

FROFFS

PLEASE NOTE YOUR TABLE NUMBER IF ORDERING AT THE BAR
10% Surcharge applies on Sundays 15% on public holiday

BODRIGGY PUB SERIES



POT PINT

Stingrays (Draught 4.5%) LIGHT/SUMMERY/DRY LIGHT STONE FRUIT & HERBAL AROMAS WITH A CLEAN, CRISP MALT CHARACTER MAKES THIS THE PERFECT YEAR-ROUND QUENCHER.	\$6	\$12
Staunch (New World Pilsner, 4.3%) HERBAL/TROPICAL/CRISP FIRM BITTERNESS, HERBAL & MELON HOP AROMATICS WITH CRISP, SLIGHTLY TOASTY MALT FLAVOURS.	\$6	\$13
Blinker (Dark Ale, 5.2%) TOASTY / CHOCOLATE / CARAMEL AN ENGLISH-INSPIRED DARK ALE FEATURING CHOCOLATEY & BREADY MALT FLAVOURS WITH A CLEAN FINISH.	\$7	\$14
Stout (Oatmeal Stout 5.6%) CHOCOLATE / WALNUT / DRIED FRUIT BIG BOLD DREAMY STOUT W/ LAYERS OF CHOCOLATE, CARAMEL & COFFEE MALT COMPLEXITY. ROAST NUT AND DRIED FRUIT AROMA BIG VELVETY BODY AND BALANCED BITTERNESS	\$7	\$14

BODRIGGY CORE SERIES



POT PINT

Speccy Juice (Session IPA, 3.5%) CITRUS / CLOUDY / DRY FULL BODIED SESSION IPA WITH MANDARIN & PINEY HOP AROMAS WITH A FAIR WHACK OF HOP BITTERNESS.	\$6	\$12
Utopia (Pale Ale, 4.8%) HOPPY / TROPICAL / CITRUS A THIRST QUENCHING AND SMASHABLE AROMATIC PALE ALE BOASTING TRUCKLOADS OF FRUITY HOP AROMAS WITH A SOFT BITTERNESS.	\$7	\$13
Cosmic Microwave (NEIPA, 6.2%) TROPICAL / CLOUDY / VELVETY DENSE, JUICY & CHOCK-A-BLOCK FULL OF APRICOT, PINEAPPLE & ORANGE HOP FLAVOURS & AROMAS.	\$8	\$16
Fuzzy Dance Explosion (Hopped Sour 4%) HAZY / TROPICAL / TART HAZY & TANGY, THIS TROPICAL HOPPED SOUR DANCES ACROSS THE PALETTE, BURSTING W/ CANDIED MANGO & PINEAPPLE TONES W/ A SUBTLE KVIK FUNK	\$7	\$13

BODRIGGY LIMITED SERIES



POT PINT

Dayspring (Hazy IPA 6.7%) PINEAPPLE / MANGO / PILLOWY SUCCULENT PINEAPPLE, RIPE MANGO AND VIBRANT CITRUS NOTES, SLOSH AROUND IN A CLOUDY, HAZY JUICE-BOMB. KVIK YEAST MAKING BOTH AZACCA AND CASHMERE HOPS EXPLODE IN TROPICAL FASHION ALL OVER YOUR PALATE.	\$8	\$16
Lifestyle You Deserve (Fruited Sour 5.3%) WATERMELON/ TART/ FRUITY FRUITY AND RICH, APPLE WATERMELON FLAVOUR THAT IS WELL BALANCED W/ A SLIGHT HINT OF CUCUMBER RIND NOTES. LIGHT CRISP BODY W/ SOFT ACIDITY CREATING A HIGHLY SESSIONABLE AND REFRESHING BEER W/ LOW BITTERNESS AND WIDE MOUTHFEEL.	\$8	\$16
Muckamuck (Imperial Coconut Stout 9.6%) CHOC/ VANILLA/ COCONUT SOFT SILKY MILK CHOCOLATE W/TORASTY COCONUT. THE SUBTLE ROAST CHARACTERS PAIR WELL W/ THE TOASTY MUNICH MALTS UNDERLYING VANILLA SWEETNESS BALANCES THE MALT W/ WARM ALCOHOL FINISH	200ML \$7	POT \$10

