



Welcome to Polly Cocktail Bar!



Polly's Cocktail Creations

We do all the **Classic Cocktails**,
& offer, beer, wine, & spirits.



Perfecting Cocktails Since 1999

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, & Caramel Syrup. *[vegan]*

Earth



EGGPLANT MARTINI

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

Gin infused with Eggplant, Rosemary, Thyme, & Lemon, Matched with Dry Vermouth.

Garnished with House-made Mint Infused Oil.

[vegan]



ROSARITA

A crisp, citrus-forward Cocktail with bright Grapefruit and Zesty Lime, balanced with a touch of sweetness and a hint of Orange.

Rooster Rojo Blanco Tequila, Cointreau, Grapefruit Juice, Lime Juice, Agave.

Garnished with Flamed Rosemary. *[vegan optional]*



COOLER KING

Polly is an Absinthe bar, so here is your delicious Absinthe based Cocktail.

Absinthe, Gin, Lime Juice, Coconut Cream, Mint, & Grated Lime. *[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, Baileys, Mozart Chocolate Liqueur, Caramel Syrup, Milk, & Cream.



POLLY-HOPPER

This twist on a traditional mint forward Grasshopper will have you salivating for a second one.

Creme de Menthe, Creme de Cacao, Vanilla Vodka, Fernet, & Coconut Cream.

Garnished with a Smoke Bubble *[vegan]*



BANANA MANHATTEN

Have a sweet tooth & love Banana & Whisky?

This is what you didn't even realise your life was missing.

Rye Whiskey, Paired with Banana Liqueur, & a House made Banana infused Sweet Vermouth.

Garnished with a Maraschino Cherry. *[vegan]*

New Creations

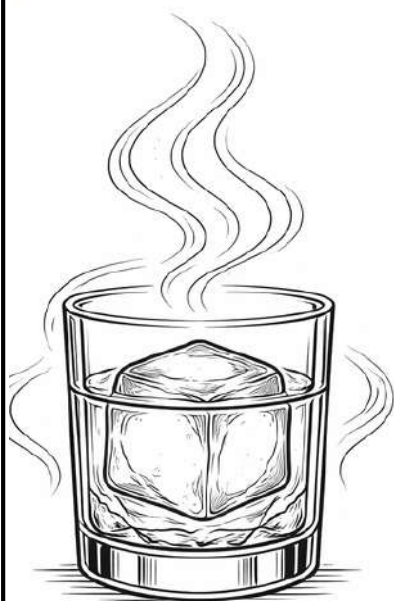


SILK ROAD

A Clarified Cocktail that results in a Silky, & Smooth mouthfeel. Consisting of Tropical flavours!

Spiced Rum, Falernum, Coconut Water, Pineapple Juice, Sugar Syrup, Lemon Juice.

Milk is used in the Clarifying process.



MEZCAL OLD FASHIONED

Always getting Old Fashioneds when out? Why not try this Mezcal Old Fashioned. Smokey, Sweet, & Herbal.

Mezcal, Rosemary Syrup, Peychauds.

Garnished with Smoke from Flamed Woodchips.

[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]*

Mocktails



JUPITER

This beautiful Mocktail is well balanced, tart, and will go down a treat!

No Alcohol Tequila, Falernum, Orgeat, Passionfruit, Lemon.

Garnished with Maraschino Cherry, & Mint Oil. *[vegan]*



ELDERFLOWER DELIGHT

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

Elderflower Syrup, Lime Juice, Soda.
Garnished with Mint. *[vegan]*

Mocktails



TROPICAL BREEZE

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

Pineapple Juice, Coconut Cream, Lime Juice, Sugar Syrup, Egg Whites.

Garnished with Shredded Coconut, & a Flower. *[vegan optional]*



SMOKE & BERRY

Smokey, & Tart flavours with Cranberry balanced with Citrus!

No Alcohol Rum, Cranberry Juice, Lemon Juice, Sugar Syrup, Egg Whites.

[vegan optional]

Garnished with a Smoke Bubble.

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

Jaffles

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

All 14

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.

