

# FROFFS

PLEASE NOTE YOUR TABLE NUMBER & ORDER AT THE BAR.

## PUB SERIES

	POT	PINT
<b>Staunch (New World Pilsner, 4.3%)</b> HERBAL/TROPICAL/CRISP FIRM BITTERNESS, HERBAL & MELON HOP AROMATICS WITH CRISP, SLIGHTLY TOASTY MALT FLAVOURS.	\$6	\$12
<b>Draught (English Summer Ale, 4.5%)</b> LIGHT/SUMMERY/DRY LIGHT STONE FRUIT & HERBAL AROMAS WITH A CLEAN, CRISP MALT CHARACTER MAKE THIS THE PERFECT YEAR-ROUND QUENCHER.	\$6	\$12
<b>Blinker (Dark Ale, 5.2%)</b> CHOCOLATE / CARAMEL / TOASTY AN ENGLISH-INSPIRED DARK ALE FEATURING CHOCOLATEY & BREWERY MALT FLAVOURS WITH A CLEAN FINISH.	\$6	\$12

## CORE SERIES

<b>Specky Juice (Session IPA, 3.5%)</b> CITRUS / CLOUDY / DRY FULL BODIED SESSION IPA WITH MANDARIN & PINEY HOP AROMAS WITH A FAIR WHACK OF HOP BITTERNESS.	\$6	\$12
<b>Utopia (Pale Ale, 4.8%)</b> HOPPY / TROPICAL / CITRUS A THIRST QUENCHING AND SMASHABLE AROMATIC PALE ALE BOASTING TRUCKLOADS OF FRUITY HOP AROMAS WITH A SOFT BITTERNESS.	\$6	\$12
<b>Cosmic Microwave (NEIPA, 6.2%)</b> TROPICAL / CLOUDY / VELVETY DENSE, JUICY & CHOCK-A-BLOCK FULL OF APRICOT, PINEAPPLE & ORANGE HOP FLAVOURS & AROMAS.	\$7	\$14
<b>Fuzzy Dance Explosion (Hopped Sour 4%)</b> HAZY / TROPICAL / TART HAZY & TANGY, THIS TROPICAL HOPPED SOUR DANCES ACROSS THE PALETTE, BURSTING W/ CANDIED MANGO & PINEAPPLE TONES W/ A SUBTLE KVIEK	\$6	\$12

## HOP SERIES

	POT	PINT
<b>Here If You Need (Hazy IPA, 6.4%)</b> STONEFRUIT / CITRUS / SILKY SPIRITUAL SUCCESSOR TO "GOOD THANKS YOURSELF?" HERE IF YOU NEED IS LUSH SILKY DDH IPA, FLAVOURS OF CITRUS, NECTARINE, APRICOT SWEET MALT PROFILE CREATING A FRESH FULL BODIED NEIPA	\$7	\$14
<b>Cloudtown (Double NEIPA 8% - dual release)</b> CREAMY/ PEAR/ TROPICAL BIG VELVETY, CREAMY PILLOWY MOUTHFEEL, CLOUDTOWN QUICKLY COATS YOUR TASTE BUDS W/ SWEET GOLDEN NECTAR, CITRUS ZEST & A TROPICAL PINEAPPLE & PEAR ZING. DRY MILD BITTERNESS TO FINISH	CAN	\$13
<b>Skyblazer (Double WCIPA 8% - dual release)</b> RESIN/ PASSIONFRUIT/ ORANGE ZEST BIG BOLD & BEAUTIFUL. BRIGHT COPPER COLOURING THAT CATCHES THE EYE, TROPICAL AROMAS & ORANGE ZEST. CLASSIC WEST COAST FLAVOURS, RESIN, PINE, CITRUS & MALTY CARAMEL	CAN	\$13

## LIMITED SERIES

<b>Space Milk V6 (Pawpaw, lime, pepperberry lacto-sour 3%)</b> SPICE / LIME / REFRESHING SOFT PAWPAW, CRISP LIME ACIDITY AND CHRISTMASY SPICE FROM AUSTRALIAN PEPPER BERRIES PERFECT SUMMER PUB SESH AT ONLY 3%	CAN	\$10
<b>Lunch At Mum's (Passionfruit, Kiwifruit, Brut Sour 5.5%)</b> DRY / SILKY / PASSIONFRUIT MADE W/ THE QUINTESSENTIAL AUSSIE POST DINNER PAVLOVA IN MIND W/ PASSIONFRUIT, KIWI & SUBTLE VANILLA NOTES. A HAZY SILKY BODY FINISHING BUBBLY CRISP & DRY	CAN	\$11



GRAB A PADDLE!

