

# 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**

*Rye Whisky, Italian (Sweet) Vermouth, Orange Curaçao, Angostura Bitters*

18

## **Hemingway Daiquiri**

*Light Rum, Maraschino Liqueur, Grapefruit Juice, Lime Juice, Sugar Syrup*

18

## **Charlie Chaplin**

*Sloe Gin, Apricot Liqueur, Lime Juice*

18

## **Sidecar**

*Cognac, Cointreau, Lemon Juice*

18

## **Sazerac**

*Rye Whiskey, Absinthe, Sugar Syrup, Peychaud's Bitters*

18

## **Clover Club**

*Gin, Grenadine, Lemon Juice, Egg White, Sugar Syrup*

18

## **Silent Third**

*Scotch Whisky, Cointreau, Lemon Juice*

18

# CONTEMPORARY COCKTAILS



## **Singapore Sling**

*Gin, Cherry Liqueur, Cointreau, DOM Benedictine, Grenadine,  
Pineapple Juice, Lime Juice, Angostura Bitters*

20

## **Piña Colada**

*Light Rum, Monin Coconut Cream, Pineapple Juice*

20

## **Spicy Margarita**

*Español Blanco, Cointreau, Lime Juice, Tabasco, Agave*

20

## **Mai Tai**

*Light Rum, Dark Rum, Grand Marnier, Orgeat Syrup, Sugar Syrup, Lime Juice*

20

## **Moscow Mule**

*Vodka, Lime Juice, Ginger Beer*

20

# NEW ERA COCKTAILS



## **French Martini**

*Vodka, Chambord, Pineapple Juice, Lime Juice, Sugar Syrup*

22

## **Anejo Honey Sour**

*1800 Anejo, Lemon Juice, Honey syrup, Egg white*

22

## **Airmail**

*Cuban Style Rum, Lime Juice, Honey Syrup, Sparkling Wine*

22

## **Amaretto Sour**

*Disaronno Amaretto, Lemon Juice, Egg White*

22

## **Smokey Margarita**

*Reposado Tequila, Mezcal, Lime Juice, Sugar Syrup, Egg White*

22

## **Gold Rush**

*Bourbon Whiskey, Lemon Juice, Honey Syrup*

22

## **Jasmine Flower**

*Jasmine Vodka, Drambuie, Lychee syrup, Lemon Juice, Egg White, Apple Juice*

22

## **Bee's Knees**

*Gin, Lemon Juice, Orange Juice, Honey Syrup*

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



<b>Champagne &amp; Prosecco</b>	gls	btl
<i>Dom Perignon Brut Vintage, France</i>		380
<i>Moet &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>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 &amp; 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>Strawberry Fields</i>	15
<i>Virgin Pina Colada</i>	15
<i>Baby Bellini</i>	15

## SHARES



<b>Sweet Potato Chips (v)</b> <i>served with aioli</i>	16
<b>Aurora Share Plate</b> <i>chorizo, mixed olives, pate, cured meat, mixed nuts, charred bread</i>	35
<b>Crispy Duck with Cognac Pâté</b> <i>served on oriental toast</i>	36
<b>Prawn Tempura (8 pcs)</b> <i>served with wasabi mayo</i>	22
<b>Salt &amp; Pepper Squid Tentacles</b>	22