

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

CLASSIC COCKTAILS

CONTEMPORARY COCKTAILS

NEW ERA COCKTAILS

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

The 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

CLASSIC COCKTAILS



Manhattan

*Woodford Reserve Rye Whiskey, Carpano Antica Formula Vermouth, Orange Curacao,
Angostura Bitters*

18

Hemingway Daiquiri

Bacardi Carta Blanca Rum, Luxardo Maraschino Liqueur, Grapefruit & Lime

18

Negroni

Tanqueray London Dry Gin, Campari Aperitif, Oscar 697 Rosso Vermouth

18

Martinez

*Sipsmith Sloe Gin, Luxardo Maraschino Liqueur, Carpano Antica Formula Vermouth,
Angostura Bitters*

18

Periodista

Goslings Dark Rum, Grand Marnier Liqueur, Apricot Liqueur, Simple Syrup

18

Whiskey Sour

Woodford Reserve Bourbon, Giffard Honey Syrup, Lemon Juice, Whites

18

Vodka Martini

Skyy Vodka, Oscar 697 Bianco Vermouth, Lemon Twist

18

CONTEMPORARY COCKTAILS



Singapore Sling

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

20

Piña Colada

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

20

Spicy Margarita

Espolon Tequila Blanco, Cointreau, Lime Juice, Tabasco, Agave

20

Mai Tai

*Goslings Dark Rum, Bacardi Carta Blanca Rum, Grand Marnier,
Orgeat Syrup & Lime Juice*

20

Moscow Mule

Skyy Vodka, Cascade Ginger Beer & Lime

20

Lychee Martini

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

20

NEW ERA COCKTAILS



French Martini

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

22

Anejo Honey Sour

1800 Añejo Tequila, Del Maguey Vida Mezcal, Giffard Honey Syrup,
Lime Juice & Whites

22

Airmail

Havana Club Anejo 3 Anos, Lime Juice, Honey Syrup, Sparkling Wine

22

Amaretto Sour

Disaronno Amaretto Liqueur, Cointreau, Lemon Juice & Whites

22

Bishop's Long Island Iced Tea

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

22

Forager's Pick

Sipsmith Sloe Gin, Giffard Elderflower Syrup, Lemon Juice,
Served with a Lemon twist

22

Jasmine Flower

Jasmine Tea Infused Vodka, Drambuie, Giffard Lychee Syrup,
Apple & Lemon Juice, Whites

22

SPIRITS



Vodka

<i>Skyy</i>	12
<i>Belvedere</i>	13
<i>Grey Goose</i>	15

Gin

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

Brandy

<i>Remy Martin "VSOP"</i>	14
<i>Remy Martin "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

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

Tequila

<i>Espolon "Blanco"</i>	11
<i>Espolon "Reposado"</i>	12
<i>Don Julio 1942</i>	30

Liqueurs, Aperitif & Digestive

on request

WINES



Champagne & Prosecco	gls	btl
<i>Dom Perignon Brut Vintage, France</i>		380
<i>Moet & 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>2018 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>2019 Marcarini Moscato D'Asti, Italy</i>		59
<i>2017 Domaine William Fevre Chablis, France</i>		89

Rose

<i>Bouchard Aine & Fils Rose NV, France</i>	11	49
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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 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>	5
<i>Still/Sparkling Water 330ml</i>	4.5
<i>Still/Sparkling Water 750ml</i>	8.5

Mocktails

<i>Roy Rogers</i>	15
<i>Giffard Grenadine, Topped up with Coke Cola, Served with Maraschino Cherries</i>	
<i>Cardinal Fruit Punch</i>	15
<i>Cranberry, Orange and Lemon Juice, Giffard Honey Syrup, Topped up with Ginger Ale</i>	
<i>Blueberry Virgin Mojito</i>	15
<i>Blueberries, Giffard Blueberry Syrup, Lime & Fresh Mint, Topped up with Lemonade</i>	

SHARES

(food service from 4.30pm - 9pm)



Sweet Potato Wedges (v) <i>served with aioli</i>	16
Aurora Share Plate <i>chorizo, mixed olives, pate, cured meat, mixed nuts, charred bread</i>	35
Crispy Five Spice Duck Spring Roll <i>served with plum sauce</i>	16
Tacos Duo <i>peri peri chicken or grilled fish</i>	17
Prawn Tempura <i>served with wasabi mayo</i>	22
Crumbed S&P Calamari (gfo) <i>served with lemon aioli</i>	19
Panini Pizette <i>margherita (v)</i> <i>garlic prawns</i>	17 25
Trio Mushrooms & Truffle Arancini (v, gf) <i>served with basil sugo</i>	16
Jean's Twice Cooked Spicy Sticky Wings (gf)	17
Chorizo, Olives, Grilled Bread	17