SELTZER & CIDER



POT PINT

IGGY 4% CHEERY AND WHITE PEACH SELTZER	\$7	\$13
Cider 4.7% BODRIGGY APPLE CIDER	\$6	\$12

BODRIGGY

COCKIES

Bodo & Tonic POOR TOMS GIN, ELDERFLOWER TONIC, HIBISCUS AND PEACH BITTERS	\$16
Almost Famous APEROL, YELLOW CHARTREUSE, LEMON & GRAPEFRUIT RHUBARB SODA	\$16
Daisy Cooler POOR TOMS STRAWBERRY GIN, CUCUMBER & LIME CORDIAL, HOPPED GRAPEFRUIT BITTERS & JALAPEÑO LIME SODA	\$18
Cusco Nights BARSOL QUEBRANTA PISCO, PASSIONFRUIT, LIME, AGAVE & ORANGE BITTERS	\$21
Raspberry Rum Old Fashioned FLOR DE CANA SYR RUM, PLANTATION OFTD RUM, RASPBERRY, ORANGE BITTERS	\$22
Michelada CORAZON TEQUILA, LEMON, TOMATO JUICE AND SPICE MIX TOPPED W/ BODRIGGY PILSNER	\$20
House Margarita CORAZON TEQUILA, HOUSE LIME OLEO, MARIONETTE ORANGE CURAÇAO & LIME	\$22
Spicy Margarita GHOST PEPPER TEQUILA, MARIONETTE BITTER ORANGE CURACAO, MANGO, FINGER LIME AND HABANERO BITTERS	\$24
Classic's available on request	

WINE

Glass

Continental Platter (VIC) PROSECCO	\$12	\$55
Fin Wines "Cool Water" (VIC) VERMENTINO/ ROUSSANNE	\$13	\$45
Little Reddie (VIC) SKIN CONTACT PINOT GRIS	\$13	\$45
Bacchant (VIC) ROSE	\$13	\$45
Bodo Vin (VIC) GAMAY	\$13	\$45
Fin wines "Goth Juice" (VIC) CAB FRANC	\$13	\$45

BODRIGGY

FOODS

PLEASE NOTE YOUR TABLE NUMBER IF ORDERING AT THE BAR
10% Surcharge applies on Sundays 15% on public holiday

GOOD TO KNOW:

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

Please advise staff of dietaries

Please advise if Coeliac as some GF dishes may contain contact traces.

10% Surcharge Sundays

15% Surcharge on Public Holidays

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

SNACKS

Epanada de Camaron PRAWN, CHEESE, TOMATO, SPRING ONION & CHILLI	\$8	
Bunuelos colombianos FRIED COLOMBIAN CHEESE CROQUETTES W/ CREMA DE AJI AMARILLO	\$14	VG CO
Totopos w/ guacamole CORN CHIPS W/ GUACAMOLE & SALSA MATCHA (*PEANUTS)	\$17	CO V+0
Potato fries POTATO FRIES W/ CREMA DE AJI AMARILLO	\$12	CO V+0
Anticucho de pulpo GRILLED OCTOPUS AND POTATO SKEWERS WITH AJI PANCO	\$16	CO
Costillas de cordero 12 HOUR COOKED GLAZED LAMB RIBS W/ CHIMICHURRI	\$19	CO

