

ORIENTAL TAPAS

	steamed dumplings	9.5
	subject to availability, please ask you waiter	
	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 bean, 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
	maple infused beetroot, apple & avocado terrine w. hazelnut & grapefruit	18
	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

BODHI SLIDERS

	bbq pulled 'pork' w. tomato, lettuce, pickled cucumber & pickled ginger (2pc)	17.5
	fried salt & pepper 'chicken' w. a spicy malay peanut sauce, cucumber & asian herbs in a gua bao bun (2pc)	17.5

BODHI SALADS

- 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 with a yuzu dressing 18.5
-  kale, radicchio, avocado, water chestnut, red quinoa, tofu, pomegranate, ginger & lime molasses dressing 22

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
-  south east asian curry of grilled butternut pumpkin, zucchini & tofu w. a lemon zest sour cream & crispy kale 28
- add 'chicken' or 'prawn' 4
-  shimeiji, king brown, button mushroom w. tofu, asparagus, green papaya, lemongrass, cashew nut & tamarind sauce 28
- homemade sweet potato gnocchi w. asparagus, oyster mushrooms, xo sauce & fresh australian black truffle 35.5
-  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
-  coconut sago w. caramelized pineapple & pineapple sorbet 17
-  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. a palm sugar glaze & sea salt caramel ice cream 18