



Welcome to Polly Cocktail Bar!



Please view our Cocktail Creations.

We do all the Classic Cocktails also... just ask!



Perfecting Cocktails Since 1999

~ New Creations ~



MIDNIGHT ROSE

Think Turkish Delight, married with Gin.
What's not to like?

Australian Gin, Pomegranate, Vanilla, Rosewater,
Sugar Syrup, & Egg Whites. Garnished with Rose
Petals. *[vegan optional]*



STRAWBERRY BLISS

Light refreshing, and perfectly balanced with the
sweetness from the Strawberries.

Strawberry infused Tequila. Topped with Soda
Water, & Freshly Sliced Strawberries.
Garnished with Mint. *[vegan]*



JEKYLL & HYDE

We are a Cocktail Bar, we are an Absinthe bar... only
makes sense to have an Absinthe Cocktail!

Jekyll Absinthe, Mint, Lime, & House-made
Pineapple Shrub. *[vegan]*

~ New Creations ~



SINFUL SILHOUETTE

If you love martinis but want to try something different. This is the cocktail for you.

Hendricks Gin, & Olive Oil Washed Dry Vermouth. Garnished with Cucumber & a House-made Basil Infused Oil. *[vegan]*



BLACKER THE BERRY

Luscious Coconut and Citrus, balanced by the Tart Sweetness of Pomegranate. A Tropical Goddess!

Australian Vodka, Malibu, Blue Curacao, Pineapple Juice, Lime Juice, Pomegranate Syrup. Garnished with a Smoke Bubble.



TROPICAL FLAME

The Mango & Chilli Puree is heaven! This is a full flavoured Cocktail with a bit of a Spice.

Dark Rum, Green Chartreuse, Mango & Green Chilli Puree. Garnished with Mint & a Dehydrated Lime. *[vegan]*



Signature



SUN ALSO RISES

A future classic, this is a sour twist on the famously loaded Hemingway Daiquiri.

Australian Dry Gin, Hayman's Sloe Gin, with Elderflower, Lime Juice, Plum Bitters, & Grapefruit Juice. *[vegan]*



THE ART OF LOVE

Delicious, refreshing, and easy to drink.
The Origami is made by a local mother!

Muddled Fig, Australian Gin, Apple Liqueur, Cointreau, Spice Syrup, & Lime Juice. *[vegan]*



MELBOURNE WEATHER

Our local twist on a "Dark & Stormy".
Tastes amazing regardless of Melbourne's crazy weather.

Melbourne Breakfast Tea infused Rum, Spice Syrup, Fresh Lime & Angostura bitters. Finished with Ginger Beer. *[vegan]*



Signature



LEMON MERINGUE

This drink came, saw, & conquered all others! Like the real thing, only better.

Citroen Vodka, Vanilla Liqueur, Limoncello, Caramel & Vanilla Syrup, Lemon Juice, Egg Whites, & Cinnamon. *[vegan optional]*



EYE CANDY

Hold on... Let me take a selfie!

If you are after sweet. You have found your cocktail!

Passion Fruit Vodka, Lychee, Pink Grapefruit, Pomegranate Liqueur, & Apricot Syrup.
Garnished with sherbet & a Polaroid. *[vegan]*



ESPRESSO MARTINI

The Melbourne favourite but of course with Polly's twist! People have said it is the best they have had!

Australian Vodka, Tia Maria, Coffee, Vanilla Liqueur, Vanilla & Caramel Syrup. *[vegan]*

Dessert



CURLY WURLY

A treat for big kids – *Made in honour of our neighbour ‘Neel Loves Curls’. This is the ultimate Dessert Cocktail!

Australian Vanilla Vodka, Brown Creme De Cacao, Caramel Syrup, & Vanilla Ice-Cream.



BANANA RETREAT

Have a sweet tooth & love Banana & Rum?
This is what you didn't even realise your life was missing.

Kraken Rum, Amaretto, Coconut Syrup, Chocolate Bitters, & Banana Puree.

Garnished with Coconut Whipped Cream, & Cinnamon.



VELVET SUNDOWN

For all you Old Fashioned lovers that want to try something new. Goes perfectly with a cigar!

Bourbon, Paired with Orange Liqueur, Coffee Liqueur, & Peychaud's Bitters!

Garnished with Smoked Wood Chips. *[vegan]*

Mocktails



ESPRESSO MOCKTINI

If you love your Espresso Martinis but not drinking, we have you covered. Just specify to team you would like the mocktail option.

No Alcohol Coffee Spirit, Coffee, Caramel Syrup.
[vegan]



ELDERFLOWER DELIGHT

Easy to drink, refreshing, and you will wake up feeling amazing!

Elderflower Syrup, Lime Juice, Soda. *[vegan]*



ORANGE MARGARITA

A mocktail alternative to a margarita. All the fun, without any of the alcohol.

No Alcohol Tequila, Agave, Orange Juice, Lime Juice.
Served with a Salted Rim, & House-made Basil Oil.
[vegan]

Mocktails



TROPICAL BREEZE

This delicious concoction is light on the pallet and has beautiful tropical flavour.

Pineapple Shrub, Cream of Coconut, Lime Juice, Cream, Egg Whites. Garnished with Shredded Coconut, & a Flower.



BERRY OF DAY

The mocktail version of Blacker the Berry. Delicious & Tropical.

Coconut Water, Pineapple Juice, Grenadine, & Blue Curacao Syrup. Garnished with a Smoke Bubble.



ROSE SPRITZ

If you love the taste of Rosewater, & Coconut, this is the mocktail for you!

Coconut Water, Rosewater, Cranberry Juice, Sugar Syrup, Soda Water. Garnished with Rose Petals.
[vegan]

Snacks

CHEESE PLATE

Your choice of a soft, or hard cheese (rotating styles & brands)
Alongside mixed nuts, Muscatels, Lavosh Crackers, & Quince.

(Serves 2)

35

add charcuterie for \$10

BREAD & PEPPERS

Sliced Red Peppers, & Rye Sourdough.

Served with your choice of;

CRAFT FIG JAM
(vegan)

or

Yurrita Cantabrico ANCHOVIES

(Serves 2)

22

add charcuterie for \$10

GRISSINI

Palissimo Spanish Grissini, French Onion Dip, & Bresaola Valtellina.

(Serves 2)

25

NIBBLIES

Edamame	\$10
Buttered Popcorn	\$5
Queen Pitted Olives	\$6
Pork Crackle	\$6
Pretzels	\$5
Almonds	\$6

Jaffles

A little pekkish & want something a little more, try one of our delicious Jaffles!

CHEESE

Traditional must have!

Mozzarella, Cheddar, & Romano, Margarine.
Served with an Olive, & Cornichons.

Can be made vegan with Plant Based Mozzarella, & Vegan Margarine.

CHOCOLATE

Simple & delicious!

Nutella, & Margarine.

Served with Whipped Cream, & Strawberries.

Can be made vegan with Plant Based Chocolate Spread, Vegan Margarine, & instead of Whipped Cream, Vanilla Coconut Yoghurt.

CARAMEL & BANANA

You can't go wrong!

Butter, Banana, Caramel Sauce.

Served with Whipped Cream, & Strawberries.

