



\$12 COCKTAIL MENU



Albion Mojito

A quintessential classic summer sensation of fresh mint and lime muddled with sugar, shaken with Bacardi Superior topped with soda



Harbourside Honey Mule

42 Below Manuka honey Vodka built with freshly muddled limes and mint, lengthened with home made ginger beer



Grand Passion Cosmo

A delicate mixture of 42 Below Passionfruit Vodka and Grand Marnier shaken long with fresh lime and cranberry juice finished with passionfruit



Kiwi Basil Sour

Our very own creation! 42 Below Kiwi Vodka, Pucker Sour Apple Schnapps shaken with the delicate flavours of cloudy apple juice and fresh basil with a touch of fresh pressed lemon juice



Rhubarb Apple Breeze

42 Below Vodka shaken with Puckers Sour Apple Schnapps and De Kuyper Rhubarb Sours topped up with cloudy apple juice and a squeeze of fresh lime



Wickham Whisky Sour

A premium blend of Dewar's 12 year old whiskey, sugar and fresh lemon juice shaken hard and serve over crushed ice.



Bombay Blush

Bombay Sapphire Gin and De Kuyper Grapefruit Sour swizzled over lots of ice then topped with lemonade



Bombay Collins

A well balance mix of Bombay Sapphire Gin, freshly squeezed lemon juice stirred well with caster sugar topped up with soda water. Try our variation, **The Pomegranate Collins**



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Please note: Images are indicative of cocktails only