

# ANEMOI GIN

Distilled by *The Melbourne Hotel*



Bound to dance across the sky to announce the arrival of the sun, Aurora – the goddess of dawn – was the mother to a cluster of wind gods, collectively known as Anemoi.

Each wind was ascribed a cardinal direction and associated with various seasons and weather conditions. Bora elevates during the cold nights and Karaburan blooms in the spring, while Ghibli ascends in the hot desert. Here at the Aurora Rooftop Bar, the essence of these winds around the world have been captured within our Anemoi gin bottles – with the taste profiles reflecting their distinct characteristics.

Flow with the wind and let Anemoi Gin take your taste buds to new heights

@aurora.rooftop  

# AURORA ROOFTOP BAR



## **COCKTAILS**

*ANEMOI GIN & TONIC*

*SIGNATURE COCKTAILS*

*CLASSIC COCKTAILS*

*CONTEMPORARY COCKTAILS*

*NEW ERA COCKTAILS*

*FAUX COCKTAIL*

## **SPIRITS**

**CHAMPAGNE & WINES**

**BEERS & OTHERS**

**SHARES**

# ANEMOI GIN & TONIC



## **Anemoi Bora (40% alc)**

*Profile: Citrusy, Sharp, Balanced*

*Main botanicals: Hibiscus Flowers, Cardamon, Grapefruit*

*A racy, acidulated hit for the cold nights. It is said that when the Bora sails, you don't need to. So just sit back and let it guide you through the Adriatic Sea.*

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## **Anemoi Karaburan (40% alc)**

*Profile: Flowery, Sweet, Fresh*

*Main botanicals: Rose Petals, Calendula, Lavender Flowers*

*A lustful, fragrant taste for those dark times. Don't fight the descending winds, let Karaburan steer you to your sweetest dreams.*

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## **Anemoi Ghibli (50% alc)**

*Profile: Dry, Spiced, Hot*

*Main botanicals: Ginkgo Biloba, Lemon Myrtle, Ginger*

*A strong, piquant hit for the scorching hot days. Let the Ghibli winds replenish your thirst.*

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## **Anemoi Sirocco (35% alc)**

*Profile: Tropical, Dusty, Mellow*

*Main botanicals: Coffee, Banana, Coconut*

*An exotic mellifluous flair with a tangy aroma. Let the Sirocco winds liven up your day.*

18

# SIGNATURE COCKTAILS



## **Aurora Borealis**

*Bora Gin, Hibiscus Tea, Strawberry & Rose Syrup,  
Lemon Juice, Whites*

25

## **Spring Equinox**

*Karaburan Gin, Blue Curacao,  
Giffard Elderflower & Blueberry Syrup, Lemon Juice*

25

## **Bora Bora**

*Bora Gin, Grapefruit Juice, Lychee Syrup,  
Lemon Juice, Grapefruit Bitters*

25

## **Louis Roses**

*Karaburan Gin, Giffard Elderflower Syrup,  
Lemon Juice, Cranberry Juice, Apple Juice*

25

## **The Blast**

*Ghibli Gin, Sugar Syrup, Lime Juice,  
Coriander, Chilli, Soda Water*

25

# CLASSIC COCKTAILS



## **Espresso Martini**

*Skyy Vodka, Coffee Liqueur, Espresso Shot, Simple Syrup*

## **Cosmopolitan**

*Skyy Vodka, Cointreau, Cranberry & Lemon Juice, Simple Syrup*

## **Classic Margarita**

*Espolon Tequila, Cointreau, Lime Juice, Agave Syrup*

## **Spicy Margarita**

*Espolon Tequila, Cointreau, Lime Juice, Jalapeño Syrup*

## **Whisky Sour**

*Chivas Regal, Lime Juice, Simple Syrup, Whites*

## **Ameretto Sour**

*Dissarono, Lemon Juice, Whites*

# CONTEMPORARY COCKTAILS



## **Singapore Sling**

*Tanqueray London Dry Gin, Herring Cherry Liqueur, Cointreau, DOM Benedictine, Giffard Grenadine, Pineapple & Lime Juice, Angostura Bitters*

## **Piña Colada**

*Bacardi Carta Blanca Rum, Coconut Cream, Pineapple & Lime Juice, Simple Syrup*

## **Blue Twilight**

*Woodford Reserve, Blueberries, Giffard Blueberry Syrup, Lime Juice, Ginger Ale*

## **Lychee Martini**

*Skyy Vodka, Giffard Lychee Liqueur, Lychee Syrup & Lemon Juice*

## **The Pink Pantheress**

*Zubrowka Biala Vodka, Passoa Passionfruit Liqueur, Lemon Juice, Gifford Vanilla Syrup*

# NEW ERA COCKTAILS



## **French Martini**

*Skyy Vodka, Chambord Liqueur, Pineapple & Lime Juice, Simple Syrup*

## **Private Detective Birdie**

*Havana Spiced Rum, Ginger Liqueur, Hibiscus Tea, Lemon Juice & Grenadine,  
Topped up with Ginger Beer*

