

ON TAP	Pot	Pint
Bodriggy Lager (4.2%) crisp clean refreshing	7.5	14
Stingrays Draught (4.5%) light summery dry	7	13
Stingrays XPA (4.0%) stonefruit balanced light	8	15
Stingrays Dark Lager (4.5%) dry clean crisp	7	13
Speccy Juice (session hazy, 3.5%) citrus cloudy dry	7	13
Utropia (pale ale, 4.8%) hoppy tropical citrus	8	15
Cosmic Microwave (hazy ipa, 6.2%) tropical cloudy velvety	9	18
Quench (west coast IPA, 6.2%) aromatic bitter dry	9	18
Sprinkler Party (west coast pilsner, 6.5%) clean rounded hoppy	9	17
Limoncello Sour (4%) zesty citrus sour	8.5	16
Napoleone Cider (4.7%) fruity cloudy	7	13
Hard Pink Lemonade (5%) spritzzy zesty citrus	8.5	16
<i>ask the team about our tasting paddles</i>		

WINE	150ml	500ml	750ml
Prosecco tarot - SA	13	-	60
Pinot Grigio alpha box & dice - SA	14	42	-
Vermentino / Fiano bonza bianco - SA	15	45	-
Grenache Rose tarot - SA	13	39	-
Pinot Noir palmetto - SA	14	42	-
Chilled Red roots - SA	14	42	-
Sangiovese tozzo - SA	15	45	-

COCKTAILS

Peach & Lychee Spritz	22
Vodka, peach, lychee, fizz	
Mango Honey Sour	24
Reposado tequila, montenegro, honey, mango, lemon, foam	
Coconut Pandan Daiquiri	24
Coconut rum, pandan liqueur, pineapple, lime	
Passionfruit Punch	23
Herbal amaro, passionfruit, lemon, strawberry, milk clarified	
Choc Cherry Old Fashioned	25
Bourbon, cherry, chocolate, vanilla, saline	

BODRIGGY

BODRIGGY

STREET FOOD

Grilled Sweetcorn - chipotle crema, parmesan, lime (1pc) (gf/v+o)	8
Totopos - fried corn tortillas, guacamole, pico de gallo (v+/gf)	17
Loaded Fries - bean chilli, queso fresco (gfo/v+o)	18
Chilaquiles - corn tortilla, salsa verde, tofu crema, queso fresco, guacamole (gf/v+o)	17
Wood-fired flatbread - roasted garlic, peanut salsa macha (v+)	9
Beef Empanada - braised beef cheek & potato, mirasol chilli, lime (1pc)	12
Corn Empanada - sweetcorn, queso fresco, chimichurri (1pc) (v)	11
Swiss Enchiladas - oyster mushroom, salsa roja, queso fresco (2pc) (gf/v)	18
Pescado Tacos - beer battered barramundi, chipotle crema, cabbage slaw, tajin (2pc)	20
Carnitas Tacos - smoked pork, salsa verde, crispy tortilla, pico de gallo (2pc) (gf)	18
Anticucho - grilled beef skewer, panca chilli, salsa criolla (gf)	11
Fried Chicken Wings - rocoto chilli buffalo sauce, celery, tajin salt (gf)	23
Ceviche - Tasmanian salmon, aji amarillo tiger's milk, crispy corn (gf)	23
Torta de Birria - braised beef, pickled onions, queso fresco, birria consomé	26
Peruvian smoked half'a chicken - chips, aji verde	37

GRILL

Pork Chorizo - house made, lime (gf)	17
250g Eight Blossom wagyu rump (QLD)	40
250g O'Connor grass fed eye fillet (VIC)	55
400g Cape Grim dry aged porterhouse on bone (TAS)	65
300g Black Angus scotch fillet (SA)	69

Our premium, in-house aged beef is grilled with precision over coals on our custom-built, authentic Argentinian parrilla

Steaks served w/ chimichurri & guajillo pepper sauce

Add:

Potato Fries 6 | Chipotle Potatoes 8

ON THE SIDE

Fries, aji amarillo crema (gf/v+o)	12
Cabbage slaw, sesame, peanut, tajin (v+)	14
Texas three bean & chipotle chilli (v+)	12
Roasted potatoes, chipotle butter (v+o/gf)	15
Yellow corn tortilla (4pc) (v+/gf)	5
Extra guacamole (v+/gf)	11
Extra totopos (v+/gf)	6

SWEET

Churro ice cream sandwich, dulce de leche (v)	16
---	----

V+ vegan | **V** vego | **C** coeliac | **O** option

Please alert staff of any allergies or dietary requirements

10% Sunday and 15% public holiday surcharge applies

Open 7 days 12pm till late