

bodhi

dinner menu

oriental tapas

(gf) betel leaf, toasted coconut, crispy soy, lime and chili tamarind jam	4.0 (e)
(gf) edemame beans with sea salt	4.5
(gf) pickled green mango with chilli salt	6.5
(gf) japanese pumpkin dumplings	7.5
(gf) green tea and choysum dumplings	7.5
(gf) fresh shitake mushroom and asparagus dumplings	7.5
steamed chinese vegetable and soy 'chicken' bread buns	7.5
bbq steamed bread buns	7.5
glass noodle spring rolls	8.5
(gf) stir fry green bean, shredded tofu and enoki, with a spicy chili bean sauce	9.5

oriental tapas cntd.

(gf) sweet potato and yam rolls in rice noodle pastry net	9.5
(gf) fresh watermelon, red cabbage relish, marinated soy and crispy ginger	9.5
(gf) fried tarro chips with fresh wasabi salsa of tomatoes, daikon and cucumber	9.5
(gf) dry roasted peanut spices topped on deep fried eggplant with coriander, soy, tofu mince and asian mushroom stuffing	12.0
(gf) salt, pepper, coriander, tempura vegetarian 'prawns'	12.5
(gf) chickpea battered vegetables and tofu served with 'sour cream' and sweet chili sauce	13.0
teriyaki 'chicken' skewers with wakame salad	13.5
mini tofu burgers with cabbage jam, spicy mayo, tomato and fresh greens	14.5
(gf) san choy bao with asian herb and spiced soy mince, lettuce cups, basil, coriander and bean shoots	16.5

Salads

(gf) beetroot and tofu salad with candied cashew nuts and baby spinach

17.5

(gf) tossed fresh slaw salad with drier roasted nuts, soy crackling with sweet and spicy soy caramel

17.5

Mains

vegetarian sweet and sour 'chicken' with pineapple, cucumber and tomato

18.0

(gf) vermicelli noodle, konyaku prawns, bean curd crackling, fresh herbs, chilli yuzu sauce

22.0

(gf) stir fried chili bean eggplant, zucchini and tofu with pumpkin puree

21.5

(gf) miso glazed grilled tofu, king mushroom and sugar snap peas

22.0

(gf) thai green curry with soft tofu and seasonal vegetables

22.0

(gf) wok tossed mushroom medley, asparagus, tofu with lemongrass,

coconut cream and pastry nest

22.5

(gf) oven roasted soy ginger portobello mushroom, char grilled chinese cabbage and wasabi daikon

22.5

bodhi vegetarian peking 'duck', bbq sauce, cucumber and pancakes

23.0

On The Side

(gf) white rice or brown rice

4.0

(gf) pappadums (5 pcs)

5.0

(gf) tossed asian greens, lemon grass, kaffir lime leaves and white raddish

12.0

Sweets

(gf) kumera, date and cacao brownie with vanilla ice cream

12.0

(gf) choice of dairy free ice cream

12.0

(gf) tapioca pearl pudding with tropical fruits and fresh berries

13.0

(gf) chili chocolate mousse with pistachio nibs and rose tea buds

14.0

japanese yuzu citrus and limeleaf cheesecake

14.0

(gf) deconstructed apple crumble with a five spiced custard,

vanilla ice cream and szechuan wine poached apple

15.0

bodhi patron chaser, maldon sea salt, silver patron, yuzu cheesecake slice

15.0

(gf) – can be made gluten free upon request