

bodhi

lunch menu

dumplings

- (gf) sweet japanese pumpkin dumplings (3)
6.50
- english spinach dumplings (3)
6.50
- australian field mushroom dumplings (3)
6.50
- baby bok choy dumplings (3)
6.50
- (gf) greentea and choysum dumplings (3)
6.50
- cream corn and 'chicken' dumplings (3)
6.50
- carrot, ginger and broccoli dumplings (3)
6.50
- 'prawn' har gow (3)
8.50
- chili smoked soy and beetroot dumplings (3)
8.50
- vegetarian 'siew mai' (4)
8.50
- (gf) shitake mushroom and asparagus dumplings (3)
8.50

fresh

- (gf) vietnamese rice paper salad wrap (3)
7.50
- (gf) roma tomato cups with wasabi apple & mushroom salsa (3)
7.50
- (gf) blanched kalian vegetables
7.50
- (gf) satay salad sprouts, mint, carrots in a tofu pocket (2)
8.50

steamed

- green vegetable bread buns (3)
6.50
- chinese cabbage and 'chicken' bread buns (3)
6.50
- bbq bread buns (3)
6.50
- (gf) savoury sticky rice in lotus leaf wrap (3)
8.50
- (gf) fresh rice noodle folds in peanut, plum and soya sauce
7.50
- (gf) fresh rice noodle folds with spinach and caramelized cabbage
7.50
- (gf) fresh rice noodle folds with vegetarian prawns
8.50
- (gf) japanese konyaku noodle
8.50
- (gf) shitake mushrooms on a bed of chinese cabbage
8.50
- (gf) silky tofu potato and sweet chilli sauce
7.50

ovenbaked panfried deepfried

sauteed

glass noodle bodhi spring rolls (3)

5.50

bbq char siew squares (3)

7.50

mushroom, carrot and corn crispy wonton wings (3)

6.50

combination footballs (3)

7.50

vegetable curry puff (3)

7.50

stuffed spinach spring roll pillow (3)

7.50

(gf) pan seared stuffed sweet potato slice (3)

6.50

(gf) pan seared white radish cake (3)

7.50

(gf) rice paper sesame seed 'prawn' pillow (3)

8.50

vegetarian sausage (3)

7.50

flaky 'prawn' taro ball (3)

8.50

(gf) pumpkin ball with mushroom and water chestnut
(3)

7.50

shitake mushroom, yam cake with crispy soy and
vegetables (3)

8.50

panfried chinese cabbage dumplings (3)

7.50

panfried 'duck' dumplings (3)

8.50

bites and delights

steamed black sesame hedgehog (3)

7.50

(gf) green tea and cashew nut puff (3)

7.50

(gf) coconut agar jelly

6.50

passionfruit chinese doughnuts (3)

7.50

mango and vegan 'cream cheese' pancake (2)

7.50

mango pudding with fresh berries

9.50

(gf) pandan sago with coconut cream

9.50

custard lava bun (3)

7.50

(gf) – can be made gluten free upon request

*NOTE: As our produce is mostly organic, certain dishes
may vary and be seasonal*