



**SIT BACK, RELAX & UNWIND**

**TUESDAY 4.30PM - LATE  
WEDNESDAY 4.30PM - LATE  
THURSDAY 3.00PM - LATE  
FRIDAY 3.00PM - MIDNIGHT  
SATURDAY 4.30PM - MIDNIGHT**

**HAPPY HOUR  
TUESDAY, WEDNESDAY & SATURDAY 4.30PM - 5.30PM  
THURSDAY & FRIDAY 3.00PM - 5.30PM  
\$8 SELECT WINE | \$8 SELECT BEER  
\$12 APEROL SPRITZ**

## **WINE | COCKTAILS | SNACKS**

Bar Mellow is all about great wine, cocktails and snacks.  
Nestled in the beautiful heritage Bank Corner building  
located in Newcastle West.

Sip on a martini or a tasty glass of wine.  
The ideal place to unwind and take a load off.

### **COCKTAIL CLASSES AT BAR MELLOW**

\$97 per person

Minimum of 6 people to book

Arrival wine or beer

3 cocktails to make and drink

Cheese plates, focaccia with herbed butter &  
cured meat plates to share

\$65pp non-alcoholic is available on request

### **EVENTS & FUNCTIONS**

Weddings, Engagement Party, Birthdays and other celebrations.  
Private hire of entire venue, private smaller room  
or part of the venue available.

Jump on our website [WWW.THEBARMELLOW.COM](http://WWW.THEBARMELLOW.COM)  
to fill out our function form!

E: [drinks@barmellow.com](mailto:drinks@barmellow.com)

**3% Service Charge Applies to All Bills**  
**10% Public Holiday Service Charge Applies to All Bills**

# **BAR MELLOW WEEKLY GOODS**

## **TUESDAY**

*Wines Only By the Bottle 20% off  
(max \$25 discount)*

## **WEDNESDAY**

*Break Even Bottle  
Wonderful & Exciting Australian Whisky to Explore*

## **THURSDAY & FRIDAY**

*Happy Hour from 3.00pm Through to 5.30pm*

# UPCOMING EVENTS

## SUPPERCLUB

Step into an indulgent experience of house music, cocktails & good times. Supper Club Bar Mellow is coming long weekend Sundays throughout the year with local DJs & the perfect vibe.

*June 9th ----- 7PM - 2AM*

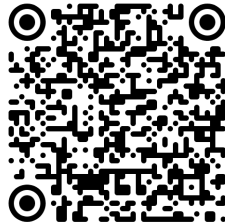
*with*

**DANIEL HALLETT**

**DJ PANNAK**

**KID KOBE**

**LACHLAN WALLACE**



## **FIZZY**

- Mercer. Sparkling Chardonnay. Central Ranges, NSW\* ..... 13 | 63
- Sabi Wabi. Pétillant Naturel Chardonnay. Hunter Valley, NSW..... | 89
- Laherte Frères. Ultradition. Champagne, France..... | 153

## **WHITE**

- Future Days. Riesling Blend. King Valley, VIC.....14 | 69
- Monterustico, Langhe. Arneis Blend. Piedmont, Italy..... | 99
- Dormilona, Blanco. Semillon. Margaret River, WA..... | 82
- Hart & Hunter. Semillon. Hunter Valley, NSW\* ..... 13 | 63
- Pique & Mixe. Piquepoul-Terret. Côtes De Thau, France..... | 77
- Nomads Garden. Fiano. King Valley, VIC ..... | 79
- Gilbert. Pinot Gris Blend. Orange, NSW ..... 15 | 73
- Higher Plane. Chardonnay. Margaret River, WA ..... | 84

## **ORANGE 'SKIN CONTACT'**

Lucky Cat. Amber Gris. Yarra Valley, VIC .....	15   73
Breakfast Juice. Sauvignon Blanc Blend. Margaret River, WA .....	91
Ben Haines. Semillon, Viognier. Yarra Valley, VIC.....	97

## **ROSÉ**

MDi. Sangiovese Rosé. Mildura, VIC .....	14   68
Dazma. Shiraz Rosé. Heathcote, VIC .....	76
Krinklewood. Mourvèdre Rosé. Hunter Valley, NSW .....	88

