

FROFFS

BODRIGGY PUB SERIES



POT PINT

Bodriggy Lager (4.2%) CLEAN/CRISP/REFRESHING LIGHT IN BODY, FULL IN FLAVOUR AND VERY, VERY SESSIONABLE. CLEAN, CRISP AND BRIGHT ENOUGH FOR ANY TYPE OF DRINKER.	\$6.5	\$13
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.	\$6.5	\$13
Stingrays XPA (4.0%) TROPICAL/SUMMER/HOPPY PULLING NO PUNCHES, STINGRAYS XPA COMES OUT SWINGING AS A FULL FLAVOUR FOUR PERCENTER. THE NEWEST ADDITION TO STINGRAYS FINEST	\$7	\$13
Bodriggy 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	\$8	\$16
Blinker Dark Ale (5.2%) CRISP/MALTY/BREADY THIS ENGLISH INSPIRED DARK ALE EXHIBITS BREADY, NUTTY, CARAMEL FLAVOURS WITH A CRISP DRY FINISH	\$8	\$16

SELTZER



POT PINT

IGGY 4.5% TROPICAL SELTZER	\$7	\$14
IGGY 4.5% WHITE PEACH AND CHERRY SELTZER	\$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.	\$6.5	\$13
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	\$14
Cosmic Microwave NEIPA (6.2%) TROPICAL / CLOUDY / VELVETY DENSE, JUICY & CHOCK-A-BLOCK FULL OF APRICOT, PINEAPPLE & ORANGE HOP FLAVOURS & AROMAS.	\$9	\$18
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	\$7	\$13

BODRIGGY LIMITED SERIES



POT PINT

Quench You Very Much IPA (7%) CITRUSY / RESINOUS / REFRESHING SMASHABLE OLD WORLD IPA. STRONG MALT BACKBONE AND QUENCHING HOP CHARACTER. BOASTING GOLDEN ORANGE, TANGERINE, SHERBET AND A PINEY RESINOUS CHARACTER	\$9	\$18
IGGY Paloma Seltzer (5%) JUICY / ZESTY / SWEET BREWED WITH FRESHLY PRESSED PINK GRAPEFRUIT AND LIME JUICE. IGGY PALOMA IS THE PERFECT ZESTY NUMBER TO START YOUR SUMMER	\$8	\$16

BODRIGGY

COCKIES

Bloody Good Time FOUR PILLARS BLOODY SHIRAZ GIN, QUANDANG & GRAPEFRUIT SYRUP, LIME & SODA	\$22
French Connection COPPER PLATE VODKA, CASSIS, COCONUT SYRUP & PINEAPPLE JUICE	\$22
She'll Be Ripe 78 DEGREES WHISKEY, CAMPARI, ROSSO VERMOUTH, MARASCHINO SYRUP, COCOA BITTERS	\$22
Cobras Fang GOSLINGS DARK & THREE STAR RUM, APRICOT LIQUEUR, RASPBERRY & PASSIONFRUIT SYRUP.	\$24
That's the Spritz POOR TOMS' STRAWBERRY GIN, GRAPEFRUIT, VERMOUTH & BUTTERFLY PEA SYRUP, TOPPED WITH SODA	\$20
Fiesta Beet CACHACA, BLACKCURRANT, FIG APERITIF, RASPBERRY & BEETROOT SYRUP	\$21

WINE

	Glass	500ml
Trentham Estate 'The Family' (NSW) PROSECCO	\$12	\$55 (bottle)
Little Reddie (VIC) CHARDONNAY	\$14	\$50
Italian Plastic (SA) GOLDEN SEMILLON	\$14	\$50
Tarot Rose (SA) ROSE	\$13	\$45
Little reddie (VIC) NEBBIOLO/REFOSCO	\$13	\$45
Bodriggy (NSW) SHIRAZ	\$13	\$45

...PLEASE NOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR...

OR

...ORDER FROM THE QR CODE ON YOUR TABLE...

FOODS

GOOD TO KNOW:

- V+ > VEGAN
- VG > VEGETARIAN
- C > COELIAC
- O > OPTION

Please advise staff of dietaries

OPENING HOURS:

OPEN 7 DAYS

12pm - LATE

Kitchen-

Sunday- Thursday

12-9:00

Friday & Saturday

12-9:30

245 JOHNSTON ST

ABBOTSFORD VIC

BODRIGGY.BEER

DOMINGUEZ KITCHEN

SNACKS

Totopos w/ Guacamole CORN CHIPS W/ GUACAMOLE & SALSA MATCHA *(PEANUTS)	\$17	CO V+
Potato Fries POTATO FRIES W/ CREMA DE AJI AMARILLO	\$12	CO V+O
Pulpo & papas GRILLED BABY OCTOPUS W/ GARLIC EMULSION, CRISPY PERUVIAN POTATOES & CAPSICUM MOQUECA SAUCE	\$19	CO
Dominguez Housemade Chorizo PORK, CHIPOTLE, ANCHED & GAUJILLO CHILLIES, MIX OF SPICES, SPECCY JUICE W/ CHIMICHURRI	\$16	
Charales Fritos DEEP FRIED WHITE BAIT, CRISPY JALEPEÑOS, CREMA DE AJI AMARILLO	\$13	CO

SMALLS

Taco de Campechano 2pc BEEF & PORK, CRISPY PERUVIAN POTATOES W/ FETA ON A FLOUR TORTILLA	\$18	
Taco de Picadillo 2pc SORGHUM, POTATO & PERS W/ GUACAMOLE & CRISPY POTATOES ON A BLUE CORN TORTILLA	\$16	CO V+
Taco de Pescado 2pc SMOKED FISH W/ COLESLAW, SALSA ROJA, CRISPY JALAPEÑOS ON A BLUE CORN TORTILLA	\$18	CO
Elote GRILLED CORN ON THE COB W/ CREMA DE AJI AMARILLO, FETA CHEESE, SPRING ONIONS & CRISPY CORN	\$14	C V+O

BIGS

Cauliflower Steak CAULIFLOWER STEAK W/ CAULIFLOWER PUREE, FLORETS, PICKLED ONIONS & CHIMICHURRI 1/2 OR WHOLE	\$19/ \$26	V+ CO
Pollo asado w/ Lechuga GRILLED 1/2 CHICKEN MARINATED W/ CHILLI, SPICES & SPECCY JUICE SERVED W/ A GREEN SALAD & ORANGE DRESSING	\$33	
Torta de Birria 12HR BEEF BRISKET ON A SOFT BREAD ROLL, SPICY PICKLED ONIONS, CHIMICHURRI & CORIANDER SERVED WITH BIRRIA BROTH.	\$24	
Bife Angosto 280G CHARCOAL GRILLED PORTERHOUSE, CRISPY PERUVIAN POTATOES W/ CHIMICHURRI	\$40	CO
Lechuga salad ICEBERG LETTUCE, CHERRY TOMATOES, PICKLED ONION, FETA CHEESE W/ ORANGE AGAVE DRESSING & CRISPY TORTILLAS	\$14	CO V+O

SWEETS

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

CHEF SELECTION - \$65 P.P.

THREE COURSE MEAL - ENTRÉE, SMALLS & MAINS

(MINIMUM 2PAX)

SIDES

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

TAKE AWAY SALSA JARS

Crema de aji amarillo (V, C)	\$16
Salsa macha(contains peanuts, V+, C)	\$19

.....10% Surcharge Sundays and 15% Surcharge on Public Holidays.....