

سوليس

*Catering Menu
Summer 2024*



Connecting

People & Place

ABOUT

Polly's connects people and place through food at weddings, engagements, brand events and private dining.

Our offsite commercial kitchen and flexible set-up mean we can service almost any venue. Treat the following options as a guide only — we are always happy to tailor our offering to your ideas and budget.

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1-Deli

28PP

A generous selection of all our favourite things to nibble at, served around the venue or from a grazing table.

Menu

Polly's focaccia, jersey butter

Pickled & preserved local veg

Specially selected cheese & charcuterie, house made accompaniments

Olives, edamame & other salty snacks

Seasonal fruits & sweet treats

Includes gf & vg options

Add

Freshly shucked oysters + 10 PP

Sfincione (Sicilian pizzas) +12 PP

Salads, proteins, seafood POA



2-Cocktail

44PP

Relax, we come to you!
Canapes served roaming.

Cold

Mini slipper lobster roll, tarragon mayo, crisps

Burnt pumpkin pani puri, fermented chilli, coconut raita (gf, vg)

Freshly shucked Pacific oyster, finger lime mignonette (gf)

Sicilian anchovy and charred pepper gilda (gf, vg)

Crostini, mushroom paté, pickle (vg)

Heritage beet & almond feta tiny tart (vg, gf)

Hot

Charcoal lamb skewer, salmoriglio (gf)

Sticky BBQ mushroom skewer (gf, vg)

Veggie kofta, smoked tomato (gf, vg)

Broadbean & saffron arancini, fontina

Nonna's meatballs, sugo, stretchy cheese (gf)

Add

Snacks around venue + 9 PP

Petit fours + 12 PP

3-Polly's BBQ

64PP

Cooked over charcoal on our hibachi, three-metre cowboy fire pit or automatic arrosticini grill.

Includes

Focaccia

Our herbs & leaves, champagne vinaigrette

New potatoes, horseradish & herbs

Heritage tomatoes, fried capers, ricotta

Charred greens, fermented chilli & garlic

Choose 2 (Additional options +9 PP)

Lamb shoulder baked in paper

Wild shot venison, native juniper

Sticky BBQ mushrooms

Baby calamari, salsa verde

King prawns, tom yum butter

Coal-roast cauliflower, butterbean

Whey-brined chicken

Add

Smashed pav, jersey cream, rhubarb, strawberries, rose + 10 PP

Add local seafood platters with accompaniments + 26 PP



4—Custom

POA

After something specific? We love food & are always keen to execute a custom menu to suit your requirements & budget. We are also experienced in building conceptual menus & food experiences for brands.

Brunch In Paradise

Freshly baked cinnamon scrolls, tropical peach, pistachio

Beet cured ocean trout, goats cheese, radish, fine herbs

White asparagus, béarnaise, chives

Spanner crab omelette, blistered tomato, crispy chilli

Baguette, cultured butter

Native & exotic fruit tasting board

Cold brew

Passionfruit mimosas



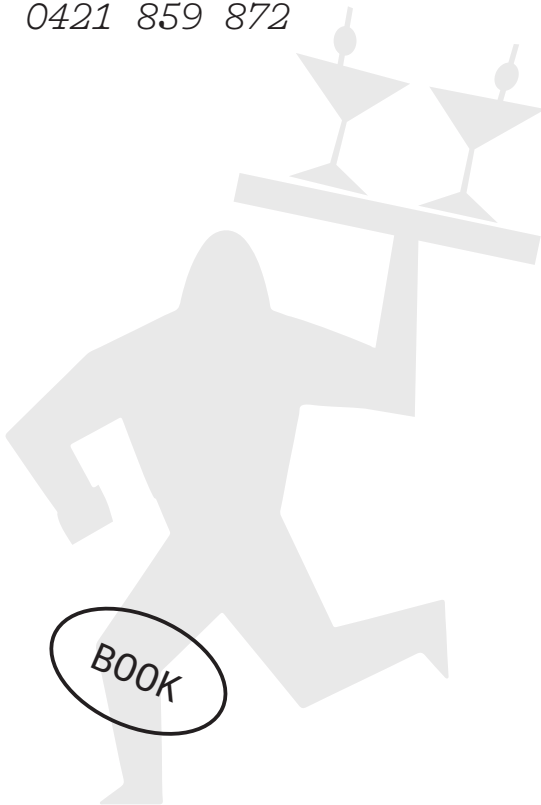
Let's talk!

CHARGES & INCLUSIONS

All prices inclusive of GST. External equipment and specialty dining ware can be arranged at cost. Service staff are billed at 45/hr as required. Minimum booking values apply to some service formats and periods.

ENQUIRIES

Chris Polak (Polly)
contact@eatpolllys.com
0421 859 872



Thanks!