## **RED**

La Farfalla. Cabernet Franc Blend. Yarra Valley* .....	13   63
Balmy Nights. Sangiovese. Hilltops, NSW .....	89
Mercer. Pinot Noir. Hunter Valley, NSW .....	71
Lavoro. Grenache. McLaren Vale, SA .....	14   68
Margan BG. Cabernet Sauvignon Blend. Hunter Valley, NSW .....	90
Frankly Bob. Merlot Blend. Canowindra, NSW.....	90
Little Reddie. Nebbiolo Blend. Heathcote, VIC .....	89
Inkwell. Shiraz Blend. McLaren Vale, SA .....	16   78
Pittnauer Pitti. Blaufrankisch Blend. Burgenland, Austria.....	107

## COCKTAILS

### **SUNSHINE INN \$20**

Vodka  
Peach Tea  
Lime  
Basil Oil

### **PEAR PIE \$21**

Dry Gin  
Walnut  
Pear  
Vanilla

### **COAST & SEA \$21**

Brandy  
Apricot  
Orgeat  
Lemon

### **SWEET CHILLI \$21**

Chilli EVOO White Rum  
Strawberry Shurb  
Lime

### **COCONUT FIZZ \$22**

Blanco Tequila  
Mezcal  
Coconut Water  
Lime

### **IRISH TEA \$22**

Irish Whiskey  
Spiced Black Tea  
Coconut Foam  
Chocolate Bitters

### **PINK DERBY \$22**

Bourbon  
Grapefruit  
Cinnamon

### **THE NIGHT CAP \$22**

Dark Rum  
Sweet Vermouth  
Cherry  
Smoked Coffee Beans

*Please Ask Your Host For Anything Off Menu*

## HOUSE CLASSIC COCKTAILS

### **APEROL SPRITZ \$17**

Aperol Aperitif  
Prosecco  
Sparkling Water

### **BRANDY CRUSTA \$20**

Brandy  
Lemon Sherbet  
Orange Aperitif  
Cinnamon Sugar Rim

### **FRENCH MARTINI \$20**

Vodka  
Pineapple  
Blackberry

### **ELDERFLOWER MARTINI \$21**

Dry Gin  
Elderflower  
Lemon  
Mint

### **MARGARITA \$22**

Tequila  
Orange Liqueur  
Lime

### **WALNUT MILANO TORINO \$17**

Walnut Campari  
Sweet Vermouth  
Orange Wedge

### **ESPRESSO MARTINI \$20**

Vodka  
Hazelnut  
Coffee Blend

### **WHISKEY SOUR \$21**

Bourbon Whiskey  
Lemon  
Sugar

### **MANHATTAN \$22**

Rye Whiskey  
Sweet Vermouth  
Bitters

### **NAKED & FAMOUS \$22**

Mezcal  
Aperol  
Herbal Honey Liqueur  
Lime



## **MARTINI**

HOW DO YOU LIKE YOUR MARTINI?

Vodka or Gin?

Classic, 50/50 or Reverse?

Wet, Dry or Dirty?

***LET US GUIDE YOU TO THE PERFECT MARTINI.***

## **NEGRONI**

**CLASSIC NEGRONI \$20**

Dry Gin

Sweet Vermouth

Campari

**COFFEE NEGRONI \$21**

Dry Gin

Sweet Vermouth

Campari

Coffee

**CHOCOLATE NEGRONI \$21**

Dry Gin

Sweet Vermouth

Campari

Chocolate Liqueur

## **ON TAP**

Hawkers Pale Ale\* \$10

Hawkers Lager\* \$10

## **IN THE FRIDGE**

Merri Creek Mid \$10

Peroni\* \$10

Hawkers Hazy IPA \$14

Hawkers Double West Coast IPA \$15

Boozy Fruit NEIPA \$14

Dangerous Ales Backyard Pale Ale \$13

Dangerous Ales Extra XPA \$13

Dangerous Ales Sliced Bread Kvass Hazy IPA \$15

Big Shed American Pale Ale \$13

Bertie Cold Pressed Cider \$10

## **NON - ALCOHOLIC**

Hawkers Non Alc. \$9

Sweet N' Tangy \$16

Lyre's Amaretti, Passionfruit & Nutmeg

Fools Gold \$16

Lyre's Bourbon, Hot Honey, Lemon & Cocoa Powder

Aperitivo Orange Spritz \$13

BAR MELLOW FOOD IS DESIGNED FOR  
SNACKING & SHARING LIGHT MEALS OVER A DRINK  
OR TWO. FOOD FOR THE SOUL.

