



CATERING MENU ★ 2026

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DELI

36 PP

Served around the venue or from a grazing table.

Freshly baked rosemary & sea salt focaccia, jersey butter

Wagyu bresaola, jamon serrano and other premium craft charcuterie

Shadows of blue, creme d'argental and more of our favourite cheeses

House made accompaniments, crackers

Grilled, pickled and preserved local veg

Marinated olives and other salty snacks

Fruits, berries and sweet treats

Includes gf & vg options.

COCKTAIL

58 PP

Canapes served roaming.

Mini lobster roll, sauce gribiche, chives

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

Caramelised tomato & whipped chevre tiny tart (gf, vgo)

Little Yorkie with wagyu eye fillet, horseradish creme & watercress (gfo)

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

Buckwheat crumpet, mushroom pate, pinot grapes (gfo, vg)

Add:

Freshly shucked Pacific oyster on arrival, finger lime mignonette + 7

Dessert canapes + 14 PP

Sicilian style pizzas (gfo, vgo) + 28 PP

- Potato, caramelised onion, rosemary, taleggio
- Tomato, anchovy, pangrattato
- Nduja, capers, pecorino, herbs
- House made accompaniments and antipasto.

Alternative canape options are available by request.

CHARGES & INCLUSIONS (ALL PACKAGES)

- All prices are inclusive of GST.
- Serving ware is included on all bookings.
- Dining ware billed at 5 PP if required.
- Decoration, linen, flowers and any external infrastructure can be arranged at additional cost.
- Minimum booking values apply to some service formats and periods.
- Service team are billed at 48/hr as required.
- Tastings: Private tastings available in your home, billed at 600 for two people, credited towards bookings over 7,000.
- Booking fees
 - Melbourne metro: waived.
 - Northern Rivers: 400
 - Greater VIC/Everywhere else: 400 + travel and basic accom if required.

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