



DRINKS MENU

COCKTAILS ALL \$22

- **Sours**
Mixed with Fresh Lemon Juice & Egg White
Your Choice of Liquor: Amaretto, Licor 43, Pavan & St Germain
- **Mojito**
Bacardi, Sugar, Fresh Lime Juice, Fresh Mint topped with Soda Water
- **Gin Spritz**
Pink Gin, Passoa, Vodka, Lemonade, Soda Water & Fresh Lime Juice
- **Espresso Martini**
Vanilla Vodka, Kahlua & Little Dripper
- **Frosty Fruit**
Midori, Triple Sec, Pineapple Juice & Fresh Lemon Juice
- **Margarita Or Spicy Margarita**
Tequila, Cointreau, Fresh Lemon Juice, Sugar Syrup (Tabasco Sauce for Spicy Marg)
- **Black Berry Sour**
Gin, Chambord, Egg White, Fresh Lemon Juice, Sugar Syrup

TAP BEER

	POT	SCHOONER	PINT
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SPARKLING

		GLS	BTL
• <i>Bandini Prosecco</i>	Italy	10	60
• <i>42 Degrees South Sparkling</i>	Tasmania		80
• <i>Fizzero (Zero Alcohol)</i>	Germany		35
• <i>Taittinger Brut N.V Reserve</i>	France		125
• <i>Moet Chandon</i>	France		110

WHITE WINE

		GLS	BTL
• <i>Cloud St Chardonnay</i>	Victoria	11	55
• <i>Pizzini Pinot Grigio</i>	King Valley	11	55
• <i>Rockbare Riesling (Vegan)</i>	Sth Australia	11	55
• <i>Frankie Sauvignon Blanc</i>	Victoria	11	55
• <i>Catalina Sounds Sauvignon Blanc</i>	NZ	14	65
• <i>Shaw & Smith Sauvignon Blanc</i>	Sth Australia	14	65
• <i>Mcguigan Zero Sauvignon Blanc</i>	Buronga	9	40

ROSE

		GLS	BTL
• <i>AIX Rose</i>	France	13	70

MOSCATO

		GLS	BTL
• <i>Kismet Moscato (Vegan)</i>	Victoria	12	55

RED WINE

		GLS	BTL
• <i>Jip Jip Shiraz</i>	Sth Australia	11	55
• <i>Pizzini Sangiovese-Shiraz</i>	King Valley	12	60
• <i>Pepperjack Shiraz</i>	Barossa Valley		60
• <i>Yangarra Circle Shiraz</i>	Mclaren Vale		65
• <i>Mcguigan Zero Shiraz</i>	Hunter Valley	9	40
• <i>Geppetto Pinot Nior</i>	Mornington	12	60
• <i>Bellarine Estate Pinot Nior</i>	Geelong		65
• <i>Banks Road Merlot</i>	Coonawarra	11	55
• <i>Westmere Cabernet Sauvignon</i>	Bool Lagoon SA	12	60

NON-ALCOHOLIC

SOFT DRINKS

	POT	SCHOONER	PINT
• <i>Coke</i>	5	6	7
• <i>Coke No Sugar</i>	5	6	7
• <i>Lemonade</i>	5	6	7
• <i>Lemon Squash</i>	5	6	7
• <i>Soda Water</i>	5	6	7
• <i>Dry Ginger Ale</i>	5	6	7
• <i>Raspberry</i>	5	6	7

JUICE

	POT	SCHOONER	PINT
• <i>Apple juice</i>	Pop Top \$3.50		
• <i>Cranberry</i>	5	6	7
• <i>Orange</i>	5	6	7
• <i>Pineapple</i>	5	6	7
• <i>Apple</i>	5	6	7

TEA & COFFEE

(from \$5.00)

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|---------------------|----------------------------|
| • <i>Latte</i> | • <i>Chai</i> |
| • <i>Capaccino</i> | • <i>Hot Chocolate</i> |
| • <i>Flat White</i> | • <i>Short Black</i> |
| • <i>Long Black</i> | • <i>Short Mac</i> |
| • <i>Espresso</i> | • <i>English Breakfast</i> |
| • <i>Mocha</i> | • <i>Earl Grey</i> |
| • <i>Long Mac</i> | • <i>Green Tea</i> |





THANK YOU

Thank you for joining us at Union Station Hotel. We hope you have a great time. We pride ourselves on providing a unique experience of friendly country service alongside great food and beverages.

Part of what makes Union Station Hotel so special is our use of seasonal and local ingredients. We're proud to support local suppliers including The Midfield Group, The Warrnambool Meat Barn, PFD Foods, Materia Bros., and our own Union Station Farm.