PROUDLY INDEPENDENT

## COCKIES

<b>Bodo &amp; Tonic</b> FOUR PILLARS GIN, PEACH APERITIF, W/ A HOUSE HIBISCUS AND EUCALYPT TONIC	\$16
<b>HOUSE FERMENT</b> PRICKLY PEAR & ORGANIC PEAR FERMENT SERVED W/ ARETTE TEQUILA, AGAVE, CELERY BITTERS AND SODA	\$18
<b>THAT BLUE DRINK</b> FOUR PILLARS GIN, FINE SHERRY, BLUE CURACAO, ELDERFLOWER, SPANISH BITTERS AND A YUZU SODA	\$17
<b>ZOOOPER CRUIZER</b> VODKA, FOUR PILLARS BLOODY SHIRAZ GIN, APRICOT, RASPBERRY WINE W/ CITRUS & FINGER LIME	\$18
<b>COSMIC-COLADA</b> FLOR DE CANA RUM, 1800 COCONUT TEQUILA, COCONUT CREAM, PINEAPPLE AND A DASH OF COSMIC MICROWAVE NEIPA.	\$19
<b>MICHELADA</b> ARETTE, HOUSE ROASTED TOMATO AND CAPSICUM JUICE, UMAMI, SPICE MIX, CRISP PILSNER	\$19
<b>JUST OLD FASHIONED</b> BODRIGGY HOUSE OLD FASHIONED W/STARWARD TWO FOLD WHISKY, DARK RUM, FIG MALT SYRUP W/ HOUSE BLEND BITTERS	\$19

## WINE

Glass 500mL

<b>Site Ferment Project PROSECCO</b>	\$12	\$55
<b>Garage Project - Tropical Phantasm HAZY WHITE WINE - PINOT GRIS</b>	\$12	\$55
<b>Little Reddie CHARDONNAY</b>	\$12	\$55
<b>Fin Wines - Slurpy Boi CHILLED RED - SAUVIGNON BLANC, CABERNET</b>	\$12	\$55
<b>Quealy PINOT NOIR</b>	\$12	\$55
<b>Quealy Mandi SANGIOVESE</b>	\$12	\$55

# BODRIGGY

## GOOD TO KNOW:

- V+ > VEGAN
- VG > VEGETARIAN
- GF > GLUTEN FREE
- O > OPTION

## BEER SERIES:

PUB  
**NO FRILLS & ALL FLAVOUR.**  
 CORE  
**BODRIGGY-VERIFIED**  
**& THE APPLE OF OUR EYE.**  
 HOP  
**PACKED TO THE HILT**  
**WITH FLOWER POWER.**  
 LIMITED  
**INTERDIMENSIONAL**  
**& ONE OF A KIND.**

## OPENING HOURS:

OPEN 7 DAYS  
 12PM - LATE

Kitchen-  
 Sunday- Thursday  
 12-9:00  
 Friday & Saturday  
 12-9:30

PH- (03) 9417 2293  
 245 JOHNSTON ST  
 ABBOTSFORD VIC  
 BODRIGGY.BEER

# FOODS

## SNACKS

Empanadas 1pc (choice of filling) - PRAWN W/ CHEESE, SPRING ONION & CHILLI - ZUCCHINI, FETA AND CORN - (V)	\$7	
Totopos w/ guacamole CORN CHIPS W/ GUACAMOLE & SALSA MACHA (*PEANUTS)	\$13	V+
Anticuchos 3pc PERUVIAN BEEF HEART SKEWER MARINATED IN AJI PANCA & GRILLED POTATO.	\$13	GF
Potato fries POTATO FRIES W/ CREMA DE AJI AMARILLO.	\$9	V+O
Salmon tostada SALMON & CUCUMBER TOSTADA W/ PICKLED BEETROOT, CHIPOTLE CREMA AND LEMON VERBENA	\$15	GF V+O
Whitebait DEEP FRIED WHITE BAIT W/ CREMA DE AJI AMARILLO.	\$9	GF0

