

## PUB SERIES

	POT	PINT
<b>BODRIGGY LAGER (4.2%)</b> CLEAN/CRISP/REFRESHING LIGHT IN BODY, FULL IN FLAVOUR AND VERY, VERY SESSIONABLE.	\$7	\$13
<b>STINGRAYS DRAUGHT (4.5%)</b> LIGHT/SUMMERY/DRY LIGHT STONE FRUIT & HERBAL AROMAS WITH A CLEAN, CRISP MALT	\$7	\$13
<b>STINGRAYS XPA (4.0%)</b> TROPICAL/SUMMER/HOPPY PULLING NO PUNCHES, FULL FLAVOUR FOUR PERCENTER	\$8	\$15
<b>BODRIGGY STOUT (5.6%)</b> CHOCOLATE/WALNUT/DRIEDFRUIT BIG DREAMY STOUT W/ LAYERS OF CHOCOLATE, CARAMEL & COFFEE	\$8.5	\$16
<b>BLINKER DARKALE (5.2%)</b> CRISP/MALTY/BREADY BREADY, NUTTY & CARAMEL FLAVOURS W/ CRISP DRY FINISH	\$8.5	\$16

## LIMITED SERIES

	POT	PINT
<b>LAND BEFORE TIME DARK FRUIT SOUR (7%)</b> FRUITY / CREAMY / TART RASPBERRY & BLACKCURRENT BURSTS W/ REFRESHING TARTNESS	\$8.5	\$17
<b>I'LL TELL YA WHAT IPA (5.8%)</b> TROPICAL/ZESTY/ BITTER MEDLEY OF TROPICAL FRUITS, PINE AND A TOUCH OF SWEETNESS	\$8	\$16
<b>WEIRD WEEKENDER DOUBLE IPA (8%)</b> SMOOTH / TROPICAL / COMPLEX AROMAS & FLOAVOURS OF MANGO, PASSIONFRUIT & GUAVA	\$9	\$18
<b>DOUBLE COSMIC IPA (7.5%)</b> TROPICAL/CLOUDT/VELVETY JUST LIKE THE COSMIC NEIPA ONLY BIGGER AND BETTER	\$9	\$18

## CORE RANGE

	POT	PINT
<b>SPECCY JUICE (SESSION IPA, 3.5%)</b> CITRUS / CLOUDY / DRY FULL BODIED SESSION IPA WITH MANDARIN & PINEY HOP AROMAS	\$7	\$13
<b>UTROPIA (PALE ALE, 4.8%)</b> HOPPY / TROPICAL/ CITRUS A PUNCHY AMERICAN PALE ALE BOASTING FRUITY HOP AROMAS	\$7.5	\$14
<b>COSMIC MICROWAVE (NEIPA, 6.2%)</b> TROPICAL / CLOUDY / VELVETY DENSE, JUICY & CHOCK-A-BLOCK FULL OF APRICOT, PINEAPPLE & ORANGE	\$9	\$18
<b>FUZZY DANCE EXPLOSION HOPPED SOUR (4.0%)</b> HAZY / TROPICAL / TART HAZY & TANGY, THIS TROPICAL HOPPED SOUR DANCES ACROSS THE PALET, BURSTING W/ CANDIED MANGO & PINEAPPLE TONES	\$8	\$15

## SELTZER & CIDER

	POT	PINT
<b>IGGY 4.5%</b> TROPICAL SELTZER	\$7.5	\$14
<b>CIDER 4.7%</b> FRUITY / CLOUDY / JUICY BODRIGGY APPLE CIDER	\$7	\$13

# PADDLES

CHOOSE YOUR STYLE:

## EASY GOER, PLUNGE OR MIXED

\*PRICES VARY PER PADDLE\*

## COCKTAILS

<b>FRENCH CONNECTION</b> VODKA, CREME DE CASSIS, COCONUT & PINEAPPLE	\$22
<b>ESPRESSO MARTINI</b> VODKA, COFFEE LIQUER & ESPRESSO	\$22
<b>COBRAS FANG</b> PLANTATION THREE STAR RUM, GOSLINGS DARK RUM, APRICOT LIQUEUR, RASPBERRY & PASSIONFRUIT	\$24
<b>HOUSE MARGARITA</b> TEQUILA, MARIONETTE ORANGE CURACAO & LIME	\$24
<b>FIESTA BEET</b> CACHACA, BLACKCURRENT, FIG APERITIF, RASPBERRY & BEETROOT	\$22

## WINE

	GLASS	500ML
<b>THE CONVERSATIONALIST (VIC)</b> PROSECCO	\$12	\$55 (BOTTLE)
<b>SKINSY (VIC)</b> PINOT GRIS	\$15	\$55
<b>LITTLE REDDIE (VIC)</b> CHARDONNAY	\$14	\$50
<b>TAROT ROSE (SA)</b> ROSE	\$13	\$45
<b>EL'MORE (VIC)</b> CABERNET SAUVIGNON	\$15	\$55
<b>LITTLE REDDIE (VIC)</b> GRENACHE	\$13	\$45
<b>BACCHANT WINES</b> CHARDONNAY	\$13	\$45

## LUNCH DEAL

12-4PM TUESDAY TO THURSDAY

### TORTA PLUS A POT \$23

.....10% SUNDAY SURCHARGE & 15% ON PUBLIC HOLIDAYS.....