## **SNACKS**

**Potato Crisps \$6**

**Lemon & Cracked Pepper Marinated Warm Olives (VE) \$9**

**Toasted Focaccia with Confit Garlic Herbed Butter (VE) \$9**

**Anchovy Bites with a Rich Tomato Paste & Aioli (3) \$9**

**Dolmades with Fresh Lemon, Herbs & Basil Oil \$10  
(VE, GF)(10pcs)**

**Spicy Nduja (salami paste) with Fresh Herb  
Gremolata & Toasted Sourdough \$12**

**Hummus with Whipped Goats Feta, Pine Nuts & Pita \$16**

**Grilled Haloumi with Hot Honey, Capers & Sourdough \$16**

**VE = VEGAN - VE OPT = VEGAN OPTION AVAILABLE**

# DELI GOODS

SELECT TWO OR MORE

ALL SELECTIONS ARE SERVED WITH LAVOSH  
CRISPBREAD, PICKLED GOODS, QUINCE & FRUIT

## MEATS & SEAFOOD

**HOT SMOKED SALMON \$15 (120G)**  
DRY SALTED, CURED &  
SMOKED WITH RED-GUM LOGS.

**PROSCUITTO**  
**BY SAN DANIELE D.O.C \$17 (80G)**  
CURED PORK HIND LEGS

**GARLIC & FENNEL SALAMI BY**  
**MONTECATINI \$18 (80G)**  
AUSTRALIAN PORK CURED WITH  
SALT, RED WINE, GARLIC & FENNEL  
SEEDS

## CHEESES

**12-MONTH MANCHEGO**  
**BY VEGAMANCHA AOP \$16 (80G)**  
SPANISH SHEEP MILK CHEESE,  
DELICIOUS NUTTY FLAVOURS AND  
CREAMY MOUTHFEEL

**OAK SMOKED CHEDDAR**  
**BY KING ISLAND \$16 (80G)**  
CLASSIC TASMANIAN CHEDDAR  
ENRICHED WITH OAK SMOKE

**TRUFFLE BRIE**  
**BY ADELAIDE HILLS \$17 (60G)**  
SOFT AND VELVETY WITH  
DISTINCTIVE EARTHY BLACK  
WINTER TRUFFLE

## **TOASTED PANINIS**

Served with Potato Crisps

### **Rueben \$18**

Lucas Smoked Wagyu, Special Spicy Sauce,  
Sauerkraut & Swiss Cheese.

### **Smoked Salmon \$18**

Huon Smoked Salmon, Creamy Herb Aoili,  
Cucumber & Rocket.

### **French Dip \$17**

Pulled Beef, Gravy, Swiss Cheese & Extra Gravy for Dipping.

### **Mushroom Dip (VE) \$16**

Slow Braised Shredded Mushrooms &  
Extra Gravy for Dipping.

Optional Swiss Cheese +\$2.

## **FREE RANGE EGG LINGUINE \$17**

### **TOMMY'S**

**Tomato, Red Peppers, Sicilian Olives, Capers & Herbs  
(VE OPT)**

### **BASIL'S**

**Basil, Green Capsicum, Green Peas & Pine Nuts  
(VE OPT)**

All Served with freshly grated parmesan.

Gluten Free & Vegan Gnocchi Available - additional \$2 per serve.

### *PASTA ADD ONS:*

<i>HOT SMOKED SALMON</i>	<i>\$6</i>
<i>ANCHOVIES</i>	<i>\$3</i>
<i>EXTRA CHEESEY</i>	<i>\$2</i>

**VE = VEGAN - VE OPT = VEGAN OPTION AVAILABLE**

## **DESSERT**

**Coconut Tiramisu \$15**

**Brandy Soaked Savoirdi Biscuits,  
Coconut & Vanilla Cream with Dusted Cacao**

## **AMARI & DESSERT WINE**

**Don Zoilo Pedro Ximenez Sherry 15yo \$16**

**Sweet Raisin, Rich & Nutty**

**Walnut Aperitif Noix de la St Jean \$12**

**Green Walnut, Cinnamon, Cloves, Peppers & Nutmeg**

**Amaro Montenegro \$12**

**Vanilla, Orange Peels & Eucalyptus**

**Amaro Braulio \$11**

**Alpine Mint, Spice & Chamomile**

**Amaro Zucca \$12**

**Rhubarb, Citrus Zests & Cardamom Seeds**

**Amaro Averna \$12**

**Sicilian Lemon, Bitter Orange & Pomegranate**

**Davo Plum Aperitivo \$11**

**Davidson Plum, Rosella & Pepperberry**