

# 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*

## **SPIRITS**

**CHAMPAGNE & WINES**

**BEERS & OTHERS**

**SHARES**

# ANEMOI GIN & TONIC



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

*Profile: Citrusy, Sharp, Balanced*

*Main botanicals: Hibiscus Flowers, Cardamon, Grapefruit*

*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.*

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

*Profile: Flowery, Sweet, Fresh*

*Main botanicals: Rose Petals, Calendula, Lavender Flowers*

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

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

*Profile: Dry, Spiced, Hot*

*Main botanicals: Ginkgo Biloba, Lemon Myrtle, Ginger*

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

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

*Profile: Tropical, Dusty, Mellow*

*Main botanicals: Coffee, Banana, Coconut*

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

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# SIGNATURE COCKTAILS



## **Aurora Borealis**

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

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

# CLASSIC COCKTAILS



## **The Mistaken Negroni**

*Campari, Antica Formula, Prosecco*

## **Cuba Libre**

*Havana Spiced Rum, Fresh Lime, Topped up with Coca Cola*

## **The Dolomite Glow**

*L'autentico Galliano, Orange Curacao, Cointreau, Elderflower Syrup & Lemon Juice*

## **Manhattan Perfect**

*Woodford Reserve Rye Whiskey, Antica Formula, Oscar 697 Bianco Vermouth, Angostura Bitters*

## **Apricot Rum Cake**

*Goslings Dark Rum, Grand Marnier Liqueur, Apricot Liqueur, Lime & Simple Syrup*

## **Gypsy Queen**

*Grey Goose Vodka, DOM Benedict, Angostura Bitters*

## **Rusty Nail**

*Chivas Regal Scotch Whiskey, Drambuie & Lemon Zest*

## **Whiskey Sour**

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

# CONTEMPORARY COCKTAILS



## **Singapore Sling**

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

## **Piña Colada**

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

## **Spicy Margarita**

*Don Julio Blanco, Cointreau, Lime Juice, Tabasco, Agave*

## **Mai Tai**

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

## **Spring Buckshot**

*Archie Rose Dry Gin, Green Chartreuse, Lemon Juice*

## **Lychee Martini**

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

## **The Pink Pantheress**

*Zubrowka Bison Vodka, Passoa Passionfruit Liqueur, Lemon Juice, Vanilla syrup*

# NEW ERA COCKTAILS



## **French Martini**

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

## **Lavender Noir**

*Lavender Infused Vodka, Grenadine & Lemon Juice*

## **Private Detective Birdie**

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

## **Smokey Honey Sour**

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

## **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*

## **Forager's Pick**

*Hayman's Sloe Gin, Giffard Elderflower Syrup, Lemon Juice,  
Served with a Lemon twist*

## **Jasmine Flower**

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

# SPIRITS



## **Vodka**

<i>Skyy</i>	12
<i>Belvedere</i>	13
<i>Grey Goose</i>	15
<i>Absolut</i>	11

## **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
<i>Makers Mark</i>	11

## **Tequila**

<i>Espolon "Blanco"</i>	11
<i>Espolon "Reposado"</i>	12
<i>Don Julio 1942</i>	30
<i>Don Julio Blanco</i>	15
<i>1800 Silver</i>	15
<i>1800 Coconut</i>	12

## **Liqueurs, Aperitif & Digestive**

*on request*

# WINES



<b>Champagne &amp; Prosecco</b>	gls	btl
<i>Veuve Clicquot 'La Grande Dame', France</i>		398
<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>Howard Park Flint Rock Pinot Noir, WA</i>	12	55
<i>Vasse Felix Filius Cabernet Sauvignon, WA</i>	12	55
<i>Langmeil Valley Floor Shiraz, SA</i>	13	59
<i>Bowen Estate Cabernet Sauvignon, SA</i>		65
<i>Moss Wood Amy Cabernet Blend, WA</i>		69

## **White Wine**

<i>Forest Hill Highbury Fields Sauvignon Blanc, WA</i>	11	49
<i>Via Caves Chardonnay, Margaret River</i>	12	55
<i>Pewsey Vale Riesling, SA</i>	14	65
<i>NV, Volodi Farfalle, Moscato D'Asit, Italy</i>		59
<i>Domaine William Fevre Petit Chablis, France</i>		69

## **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 Nastro Azzurro 3.5%</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 &amp; Fresh Mint, Topped up with Lemonade</i>	

# SHARES

(food service from 4.30pm - 9pm)



<b>Hand-cut Truffle Potato</b>	recommended	22
<i>baked skin-on potatoes tossed with parmesan, truffle oil, served with aioli mayo (v)</i>		
<b>Charcuterie Board</b>		48
<i>selection of four cured meats, fruits, pickles, olives, nuts (gf)</i>		
<b>Aurora Cheese Platter</b>		48
<i>selection of three cheeses, pickles, quince, rosemary lavosh, olives (v)</i>		
<b>Salsiccia Plate</b>		26
<i>grilled chorizo, olives, dip, turkish bread, olive oil</i>		
<b>Charred Broccoli and Potato Croquettes</b>	recommended	28
<i>(6 pieces) served with tomato chutney and aioli mayo (v)</i>		
<b>Tempura Battered Prawns</b>		24
<i>(6 pieces) served with wasabi mayo</i>		
<b>Thai Chicken Satay Skewers</b>		26
<i>(6 pieces) served with peanut sauce</i>		