

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, 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

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.

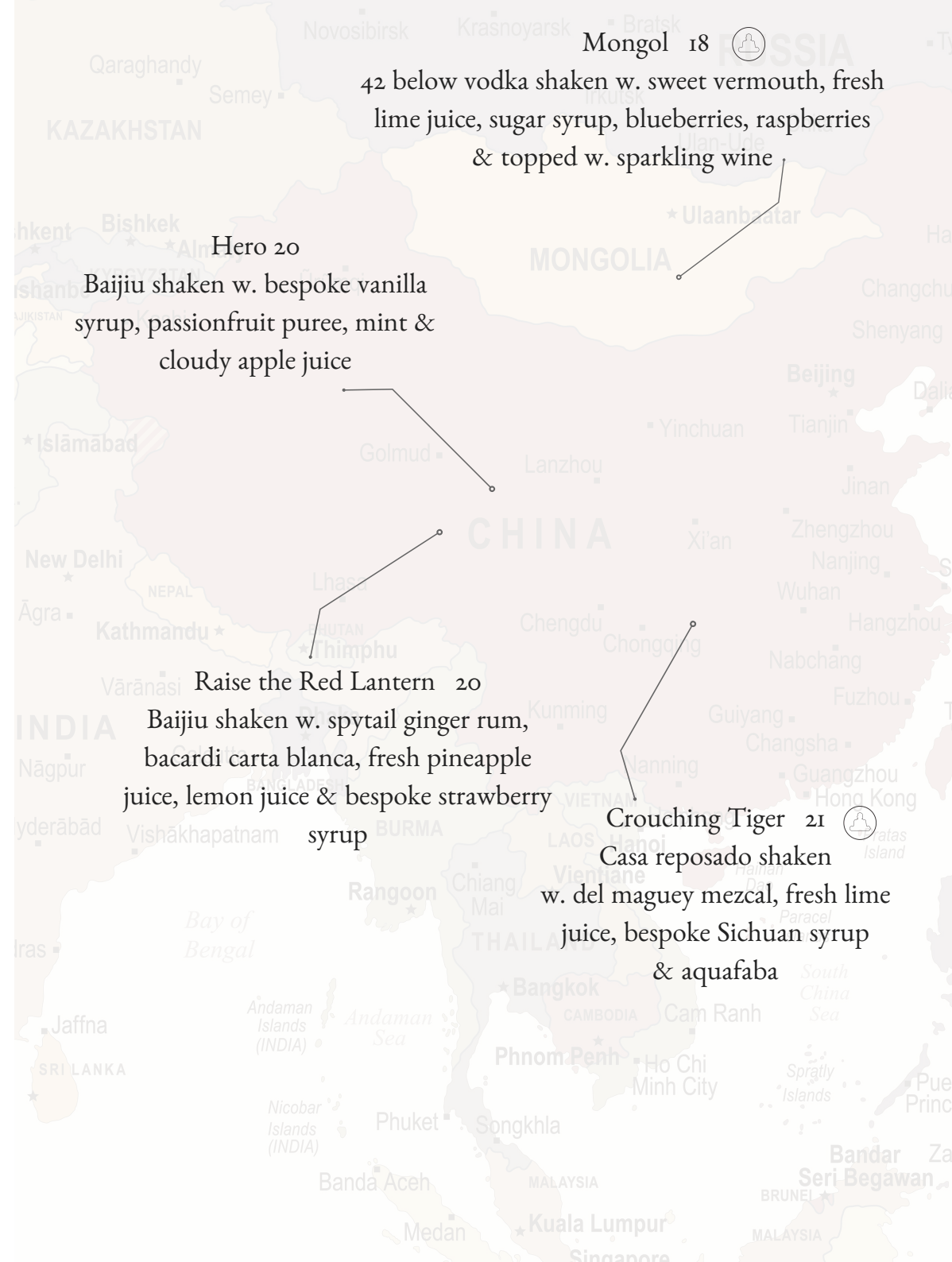
We wanted to celebrate a journey taken by my family that goes back over 33 generations. We are fortunate that we can trace back our ancestral journey from central Asia all across South East Asia to Sydney where you are reading this today.

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 know 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.





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

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



Life of Pi 20

Spytail ginger rum shaken w.
maraschino liquour, fresh orange
juice, fresh pineapple juice
& bespoke lemongrass syrup

Ong Bak 19

Cargo cult banana spiced rum
shaken w. laphroig whisky,
agave, fresh lime juice &
banana

Petaling Street Warriors 18

Cargo cult spiced banana rum shaken
w. bespoke coconut syrup, papaya,
fresh lemon juice & ginger

Sydney Sling 21

4 pillars gin shaken w. solerno, okar,
maraschino liquour, grenadine, fresh
lime juice, fresh pineapple juice &
angostura bitters

Battle Royal 19

Sesame infused 42 below vodka shaken w.
vermouth blanc, fresh pineapple juice, bespoke
lemongrass syrup & fresh lemon juice

Gojira 18

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

Spirited Away 19

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

Hard Boiled 21

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





Grog 19
Spytail ginger rum shaken w.
pomegranate molasses, fresh lime juice
& topped w. brookvale ginger beer

Australian Negroni 20
4 Pillars bloody shiraz gin combined w.
sweet vermouth & okar amaro

Bodhilicious #3 18
Woodford reserve bourbon combined w.
fig liqueur, bespoke fig puree, tiki bitters,
old fashioned bitters & a laphroig spray

Priscilla 19
42 below vodka shaken w. aperol,
fresh pineapple juice, lime juice &
passionfruit puree

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, Reisling 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', Reisling 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] 12 60

18 Shiny Wines 'Shiny', Pinot Noir
Tamar Valley, TAS [v] 75

18 Kinetic, Merlot
Orange, NSW [v, op] 65

16 Yelland & Pappas 'Vin de Soif', GCM
Barossa Valley, SA [v, co] 10 50

BIGGER & BOLDER

17 Sentio 'Rouge', Shiraz/Sangiovese
Beechworth, VIC [v] 13 65

17 Dune 'Mingsha Shan', Shiraz
McLaren Vale, SA [v, co] 9 45

16 Gesalt 'Hypnos', Shiraz/ Pinot Noir
Adelaide Hills/ Clare Valley, SA [v, co] 11 55

17 Bellweather 'Ant Series', Tempranillo
Wrantombully, SA [v] 60

18 Kennedy Vintners 'Henrietta', Tempranillo
Heathcote, VIC [v, op] 50

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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

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o = organic

SPIRITS

VODKA

Belvedere	13
42 Below	11
Underground Spirits	14
 Titos	13

GIN

Hendricks	15
Bombay Sapphire	11
4 Pillars	13
Tanqueray	11
Roku	11
Brookies Slow Gin	11
Distillery Botanica	14
4 Pillars Bloody Shiraz	13

RUM

Sailor Jerry Spiced	11
Goslings Black	12
Bacardi Blanca	10
Bacardi Carta Oro	10
Malibu	10
Sagitaba Cachaca	11
Cargo Cult Banana Spiced	12
Spytail Ginger	11
Bacardi 8	12

TEQUILA

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

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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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

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

COLD

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