

PUB SERIES

	POT	PINT
BODRIGGY LAGER - 4.2% CLEAN/CRISP/REFRESHING LIGHT IN BODY, FULL IN FLAVOUR AND VERY, VERY SESSIONABLE.	\$7	\$13
STINGRAYS DRAUGHT - 4.5% LIGHT/SUMMERY/DRY LIGHT STONE FRUIT & HERBAL AROMAS WITH A CLEAN, CRISP MALT	\$7	\$13
BLINKER DARKALE - 5.2% CRISP/MALTY/BREADY BREADY, NUTTY & CARAMEL FLAVOURS W/ A CRISP DRY FINISH	\$8.5	\$16

CORE RANGE

SPECCY JUICE - SESSION IPA, 3.5% CITRUS / CLOUDY / DRY FULL BODIED SESSION IPA WITH MANDARIN & PINEY HOP AROMAS	\$7	\$13
UTROPIA - PALE ALE, 4.8% HOPPY / TROPICAL / CITRUS A PUNCHY AMERICAN PALE ALE BOASTING FRUITY HOP AROMAS	\$7.5	\$14
COSMIC MICROWAVE - NEIPA, 6.2% TROPICAL / CLOUDY / VELVETY DENSE, JUICY & CHOCK-A-BLOCK FULL OF APRICOT, PINEAPPLE & ORANGE	\$9	\$18

LIMITED SERIES

	POT	PINT
RUBBER ARM PILSNER - 5.4% RICH GOLD/CRYSTAL CLEAR/BOLD LAVENDER & CHAMOMILE WITH A BREADY BACKBONE	\$7.5	\$15
LAND BEFORE TIME DARK FRUIT SOUR - 7% FRUITY/CREAMY/TART RASBERRY & BLACKCURRANT BURSTS W/ REFRESHING TARTNESS	\$8.5	\$17
ILL TELL YA WHAT IPA - 5.8% TROPICAL/ZESTY/BITTER MEDLEY OF TROPICAL FRUITS, PINE AND A TOUCH OF SWEETNESS	\$8	\$16
DOUBLE COSMIC IPA - 7.5% TROPICAL/CLOUDY/VELVETY JUST LIKE THE COSMIC MICROWAVE NEIPA ONLY BIGGER AND BETTER	\$9	\$18
SUPERNOVA IMPERIAL STOUT 13% WHISKY/RED FRUITS/COMPLEX STRONG WHISKY AROMA W/RED FRUITS, TOBACCO & SPICE	\$13	
SUPERNOVA VANILLA & CACAO - 13% WHISKY/DARK CHOCOLATE/SMOOTH SUBTLE WHISKY AROMA W/DARK CHOC, VANILLA & MELLOW SPICE	\$14	

SELTZER & CIDER

	POT	PINT
SELTZER - 4.5% PEACH AND CHERRY	\$7.5	\$14
NAPOLEONE CIDER - 4.7% FRUITY / CLOUDY / JUICY DRY APPLE CIDER	\$7	\$13

COCKTAILS

PASSION! POP VODKA, CYNAR, PASSIONFRUIT, EARL GREY & HABANERO	\$20
MELON CON VINO GIN, CHARDONNAY, HONEYDEW	\$22
VAMPIRO SUNRISE TEQUILA, SANGRITA, ORANGE & AGAVE SONIC	\$22
LA CAPILLA MEZCAL, TEQUILA, SALTED COLA, MEXICAN OREGANO	\$22
CAFE DE OLLA VODKA, LICOR 43, CORN ESPRESSO, MANDARIN	\$20
ESPRESSO MARTINI VODKA, COFFEE LIQUEUR, ESPRESSO, SUGAR	\$22
SPICY MARG SPICED TEQUILA, BITTER CURACAO, AGAVE, LIME	\$24

PADDLES

CHOOSE YOUR STYLE:
EASY GOER, PLUNGE OR MIXED

PRICES VARY PER PADDLE

WINE

	GLASS 500ML	
THE CONVERSATIONALIST - VIC PROSECCO	\$12	\$55 (BOTTLE)
LITTLE REDDIE - VIC SKINSY GRIS	\$15	\$55
LITTLE REDDIE - VIC CHARDONNAY	\$14	\$50
TAROT ROSE - SA ROSE	\$13	\$45
SLURPY BOI - VIC CABERNET SAUVIGNON/SAUVIGNON BLANC	\$12	\$45
EL' MORE (VIC) GRENACHE	\$15	\$55

.....10% SUNDAY SURCHARGE & 15% ON PUBLIC HOLIDAYS.....
.....PLEASE NOTE YOUR TABLE NUMBER & ORDER AT THE BAR.....