## **Sergeant Manning's Iced Tea**

*Skyy Vodka, Espolon Tequila Blanco, Bacardi Carta Blanca Rum,  
Chivas Scotch Whiskey, Giffard Honey Syrup, Lemon Juice, Topped up with Coca Cola*

## **Cowboy Jalepeno Sour**

*Smoked Hemp Giniversity, Lime Juice, Jalapeno Brine, Giffard Agave Syrup, Whites*

## **Emerald Bliss**

*Archie Rose London dry Gin, Midori Melon liqueur, Apple and Lemon Juice,  
Fresh Mint & Mint Syrup, Whites*

# FAUX COCKTAILS



## **Lychee Breeze**

*Lychees, Lychee Syrup, Lime & Pineapple Juice, Topped up with Soda Water*

## **Hibiscus Lemonade Spritzer**

*Hibiscus Tea, Giffard Grenadine, Lemon Juice, Topped up with Lemonade*

## **Virgin Blueberry Mojito**

*Blueberries, Giffard Blueberry Syrup, Lime & Fresh Mint, topped up with Lemonade*

## **Golden Sunshine**

*Pineapple & Orange Juice, Lemon Juice, Giffard Grenadine, Topped up with Ginger Ale*



# SPIRITS



## **Vodka**

<i>Skyy</i>	12
<i>Belvedere</i>	13
<i>Grey Goose</i>	15
<i>Royal Dragon Imperial</i>	18

## **Gin**

<i>Tanqueray</i>	12
<i>Hendrick's</i>	15
<i>Giniversity</i>	14

## **Brandy/Cognac**

<i>Hennessy VSOP</i>	14
<i>Hennessy VS</i>	12
<i>Hennessy XO</i>	30

## **Rum**

<i>Bacardi Carta Blanca</i>	11
<i>Sailor Jerry Spiced Rum</i>	12
<i>Gosling's Black Seal Rum</i>	12
<i>Diplomatico Reserva Exclusive</i>	18

# SPIRITS



## **Whiskey/Bourbon**

<i>Macallan 15YO Double Cask</i>	28
<i>Chivas Regal 12YO</i>	11
<i>Johnnie Walker Blue Label</i>	39
<i>Woodford Rye</i>	13
<i>Woodford Reserve</i>	11
<i>Markers Mark</i>	11

## **Tequila**

<i>Espolon "Blanco"</i>	11
<i>Espolon "Reposado"</i>	12
<i>Don Julio 1942</i>	30
<i>Don Julio Blanco</i>	15
<i>1800 Silver</i>	15
<i>1800 Coconut</i>	12
<i>Volcan de Mi Tierra Blanco</i>	16

## **Liqueurs, Aperitif & Digestive**

*on request*

# WINES



## Champagne & Brut

	gls	btl
Moët & Chandon Champagne, Epernay France	20	110
Chandon NV Sparkling Brut, VIC		59
Pol Roger Reserve Brut NV, Epernay France		195
NV, Ruinart R De Brut, France		235

## Red Wine

Howard Park Flint Rock Pinot Noir, WA	12	55
Vasse Felix Filius Cabernet Sauvignon, WA	12	55
Langmeil Valley Floor Shiraz, SA	13	59
Pierro Cabernet Sauvignon Merlot LTC, WA		79
Xanadu Premier Cabernet Sauvignon, WA		75
Yalumba Paradox Shiraz, SA		95

## White Wine

Forest Hill Highbury Fields Sauvignon Blanc, WA	11	49
Via Caves Chardonnay, Margaret River	12	55
Pewsey Vale Riesling, SA	14	65
St Lenonard's Te Pa Chardonnay, NZ		89
Vavasour Pinot Gris, NZ		55
Leeuwin Estate Art Series Sauvignon Blanc, WA		65

## Rose

Charles Melton Rose of Virginia, SA		55
Chateau D'esclans Whispering Angel, France		79

## Moscato

NV, Scagliola Volodi Farfalle Moscato d'Asti, Italy		59
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## Cellar Red & White Wines

Please chat with our friendly team

# BEERS & OTHERS



## **Craft Beer & Cider**

<i>Corona</i>	10
<i>Peroni Nastro Azzurro 3.5%</i>	9
<i>Stone and Wood Pacific Ale</i>	12
<i>Matso's Ginger Beer</i>	12
<i>The Hills Apple Cider</i>	9

## **Rotating Tap Beers**

### **Non-Alcoholic**

<i>Soft Drinks</i>	5.5
<i>Still/Sparkling Water 750ml</i>	8.5

# SHARES

(food service from 4pm - 9pm)



## **Veggie Tower**

95

*Truffle parmesan potato chips, falafel sliders, mushroom arancini & manchego croquettes (v)*

*recommended*

## **Aurora Tower**

115

*Truffle parmesan potato chips, crispy coconut battered wasabi prawns with wasabi mayo and chicken skewers with a creamy satay sauce*

## **Charcuterie Board**

48

*A selection of four cured meats, fruits, pickles, olive & nuts (gf)*

## **Aurora Cheese Platter**

48

*A selection of three cheeses, pickles, olives, quince paste served with rosemary lavosh crackers (v)*