

# 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 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.*

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# 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, Lemon Juice, Wonderfoam*

25

## **Whispering Dunes**

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

25

## **Oasis 22**

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

21

## **Shara Flame**

*Ghibli Gin, Strawberry & Rose Syrup, Hibiscus Tea, Lemon Juice, Wonderfoam*

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.*

# 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.*

## **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.*

# 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

## **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>	13
<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
<b>Champagne &amp; Brut</b>		
Moet & Chandon Champagne, Epernay France	23	125
Chandon NV Sparkling Brut, VIC	14	59
Pol Roger Brut NV Champagne, 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	14	59
Marchand & Burch Villages Pinot Nior, Great Southern	15	69

## White Wine

Forest Hill Highbury Fields Sauvignon Blanc, WA	14	55
Via Caves Chardonnay, Margaret River	14	59
Pewsey Vale Riesling, SA	15	65
Puiattino Pinot Grigio, Italy	15	59

## Rose

The Bouchard Aîné & Fils' Rosé NV, France	13	55
Chateau D'esclans Whispering Angel, France		79

## 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



<b>Mixed Nuts</b>	7
<i>Spiced Assorted Nuts (gf,v)</i>	
<b>Marinated Olives</b>	9
<i>Warm Mixed Olives (gf,v)</i>	
<b>Turkish Bread</b>	12
<i>Buttered and Toasted Turkish Pide, Dip (v)</i>	
<i>Add Chorizo +5</i>	
<b>Truffle-Infused Potato Wedges</b>	16
<i>Skin-on Wedges, Parmesan Cheese, Truffle Oil</i>	
<i>(gf, v, vgo)</i>	
<b>Three-Cheese Grazing Board</b>	36
<i>Cheddar, Blue, Brie, Relish, Turkish Bread, Dried</i>	
<i>Fruit, Mixed Olives (gfo)</i>	
<b>Charcuterie Board</b>	38
<i>Cured Meats, Grilled Chorizo, Toasted Turkish Bread,</i>	
<i>Relish, Cornichons (gfo)</i>	