FOOD MENU

BODRIGGY

GOOD TO KNOW:

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

PLEASE ADVISE STAFF
 OF DIETARIES

10% SURCHARGE SUNDAYS
 AND 15% SURCHARGE
 ON PUBLIC HOLIDAYS

OPENING HOURS:

OPEN 7 DAYS
 12PM - LATE

KITCHEN:

SUNDAY - THURSDAY
 12PM - 9PM

FRIDAY & SATURDAY
 12PM - 9.30PM



SMALLS

TACOS 2PC BRAISED PORK, SPICED ONION, CORIANDER, PURPLE CORN TORTILLA	\$18	CO
TACOS 2PC FRIED CAULIFLOWER, PUMPKIN, CHIMICHURRI, CORN TORTILLA	\$16	V+
QUESADILLA PRAWN, CAPSICUM, CHEESE & CHIPOTLE CREAM	\$17	
AREPA CORNBREAD, OYSTER MUSHROOM, PARMESAN, GREEN CAPSICUM	\$16	CO V
CEVICHE HIRAMASA KINGFISH, BURNT TORTILLA TIGERS MILK, JALAPENO, SWEET POTATO	\$25	CO
CEVICHE KING BROWN MUSHROOM, BURNT TORTILLA TIGERS MILK, JALAPENO, SWEET POTATO	\$24	CO V+

SNACKS

TOTOPOS FRIED CORN TORTILLAS, GUACAMOLE	\$17	CO V+
PAPAS FRITAS POTATO FRIES, CREMA DE AJI AMARILLO	\$12	CO V+O
PAPA RELLENA BRISKET STUFFED POTATO, CHILLI & COCONUT SAUCE, ALMOND, SHALLOT	\$19	CO
PAPA RELLENA MUSHROOM STUFFED POTATO, AJI AMARILLO CHILLI, ALMOND, SHALLOT	\$16	CO V+
BROCHETAS GRILLED BEEF SKEWERS, PANCA CHILLI, PERUVIAN POTATOES	\$13	CO
HOUSEMADE CHORIZO PORK CHORIZO, CHIMICHURRI	\$16	CO
ELOTE GRILLED CORN, FETA CHEESE, TORTILLA CRUMB	\$14	V+O

BIGS

COLIFLOR CAULIFLOWER STEAK, CHIMICHURRI, SPICED PICKLED ONION	\$26	V+ CO
POLLO GRILLED CHICKEN, CHIPOTLE BUTTER, ROASTED CAPSICUM, CHIMICHURRI	\$33	
TORTA DE BIRRIA BRAISED BEEF BRISKET ROLL, CHIMICHURRI, CORIANDER, BIRRIA BROTH	\$26	
BIFE ANGOSTO CHARGRILLED BEEF PORTERHOUSE 280G, PERUVIAN POTATO, CHIMICHURRI	\$40	CO
ZAPALLO WOOD ROASTED PUMPKIN, COCONUT & CHILLI SAUCE, SPICED ALMONDS	\$26	CO V+
LECHUGA SALAD ICEBERG LETTUCE, FETA, ORANGE & AGAVE DRESSING	\$14	CO V+O

SIDES

BLUE CORN TORTILLAS 4PC	\$5	
EXTRA TOTOPOS	\$6	
EXTRA GUACAMOLE	\$10	
AJI AMARILLO CHILLI MAYO	\$3	V+O
HOUSE MADE HOT SAUCE	\$3	

SWEETS

CINNAMON CHURRO, DULCE DE LECHE	\$6	
CHURRO ICE CREAM SANDWICH	\$15	
PICARONES, COSMIC ICE-CREAM	\$16	



CHEFS SELECTION

THREE COURSE "FEED ME" MENU
 A CHEFS SELECTION MENU CELEBRATING OUR BEST DISHES
 DESIGNED TO BE SHARED. CAN BE CATERED TO SUIT DIETARY
 REQUIREMENTS. WE CHOOSE, YOU ENJOY

\$65PP

SUNDAY ROAST

EVERY SUNDAY FROM 12PM
 HOUSE MADE CHORIZO, SLOW COOKED BEEF & PORK IN ABODO, RICE,
 CHARRO BEANS, GUACAMOLE, AREPAS & PICO DE GALLO.
 SERVED WITH MEAT OF THE WEEK *ASK STAFF*

\$33

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