



POLLY'S - PRIVATE DINING | 2-20 GUESTS | 2022
@EATPOLLYS | EATPOLLYS.COM

CONNECTING PEOPLE & PLACE

At Polly's we connect people and place through food.

We love sharing delicious things from local producers and grown at our tiny farm on the edge of Mount Jerusalem National Park, through inventive yet relaxed private dining at your place.



WHAT TO EXPECT

The best ingredients from the region served as clean and unpretentious shared plates.

We set up in your kitchen or bring a fire pit, cook, serve, and clean up.

We can also organise sunset margies and any other essentials.





SAMPLE MENU 1 - HIBACHI SUNSET

140pp + BF

FLATBREAD, RAINFOREST SAMBAL

STEAMED AKOYA OYSTERS, CHINESE LEEK, COCONUT VINEGAR

YABBIES, CULTURED BUTTER, CITRUS

VENISON, MAKRUT LIME, STICKY TAMARIND

FERMENTED GREEN PAPAYA SALAD

GRILLED FINGER LIME, JERSEY CREAM, BUSH HONEY

BOTTLE POLLY'S ORANGE



SAMPLE MENU 2 - BOUGIE BRUNCH

120pp + BF

FRESHLY BAKED CINNAMON ROLLS, TROPICAL PEACH, PISTACHIO

CURED TROUT, RADISH, GOATS CHEESE, QUAIL EGGS, FINE HERBS

FRIED BREAD, SPANNER CRAB, WHIPPED BUTTER, PICKLED VEG

HOUSE MADE BANGALOW PORK CHORIZO, PEPPERS

BLISTERED TOMATO, PEPPERY LEAVES & HERBS

LOCAL COLD BREW

PASSIONFRUIT MIMOSAS



CHARGES & INCLUSIONS

Cost per head starts at 120pp, depending on your menu. We will write a seasonal sharing menu to meet your requirements.

A booking fee of 250 applies to all bookings of 2-20pax. This enables us to service small bookings and still cover overheads. For larger bookings & events please get in touch or see eatpollys.com.

A deposit may be required to hold some dates. Payment is due in full one week out. Public holiday rates apply. All prices include GST.

Additional service staff can be arranged at 45p/h, minimum 3hrs.
We can match drinks or supply a bar/cocktail service at additional cost.



BOOKINGS:
0421 859 872
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