

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

The Anemoi god of the northern wind, Bora captures the force and clarity of alpine air sweeping down into the Adriatic. This cocktail is a crisp, invigorating blend that awakens the senses. Cook, herbaceous, and sharply elegant.

18

Anemoi Karaburan (40% alc)

Profile: Flowery, Sweet, Fresh

Main botanicals: Rose Petals, Calendula, Lavender Flowers

A violent, dust-laden wind from the Central Asian steppes, this cocktail channels raw energy and dessert mystery, It's bold and brooding, yet refined. crafter to stir the senses like a storm on the horizon.

18

ANEMOI GIN & TONIC



Anemoi Ghibli (50% alc)

Profile: Dry, Spiced, Hot

Main botanicals: Ginkgo Biloba, Lemon Myrtle, Ginger

The sultry, sand-swept wind that rises from the Sahara, this cocktail evokes sun-soaked dines, glowing twilight, and exotic allure. It's a smooth and sensual blend, carrying whispers of spice, citrus, and honeyed botanicals.

18

Anemoi Sirocco (35% alc)

Profile: Tropical, Dusty, Mellow

Main botanicals: Coffee, Banana, Coconut

A warm, humid wind that sweeps from the Sahara across the Mediterranean is the muse behind this intoxicating cocktail. Anemoi 'Sirocco' captures its sensual warmth and exotic spirit with a fragrant blend of botanicals, citrus, and spice.

18

SIGNATURE COCKTAILS



Juniper Sands

*Sirocco Gin, Ginger Syrup, Elderflower Liqueur, Cardamon Bitters, Lemon Juice,
Wonderfoam*

22

Whispering Dunes

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

21

Oasis 22

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

21

Shara Flame

*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

Maker's Mark, Lemon Juice, Simple Syrup, Wonderfoam

Amaretto Sour

Disaronno, Cointreau, Lemon Juice, Wonderfoam

CLASSIC COCKTAILS



Negroni

Tanqueray Gin, Campari, vermouth

Daiquiri

White Rum, Lime Juice, Simple Syrup

Manhattan

Woodford Rye, Vermouth, Dash Angostura Bitters

Classic Martini

Tanqueray Gin, Dry Vermouth

Old Fashioned

Maker's Mark Bourbon, Sugar Syrup, Angostura Bitters

CONTEMPORARY COCKTAILS



Raffles Reverie

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

Flavour profile: Sweet and tangy from cherry liqueur and pineapple juice, with a citrus twist from lime and herbal undertones from gin and French herbal liqueur.

Blanco Sunset

Volcan Tequila blanco, Lime, Agave, Grapefruit Juice, Soda Water

Flavour profile: Lightly tart with a smooth agave finish

Colonial Charm

Diplomatico Rum, Sugar Syrup, Angostura Bitters

Flavour profile: Bring all together in a rich, velvety blend of dark caramel, spice, and citrus. Aged elegance in every sip.

Blushing Dragon

Royal Dragon Vodka, Hibiscus Tea, Grenadine, Lemon Juice, Topped up with lemonade

Flavour profile: Light, refreshing, and elegantly bold.

NEW ERA COCKTAILS



Diamond Doris

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

Flavour profile: Fruity and refreshing with pineapple and lime, smoothed by vodka and sweetened with a hint of berry from Chambord

Private Detective Birdie

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

Flavour profile: Bold and spiced with hints of ginger and rum, balanced by tart lemon and hibiscus, with a sweet finish and a fizzy ginger ale lift.

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*

Flavour profile: A bold, spirit-forward mix with smooth honey and citrus notes, finished with a classic cola kick.

NEW ERA COCKTAILS



Eastern Ember

Vodka, Lychee Liqueur , Lychee Juice, Lime Juice, Simple Syrup, Chilli Salt Rim

Flavour profile: Sweet lychee meets zesty lime, with a hint of heat from the chili salt rim, a bold twist on a classic Thai flavor.

Geisha's Whisper

Cointreau, Midori, Lemon Juice

Flavour profile: Light and citrusy with bright melon notes, balanced by a crisp lemon finish.

FAUX COCKTAILS



Lychee Breeze

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

Hibiscus Haze

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

Soleli Royale

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
Malfy Gin Rosa	13
Gordon's Pink Gin	13
Giniversity London Dry Gin	14
Giniversity Smoked Hemp	14

Brandy/Cognac

Hennessy VSOP	14
Hennessy VS	12
Hennessy XO	38
Remy Martin XO	30
St Agnes XO 15 Year Old	14

Rum

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

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		
Moët & Chandon Champagne, Epernay France	23	125
Chandon NV Sparkling Brut, VIC	14	59
Pol Roger Reserve Brut NV, Epernay France		195
NV, Ruinart R De Brut, France		235

Red Wine

Vasse Felix Filius Cabernet Sauvignon, WA	14	59
Langmeil Valley Floor Shiraz, SA	14	59
Howard Park Grenache, Swan Valley		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	14	55
Via Caves Chardonnay, Margaret River	14	59
Pewsey Vale Riesling, SA	15	65
St Lenonard's Te Pa Chardonnay, NZ		89
Vavasour Pinot Gris, NZ		55
Leeuwin Estate Art Series Sauvignon Blanc, WA		65

Rose

The Bouchard Aîné & Fils' Rosé NV, France	14	55
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

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

Rotating Tap Beers 12

Non-Alcoholic

<i>Soft Drinks</i>	6
<i>Still/Sparkling Water 500ml</i>	8.5

NIBBLES

(food service from 4pm - 8.30pm)



Charred Wagyu & Pork Belly Skewers 26

Skewered Wagyu beef & pork belly, chipotle
mayo (gf)

Parmesan Mussel Bolitas 22

Golden bolitas, mussel, parmesan, spiced aioli, apple
relish (gf)

Gourmet Burrata Nachos 19

Add pulled chicken – \$5
Corn chips, burrata, jalapeño, tomato salsa, smashed
avocado (gf, vo)

Spiced Karaage Bao Duo 18

Steamed bao buns, crispy karaage chicken, spicy mayo,
Asian slaw

Truffle-Infused Potato Wedges 18

Crispy wedges tossed in truffle oil, parmesan, sour
cream, sweet chilli (gf, v, vgo)

Artisan Petite Grazing Platter 32

Curated selection of fine cheeses, cured meats, seasonal
accompaniments, and artisan crackers (gfo)