

• *Fitzroy* •
COCKTAIL BAR
• SINCE 1999 •

Polly

COCKTAILS

401 Brunswick Street, Fitzroy VIC 3065

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Happily Ever After—20

Vanilla vodka with raspberry liqueur & apple schnapps, cranberry juice & vanilla syrup. Fairy floss in a glass.



The Sun Also Rises—19

A future classic, this is a sour twist on the famously loaded Hemmingway Daiquiri. Gin and sloe gin share the podium, supported with elderflower, fresh lime, plum bitters and grapefruit juice for that extra zing. Ernest would drink this by the bottle. [vegan]



Espresso Martini—20

The Melbourne favourite, made with coffee liqueur, rye vodka, vanilla & caramel. Shaken twice for a lush, creamy texture. Best on the street. [vegan]



Blueberry Pisco Sour—20

A bartender's favourite born from authentic South American recipes and Melbourne style. Pisco shaken with elderflower liqueur and blueberry sage shrub, finished with lime and frothy egg whites. Simply delicious. [vegan optional]



Acupuncture—20

Whisky, yellow Chartreuse, fresh ginger, lemon & salted honey. Finished with crystallized ginger & sprayed with smoky Ardbeg single malt. A refreshing East-meets-West twist on a Penicillin.

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Melbourne Weather—19

Our local twist on a “Dark & Stormy”. Melbourne Breakfast tea-infused white rum, fresh cut lime & Angostura bitters, topped with ginger beer. Tastes amazing, regardless of the weather. [vegan]



Lemon Meringue—20

Citrus infused vodka sweetened with limoncello, caramel & vanilla. Dusted with cinnamon sugar. Like the real thing, only better. [vegan optional]



Monsoon Wedding – 21

A bold and flavourful use of Paul John's amazing peated Indian single malt whisky, combined with fistfuls of fresh mint and a liberal dose of house made chai syrup. Stirred over crushed ice and presented with seasonal flowers, it's better than a bouquet any day [vegan]



Long & Luscious—21

Fresh pineapple & watermelon, guava nectar & coconut. Passionfruit vodka, vanilla & peach liqueurs. Smooth, lush and very refreshing. [vegan optional]



Peachy Gonzales—22

Yeah, we know, but you should have heard some of the other names this one was going to be called. Whatever your favourite, this cheeky smash of Herradura Plata tequila & Southern Comfort is served tall with pink grapefruit, fresh lime, white peach & soda. Awesome sauce.

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Eye Candy—25

An eye-catching mix of passionfruit vodka, lychee, pink grapefruit & pomegranate. Garnished with vanilla sugar & a polaroid selfie. Looking good!



Rendezvous—20

Illicit rendezvous are always complex, this beauty is no different. A meeting between absinthe and gin, with complexity from fresh fruit; ginger, passionfruit, sage and pineapple; and a slightly savoury subplot. A rendezvous is always more fun if you don't get caught...



Curly Wurly—18

A treat for big kids – milk chocolate liqueur, vanilla vodka, Bailey's, caramel and a dash of salted cream. Everything you remember with some good stuff thrown in.



Fresh Start—20

A refreshing blend of gin, Italian elderflower liqueur, grapefruit bitters & house made mandarin shrub. Topped with sparkling tonic & passionfruit. Out with the old, in with the new...



Copacobana—20

A refreshing blend of fresh mandarins and lemon with a complex base of Brazilian cachaça, crushed coriander seeds, saffron syrup and tangy aquafaba. Served over ice with frozen mandarin segments for the warmer weather that's due any day soon. [vegan]

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Cherry Aperol Spritz—18

Love, time and care went into this all-natural update of Australia's favourite Springtime tippie. Aperol and cherry liqueur mixed with prosecco, soda and a dash of lemon myrtle and hibiscus-infused honey water.



Nutella Cocktail —21

Everyone's favourite dessert cocktail. House chocolate vodka, Drambuie, tawny port & chestnut liqueur, shaken with a big scoop of Nutella. Your friends will have garnish envy.



Toblerone Cheesecake Martini—20

A decadent combination of Baileys and Frangelico with honey and dark chocolate liqueur. Topped with house made butterscotch crumble, nougat and love!



Old Mate—18

Everyone's old mate gets a fresh look, styled with Aperol, apple, lime, rhubarb, blueberry and rosemary. Rich in character, but easy on the tongue, it's like a school reunion hookup that you would brag about.



Shipwreck—20

Stolen smoke spiced rum and coffee, lashed together with orange, black walnut & chocolate. Fired with rum-marinated pineapple. More than enough while you wait to get rescued. [vegan optional]

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Solero—20

Rich mango puree with vanilla vodka, hints of ginger, lemon, agave & cocoa. Crowned with house made lime and lychee sorbet. Go on, treat yourself.



Polly's Bloody Mary—21

Garlic, beetroot & chilli vodka with as much hot sauce as we can lay our hands on. Finished with tomato juice, red wine, dukkah and pickles. Easy or eye watering, it's your drink now.



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