SMALLS

Taco de cochinita pibil pork 2pc SOUTH MEXICAN SLOW COOKED PORK, ACHIOTE & PICKLED ONIONS *TRY W/ UTOPIA PALE ALE	\$16	CO
Soft shell crab open burrito BEER BATTERED SOFT SHELL CRAB OPEN BURRITO W/ APPLE CELERY SLAW, ROCOTO CHILLI & PICKLED ONIONS	\$19	
Taco de picadillo 2pc SORGHUM PICADILLO TACO W/ POTATO, PEAS, GUACAMOLE, PICKLED ONIONS & CORIANDER	\$15	CO V+
Arepa de alambre COLOMBIAN CORN CAKE W/ GRILLED BULL HORN PEPPERS, ONION & GARLIC EMULSION, PARMESAN CHEESE, CRISPY CORN & SALSA MACHA * PEANUTS *TRY W/ BLINKER DARK	\$16	CO V+0
Peruvian Ceviche (Tiradito) MARKET FISH, ROCOTO CHILLI LECHE DE TIGRE, CRISPY CORN & SEA HERBS *CONTAINS ALMOND *TRY W/ COSMIC MICROWAVE	\$25	CO
Peruvian Vegan Ceviche (Tiradito) GRILLED KING BROWN MUSHROOM, ROCOTO CHILLI LECHE DE TIGRE, CRISPY CORN & SEA HERBS *CONTAINS ALMOND	\$21	CO V+
Elote WHOLE CORN ON THE COB W/ AJI AMARILLO SAUCE, FETA CHEESE, SPRING ONIONS & CRISPY CORN KERNELS *TRY W/ STINGRAYS	\$16	CO V+

BIGS

Pumpkin steak GRILLED PUMPKIN W/ ADOBO TOFU CREMA, CHIMICHURRI, POTATO AND CRISPY KALE *TRY W/ SPECCY JUICE IPA	\$25	V+ CO
Cauliflower steak CAULIFLOWER STEAK W/ CAULIFLOWER PUREE, FLORETS, PICKLED ONIONS & CHIMICHURRI 1/2 OR WHOLE *TRY W/ BLINKER DARK	\$19/ \$26	V+ CO
Pollo asado w/ lechuga GRILLED 1/2 OR WHOLE CHICKEN MARINATED W/ CHILLI, SPICES & SPECCY JUICE SERVED W/ A GREEN SALAD & ORANGE DRESSING	\$30 \$41	
El Cubano sandwich MOJO SLOW COOKED PORK, SMOKED HAM W/ SWISS CHEESE, MUSTARD & PICKLES & YOUR CHOICE OF CHIPS OR A SALAD.	\$26	
Porterhouse 300G GRILLED PORTERHOUSE W/ GRILLED COS LETTUCE, PERUVIAN POTATOES AND A GARLIC EMULSION *TRY W/ BODRIGGY STOUT	\$38	CO
Peruvian Super Salad COS LETTUCE, SMOKE GOATS CURD & TRICOLOUR QUINOA W BLACK OLIVES, BROAD BEANS AND AN ORANGE DRESSING	\$17	CO V+0

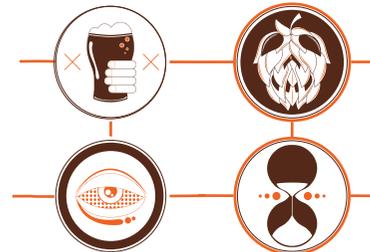
SWEETS

Churro w/ dulce de leche	\$6	
Churro ice cream sandwich	\$15	

CANT DECIDE? FEED ME OPTION

\$65 .P.P

MINIMUM 2PAX



SIDES

Blue corn tortillas (4 pieces) (CO)	\$5
Side of totopos (CO)	\$6
Green salad w/ orange & agave dressing (C)	\$6
Fermented habanero hot sauce (C)	\$2
Crema de aji amarillo (C, V+0)	\$3
Extra guacamole w/ salsa macha (contains peanuts, C, V+)	\$10

BETTER BEER.

Please advise if Coeliac as some GF dishes may contain contact traces. Please advise staff of any other dietaries
.....10% Surcharge Sundays and 15% Surcharge on Public Holidays