



**SIT BACK, RELAX & UNWIND**

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

**HAPPY HOUR UNTIL 5.30PM  
\$8 SELECT WINE | \$8 SELECT BEER  
\$12 STRAWBERRY 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 Parties, Birthdays & 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**

## **THURSDAY**

*Wines Only By the Bottle 20% off*

*(max \$25 discount)*

## **UPCOMING EVENTS**

*Keep Your Eyes Peeled...*

## **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
- Higher Plane. Chardonnay. Margaret River, WA ..... | 84

## **ORANGE 'SKIN CONTACT'**

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
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
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 Shrub  
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

### **STRAWBERRY SPRITZ \$17**

Strawberry Shrub  
Prosecco  
Sparkling Water

### **BRANDY CRUSTA \$22**

Brandy  
Lemon Sherbet  
Orange Aperitif  
Cinnamon Sugar Rim

### **FRENCH MARTINI \$22**

Vodka  
Pineapple  
Blackberry

### **ELDERFLOWER MARTINI \$22**

Dry Gin  
Elderflower  
Lemon  
Mint

### **MARGARITA \$24**

Tequila  
Orange Liqueur  
Lime  
Want it Spicy?

### **WALNUT MILANO TORINO \$22**

Walnut Campari  
Sweet Vermouth  
Orange Wedge

### **ESPRESSO MARTINI \$22**

Vodka  
Hazelnut  
Coffee Blend

### **WHISKEY SOUR \$23**

Bourbon Whiskey  
Lemon  
Sugar

### **MANHATTAN \$25**

Rye Whiskey  
Sweet Vermouth  
Bitters

### **NAKED & FAMOUS \$24**

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 \$23**

Dry Gin

Sweet Vermouth

Campari

### **COFFEE NEGRONI \$23**

Dry Gin

Sweet Vermouth

Campari

Coffee

### **CHOCOLATE NEGRONI \$23**

Dry Gin

Sweet Vermouth

Campari

Chocolate Liqueur

## **ON TAP**

Hawkers Pale Ale\* \$11

Hawker Lager\* \$11

## **IN THE FRIDGE**

Merri Creek Mid \$10

Peroni\* \$10

Hawkers Hazy 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 \$13

## **NON - ALCOHOLIC**

Rover XPA Non Alc. \$10

Sweet N' Tangy \$17

Peach Tea, Passionfruit & Nutmeg

Fools Gold \$17

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

Aperitivo Orange Spritz \$14

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

## **SNACKS**

**Potato Crisps (GF) \$6**

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

**ASK ABOUT GF OPTIONS**

# DELI GOODS

SELECT TWO OR MORE

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

## MEATS & SEAFOOD

**HOT SMOKED SALMON \$19 (120G)**  
DRY SALTED, CURED &  
SMOKED WITH RED-GUM LOGS.

## JAMON

**BY JAMONES ARROYO \$19 (100G)**  
SERRANO HAM

## GARLIC & FENNEL SALAMI BY MONTECATINI \$21 (80G)

AUSTRALIAN PORK CURED WITH  
SALT, RED WINE, GARLIC & FENNEL  
SEEDS

## CHEESES

**12-MONTH MANCHEGO  
BY VEGAMANCHA AOP \$19 (80G)**  
SPANISH SHEEP MILK CHEESE,  
DELICIOUS NUTTY FLAVOURS AND  
CREAMY MOUTHFEEL

**OAK SMOKED CHEDDAR  
BY KING ISLAND \$19 (80G)**  
CLASSIC TASMANIAN CHEDDAR  
ENRICHED WITH OAK SMOKE

**TRUFFLE BRIE  
BY ADELAIDE HILLS \$21 (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.

## **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**