## SMALLS

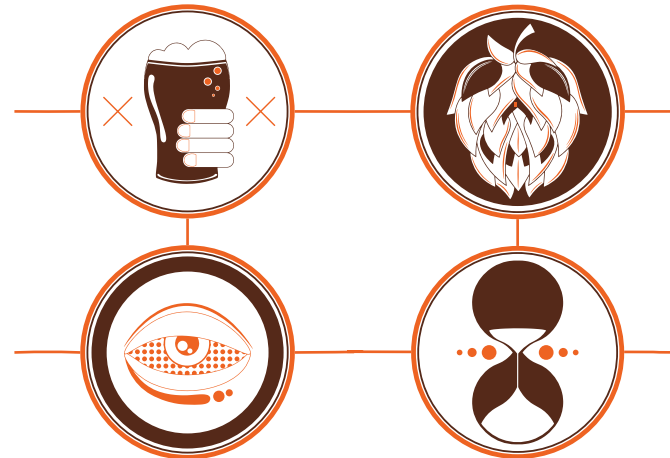
Cochinita pibil tacos 2pc SLOW COOKED PIBIL PORK TACOS, MARINATED IN ACHIOTE, ORANGE & CHILLI PASTE W/ PICKLED ONIONS	\$14	GF
Smoked swordfish taco 2pc SMOKED SWORDFISH W/ CRISPY FRIED PICKLED JALAPENO & A CRUNCHY FRESH COLESLAW	\$14	GF
Cauliflower al pastor taco 2pc GRILLED CAULIFLOWER MARINATED IN ACHIOTE W/ COLESLAW & CRISPY CORN	\$14	GF V+O
Ceviche al nikkei JAPANESE INSPIRED PERUVIAN TUNA CEVICHE W/ SMOKED SHIITAKE, GLAZED SWEET POTATO & JICAMA	\$24	GF
Vegan ceviche JAPANESE INSPIRED PERUVIAN VEGAN CEVICHE W/ GRILLED KING BROWN MUSHROOMS, GLAZED SWEET POTATO & JICAMA	\$18	GF V+
Elote WHOLE CORN W/ AJI AMARILLO SAUCE, FETA CHEESE, SPRING ONIONS & CRISPY CORN KERNELS.	\$12	GF V+O

## BIGS

Mejillones al ajillo 1/2kg MT MARTHA MUSSELS W/ GARLIC BUTTER, FENNEL GUJILLO CHILLI & UTROPIA PALE ALE & MACHA TOAST (*PEANUTS)	\$21	
Cauliflower steak CAULIFLOWER STEAK W/ CAULIFLOWER PUREE, FLORETS, PICKLED ONIONS & CHIMICHURRI	\$23	V+ GF
Pollo asado w/ lechuga GRILLED 1/2 OR WHOLE CHICKEN MARINATED W/ DRIED CHILLI, SPICES & SPECCY JUICE AND LECHUGA SALAD	\$27 \$38	GF
Brisket sandwich w/chips or salad 30 HOUR SMOKED BRISKET, W/MELTED SWISS CHEESE, FERMENTED CABBAGE, AJI PANCA & YOUR CHOICE OF CHIPS OR A SALAD.	\$23	
Picanha 300G GRILLED SOUTHERN RANGES RUMP CAP STEAK W/ ROASTED DUTCH CARROTS, BONE MARROW & CHIMICHURRI (MARBLE SCORE 4)	\$34	GF
Lechuga iceberg FRESH ICEBERG LETTUCE COVERED W/ COTIJA CHEESE DRESSING, PICKLED ONIONS, AVOCADO & TOMATOES.	\$17	GF V+O

## SWEETS

Churro w/ dulce de leche	\$5	
Churro ice cream sandwich	\$12	



# SIDES

Blue corn tortillas (4 pieces) (GF)	\$4
Side of Totopos (GF)	\$5
Green Salad w/ orange & agave dressing (GF)	\$6
Fermented jalapeno hot sauce (GF)	\$2
Crema de aji amarillo (GF, V+O)	\$2
Extra guacamole w/ salsa macha (contains peanuts)	\$9

**CANT DECIDE?**  
**FEED ME OPTION**  
**\$60 P.P**  
**MINIMUM 2PAX**



**BETTER  
 BEER.**