

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](https://www.instagram.com/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.

18

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.

18

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.

18

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

Skyy	12
Belvedere	13
Grey Goose	15
Royal Dragon Imperial	18

Gin

Tanqueray	12
Hendrick's	15
Giniversity	14

Brandy/Cognac

Hennessy VSOP	14
Hennessy VS	12
Hennessy XO	38

Rum

Bacardi Carta Blanca	12
Sailor Jerry Spiced Rum	13
Gosling's Black Seal Rum	13
Diplomatico Reserva Exclusive	15

SPIRITS



Whiskey/Bourbon

<i>Macallan 15YO Double Cask</i>	28
<i>Chivas Regal 12YO</i>	12
<i>Johnnie Walker Blue Label</i>	39
<i>Woodford Rye</i>	14
<i>Woodford Reserve</i>	12
<i>Makers Mark</i>	12

Tequila

<i>Espolon "Blanco"</i>	12
<i>Espolon "Reposado"</i>	13
<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



	gls	btl
Champagne & Brut		
Moet & Chandon Champagne, Epernay France	22	125
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 Grenache, Swan Valley	14	59
Vasse Felix Filius Cabernet Sauvignon, WA	14	59
Langmeil Valley Floor Shiraz, SA	14	59
Pierro Cabernet Sauvignon Merlot LTC, WA		79
Xanadu Premier Cabernet Sauvignon, WA		79
Yalumba Paradox Shiraz, SA		95
White Wine		
Forest Hill Highbury Fields Sauvignon Blanc, WA	13	55
Via Caves Chardonnay, Margaret River	14	59
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

Cellar Red & White Wines

Please chat with our friendly team

BEERS & OTHERS



Craft Beer & Cider

Corona	11
Peroni Nastro Azzurro 3.5%	9.8
Stone and Wood Pacific Ale	12
Matso's Ginger Beer	12
The Hills Apple Cider	9.8

Rotating Tap Beers

12

Non-Alcoholic

Soft Drinks	6
Still/Sparkling Water 500ml	7.5

SHARES

(food service from 4pm - 9pm)



Veggie Tower

95

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

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)