica	I4
4 Pillars Bloody Shiraz	I3

RUM

Sailor Jerry Spiced	II
Goslings Black	I2
Bacardi Blanca	I0
Bacardi Carta Oro	I0
Malibu	I0
Sagitaba Cachaca	II
Cargo Cult Banana Spiced	I2
Spytail Ginger	II
Bacardi 8	I2

TEQUILA

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

WHISKY

Chivas	12 Year Old	14
Johnnie Walker Black	12 Year Old	11
Monkey Shoulder		10
Johnnie Walker Green	15 Year Old	13
Talisker	10 Year Old	15
Laphroig	10 Year Old	18
Glenfiddich	12 Year Old	14

BOURBON & WHISKEY

Jack Daniels	10
Woodford Bourbon	12
Starward	14
Jamesons	11
Jim Beam	10
Woodford Rye	14
Ichiro's Malt	22

COGNAC

Hennessey VS	12
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C O F F E E

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

Espresso
Macchiato
Piccolo Latte

4

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

4.5

Hot Chocolate
Mocha

5

Babycino

1.5

Extra Shot
Decaf

0.5

C O L D

Iced Chocolate
Iced Coffee
Iced Mocha

5.5

T E A

H O T

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
Lemon Myrtle	(chai)	5.5
Rosemary & Fennel	(chai)	5.5

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

C O L D

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

FRESH JUICE

STRAIGHT

9

Apple

Orange

Watermelon

Pineapple

Honeydew Melon

Carrot

MIXED

(UP TO 3 CHOICES)

9

Apple

Orange

Watermelon

Pineapple

Honeydew Melon

Carrot

Beetroot

Lemon

Ginger

Mint

Celery

Cucumber

Passionfruit

SOFT DRINKS

Pepsi	4.5
Pepsi Max	
Lemonade	
Lemon Squash	
Soda Water	
Tonic Water	
Dry Ginger Ale	
Pink Lemonade	

Soda, Lime & Bitters	5.5
Lemon, Lime & Bitters	

Bundaberg Ginger Beer	6
Red Bull	

MODA WATER

Sparkling	Gls 350mL	3.5
	Btl 750mL	7

Still	Gls 350mL	3.5
	Btl 750mL	7

FLAVOURED WATER

Sparkling or Still	750mL	9
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Blood Orange
Elderflower
Lavender
Lime
Lemongrass
Pomegranate
Rose
Strawberry