

# 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**

*SIGNATURE COCKTAILS*

*GIN & TONIC*

*MARTINI*

*OLD FASHIONED*

## **SPIRITS**

**CHAMPAGNE & WINES**

**BEERS & OTHERS**

**SHARES**

# SIGNATURE COCKTAILS



## **Aurora Borealis**

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

22

## **Spring Equinox**

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

21

## **Bora Bora**

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

21

## **Louis Roses**

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

20

## **Summer Blast**

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

22

## GIN & TONIC



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

*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)**

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

18

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

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

18

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

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

18

# MARTINI



## **Cold Wind**

Bora Gin, Oscar 697 Vermouth Blanco, Grapefruit Peel, Grapefruit Parfum  
“The same wind is blowing, and yet one of us may be cold and the other not” - Socrates

18

## **Morning Spring**

Karaburan Gin, Oscar 697 Vermouth Blanco, Flower, Rose Parfum  
“Flowers are the music of the ground from earth’s lips  
spoken without sounds’ - Edwin Curran

19

## **Hot Wind**

Ghibli Gin, Oscar 697 Vermouth Blanco, Chilli, Coriander  
“A hot wind was blowing around my head, the strands of  
my hair lifting and swirling in it, like ink spilled in water” - Margaret Atwood

20

## **Exotic Notes**

Scirocco Gin, Coffee Infused Vermouth, Dehydrated Banana  
“Coffee is a beverage that puts one to sleep when not drank” - Alphonse Allais

19

# OLD FASHIONED



## **Gourmet Old Fashioned**

*Woodford Reserve, Angostura Orange & Cocoa Bitters, Sugar Syrup*

22

## **Forest Old Fashioned**

*Woodford Reserve, Honey & Rosemary Syrup, Angostura Bitters*

18

## **Not too Old Fashioned**

*Woodford Reserve, Lemon Juice, Angostura Orange Bitters,  
Soda Water, Chai Tea Syrup*

20

## **Fragrance by Napoleon**

*Woodford Reserve, Angostura Bitters, Angostura Orange Bitters,  
Napoleon Cognac*

28

## **All Classic Cocktails**

18

# SPIRITS



## **Vodka**

Skyy	12
Zubrowka	11
Belvedere	13
Belvedere “Unfiltered”	15
Ciroc	12
Grey Goose	15
Old Youngs	13
Beluga Noble	12

## **Gin**

Sipsmith	13
Sipsmith “Sloe”	14
Tanqueray N.10	15
Roku	12
Gin Mare	14
Hayman’s “Old Tom”	11
Hendrick’s	15
Giniversity	14
Ink Gin	13

## **Brandy**

Hennessey “XO”	32
Remy Martin “VSOP”	14
Remy Martin “XO”	30
Paul Giraud “NAPOLEON”	44
Martell VS	13
Laird’s “Applejack”	14

# SPIRITS



## Whiskey

Dalwhinnie 15YO	18
Lagavulin 16YO	22
Laphroaig 10YO	20
Laphroaig “Quarter Cask”	22
Glenmorangie “The Nectar D’Or”	19
Glenmorangie “Extremely Rare”	24
Aberlour “A’Bunadh”	22
Glenfiddich “Reserva Rum Cask” 21YO	42
Chivas Regal 12YO	11
Johnnie Walker Blue Label	39
Jameson	10
Bushmills 10YO	12
Crown Royal	11
Tokinoka White Oak Scotch	16
Nikka 12YO	49
Nikka Coffey Grain	20
Nikka Taketsurasu Pure Malt	19
Maker’s Mark	11
Woodford Rye	13
Macallan 15	28
Woodford Reserve	11
Wild Turkey 101	12
Basil Hayden’s 8YO	14
Four Roses “Small Batch”	16
Hudson’s “Baby Bourbon”	18
Rittenhouse Rye	14



# SPIRITS



## **Rum**

<i>J.M Rhum Agricole Blanc</i>	14
<i>Santa Teresa 1796</i>	16
<i>Ron Zacapa Centenario XO</i>	33
<i>Appleton Estate Signature Blend</i>	10
<i>Gosling's Black Seal Rum</i>	12
<i>Illegal Tender Spiced Rum</i>	12
<i>Sagatiba Pura Cachaca</i>	11

## **Tequila**

<i>Espolon "Blanco"</i>	11
<i>Espolon "Reposado"</i>	12
<i>Del Maguey "Vida" Mezcal</i>	14
<i>Patron Silver</i>	15
<i>Patron Café</i>	13
<i>Don Julio 1942</i>	30

## **Liqueurs, Aperitif & Digestive**

*on request*

# WINES



<b>Champagne &amp; Prosecco</b>	gls	btl
<i>Moët &amp; Chandon Champagne, Epernay France</i>	20	110
<i>San Martino Prosecco D.O.C. Extra Dry NV, Italy</i>	11	49
<i>Pol Roger Reserve Brut NV, Epernay France</i>		195

## **Red Wine**

<i>2018 Howard Park Flint Rock Pinot Noir, WA</i>	12	55
<i>2018 Vasse Felix Filius Cabernet Sauvignon, WA</i>	12	55
<i>2017 Langmeil Valley Floor Shiraz, SA</i>	13	59
<i>2018 Bowen Estate Cabernet Sauvignon, SA</i>		65
<i>2018 Moss Wood Amy Cabernet Blend, WA</i>		69

## **White Wine**

<i>2020 Forest Hill Highbury Fields Sauvignon Blanc, WA</i>	11	49
<i>2019 Xanadu Exmoor Chardonnay, WA</i>	12	55
<i>2019 Pewsey Vale Riesling, SA</i>	14	65
<i>NV, Volodi Farfalle, Moscato D'Asit, Italy</i>		59
<i>2017 Domaine William Fevre Chablis, France</i>		89

## **Rose**

<i>Bouchard Aine &amp; Fils Rose NV, France</i>	11	49
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# BEERS & OTHERS



## **Craft Beer & Cider**

<i>Corona</i>	10
<i>Peroni Leggera</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>	4
<i>Still/Sparkling Water 330ml</i>	4.5
<i>Still/Sparkling Water 750ml</i>	8.5

# SHARES



<b>Assorted Premier Mixed Nuts</b> <i>served with rosemary salt</i>	14
<b>Sweet Potato Chips (v)</b> <i>served with paprika chili sauce</i>	12
<b>Prawn Tempura (6 pcs)</b> <i>served with wasabi mayo</i>	18
<b>Cured Meat Platter</b> <i>served with fruits, mint leaves, olives, rosemary</i>	28
<b>Chicken Liver Pâté</b> <i>from L'atelier Gourmet Food, served with crackers, fruits, olives, rosemary</i>	38
<b>Assorted Fromage Board</b> <i>served with crackers, fruits</i>	28
<b>Truffle Arancini (v) (3pcs)</b> <i>with mushrooms</i>	14