.....PLEASE NOTE YOUR TABLE NUMBER & ORDER AT THE BAR.....

## 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  
12PM - 9PM

FRIDAY & SATURDAY  
12PM - 9.30PM

245 JOHNSTON ST  
ABBOTSFORD, VIC

BODRIGGY.BEER

10% SURCHARGE SUNDAYS  
AND 15% SURCHARGE  
ON PUBLIC HOLIDAYS

HOW GOOD  
ARE FROFFS?



## SMALLS

<b>TACO DE CONCHINITA PILBIL 2PC</b> 48HR SLOW COOKED PORK IN PILBIL MARINADE W/ SPICED ONIONS & CORIANDER ON A CORN TORTILLA	\$18	CO
<b>TACO DE COLIFLOR 2PC</b> FRIED CAULIFLOWER W/ ORANGED DRESSED SLAW, PUMPKIN PUREE, CHIMICHURRI & PICKLED ONIONS ON A CORN TORTILLA	\$16	V+
<b>TACO DE GOBERNADOR 2PC</b> ACHIOTE PRAWN W/ CAPSICUM, TOMATOES, CHEESE & CHIPOTLE CREMA ON A FLOUR TORTILLA	\$17	
<b>AREPA RELLENA DE HONGOS EN AGAVE</b> FRIED CORNBREAD STUFFED W/ PARMESAN AGAVE MUSHROOMS, GREEN CAPSICUM, ICEBERG, HOUSE CREMA & CHIMICHURRI	\$16	CO V
<b>CEVICHE DE PESCADO</b> CURED FISH IN CHARGRILLED TORTILLA TIGERS MILK, JALAPENO WATERMELON RADISH & CRISPY SWEET POTATO	\$25	CO
<b>CEVICHE DE HONGOS</b> ROASTED MUSHROOM IN CHARGRILLED TORTILLA TIGERS MILK, JALAPENO WATERMELON RADISH & CRISPY SWEET POTATO	\$24	CO V+

## SNACKS

<b>TOTOPOS W/GUACAMOLE</b> CORN CHIPS W/ GUACAMOLE	\$17	CO V+
<b>POTATO FRIES</b> POTATO FRIES W/ CREMA DE AJI AMARILLO	\$12	CO V+O
<b>PAPA RELLENA DE BRISKET AHUMADO</b> BRISKET STUFFED FRIED MASH POTATO W/ MOQUECA SAUCE, CREMA DE AJI AMARILLO & CRISPY SPICED ALMOND MIX	\$19	CO
<b>PAPA RELLENA DE HONGOS</b> MUSHROOM STUFFED FRIED MASH POTATO W/ MOQUECA SAUCE, VEGAN CREMA DE AJI AMARILLO & SPICED CRISPY ALMOND MIX	\$16	CO V+
<b>ANTICUCHOS DE CARNE</b> GRILLED BEEF SKEWERS IN ANTICUCHO MARINADE W/ PERUVIAN POTATOES	\$13	CO
<b>ELOTE</b> GRILLED CORN ON THE COB W/ CREMA DE AJI AMARILLO, FETA CHEESE, SPRING ONIONS & CRISPY CORN	\$14	V+O

## 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

\$65

## 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

## BIGS

<b>CAULIFLOWER STEAK</b> CAULIFLOWER STEAK W/ CAULIFLOWER PUREE, FLORETS, PICKLED ONIONS & CHIMICHURRI	\$26	V+ CO
<b>POLLO A LA BRASA</b> GRILLED CHICKEN BREAST MARINATED IN CHILLI & SPICES SERVED W/ CRISPY PERUVIAN POTATOES, CHIPOTLE BUTTER, ROASTED CAPSICUM & CHIMICHURRI	\$33	CO
<b>TORTA DE BIRRIA</b> 12HR BEEF BRISKET ON AS OFT BREAD ROLL, SPICY PICKLED ONIONS, CHIMICHURRI & CORIANDER SERVED WITH BIRRIA BROTH	\$26	
<b>BIFE ANOSTO</b> 280G CHARCOAL GRILLED PORTER HOUSE, CRISPY PERUVIAN POTATOES W/ CHIMICHURRI	\$40	CO
<b>ZAPALLO ROSTIZADO</b> ROASTED PUMPKIN SERVED ON MOQUECA SAUCE W/ CRISPY ALMOND MIX & SPICED PICKLED ONIONS	\$26	CO V+
<b>LECHUGA SALAD</b> ICEBERG LETTUCE, CHERRY TOMATOES, PICKLED ONION, FETA CHEESE W/ ORANGE AGAVE DRESSING & CRISPY TORTILLAS	\$14	CO V+O

## SIDES

BLUE CORN TORTILLAS (4 PIECES)	\$5	C
SIDE OF TOTOPOS	\$6	C
EXTRA GUACAMOLE	\$10	C V+
CREMA DE AJI AMARILLO	\$3	C V+O
HOUSE MADE HOT SAUCE	\$3	C V+
KEWPIE MAYO	\$3	C

## SWEETS

CHURRO W/DULCE DE LECHE	\$6	
CHURRO ICE CREAM SANDWICH	\$15	

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