



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
\$7 SELECT WINE | \$7 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
to fill out our function form!

E: 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 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

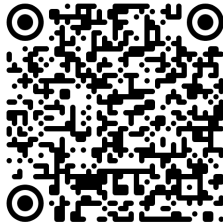
with

DANIEL HALLETT

DJ PANNAK

KID KOBE

LACHLAN WALLACE



FIZZY

- The Upstarts. Sparkling Brut. Clare Valley, SA* 13 | 59
- Sabi Wabi. Pétillant Naturel Chardonnay. Hunter Valley, NSW..... | 89
- Laherte Frères. Ultradition. Champagne, France..... | 153

WHITE

- Poachers Vineyard, Sauvignon Blanc. Canberra, ACT.....16 | 75
- Monterustico, Langhe. Arneis Blend. Piedmont, Italy..... | 99
- Dormilona, Blanco. Semillon. Margaret River, WA..... | 79
- Sevenhill. Pinot Gris. Adelaide Hills, SA 15 | 69
- Pique & Mixe. Piquepoul-Terret. Côtes De Thau, France..... | 76
- Nomads Garden. Fiano. King Valley, VIC | 79
- Maker Master Merchant. Chardonnay. Orange, NSW* 14 | 63
- LS Merchants. “Butter Barrels” Chardonnay. Margaret River, WA ... | 93

ORANGE 'SKIN CONTACT'

Hoi Polloi. Gewurztraminer Blend. Margaret River, WA	15		71
Geyer Wine Co. Semillon, Muscat. Barossa & Eden Valley, SA			89
Ben Haines. Semillon, Viognier. Yarra Valley, VIC.....			97

ROSÉ

Luna Eclipse. Saniovese Rosé. SA	13		62
Mac Forbes BAO. Field Blend Rosé. Strathbogie Ranges VIC			82
Year Wines. Cabernet, Montepulciano Rosato. McLaren Vale, SA....			86

RED

La Farfalla. Cabernet Franc Blend. Yarra Valley*	13		62
Balmy Nights. Sangiovese. Hilltops, NSW			89
Animale. Pinot Noir. Yarra Valley, VIC.....			89
Express Winemakers. Grenache, Mourvedre Blend. Great Southern, WA	16		76
Frankly Bob. Merlot Blend. Canowindra, NSW.....			89
Little Reddie. Nebbiolo Blend. Heathcote, VIC			89
Mercer Wines. Shiraz. Central Ranges, NSW.....	15		69
Pittnauer Pitti. Blaufrankisch Blend. Burgenland, Austria.....			107

COCKTAILS

HUGO SPRITZ \$17

Chardonnay
Elderflower
Sparkling Water
Mint

STRAWBERRY CLOUD \$20

White Rum
Strawberry
Orgeat
Lime

LIQUID GOLD \$22

Bourbon Whiskey
Hot Honey
Lemon
Cocoa Powder

FRENCH BREAKY \$22

Brandy
Toasted Croissant
Raspberry
Meringue Goats Cheese Foam
Lemon

HOLIDAY COSMO \$20

Vodka
Spiced Cranberry
Orange Liqueur
Lime

SUMMER BLISS \$21

Blanco Tequila
Sparkling Wine
Blood Orange Sorbet
Lime

SALTY SMASH \$22

Dry Gin
Lemon Sherbet
Herbal Liqueur
Basil Salt
Cucumber

GODMOTHER \$24

Australian Whisky
Rhubarb Amaro
Lime Peel

Try the **GODMOTHER** with
The Balvenie 12 DoubleWood \$39

Please Ask Your Host For Anything Off Menu

HOUSE CLASSIC COCKTAILS

APEROL SPRITZ \$16

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.

STAFF MARTINI PICK

HENDRICKS ORBIUM REVERSE MARTINI \$26

Hendricks Orbium Gin

Dry Vermouth

Orange Blossom

NEGRONI

CLASSIC NEGRONI \$20

Dry Gin

Sweet Vermouth

Campari

CHOCOLATE NEGRONI \$21

Dry Gin

Sweet Vermouth

Campari

Chocolate Liqueur

COFFEE NEGRONI \$21

Dry Gin

Sweet Vermouth

Campari

Coffee

SPICED CHERRY NEGRONI \$23

Dry Gin

Sweet Vermouth

Campari

Spiced Cherry

ON TAP

Hawkers Pale Ale* \$10
Bentspoke Crankshaft* IPA \$11

IN THE FRIDGE

Bentspoke Mid Ale \$10
Peroni* \$9
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

Heaps Normal XPA \$8
Sweet N' Tangy \$14
Lyre's Amaretti, Passionfruit & Nutmeg
Fools Gold \$14
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)(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.

CAPOCOLLO BY PINOS \$17 (80G)

FREE RANGE PORK NECK SALTED &
CURED 3-4 MONTHS WITH DOLCE
VITA HERBS

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 \$15

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>GRILLED MACKERAL FILLETS</i>	<i>\$9</i>
<i>ANCHOVIES</i>	<i>\$3</i>
<i>EXTRA CHEESEY</i>	<i>\$2</i>

VE = VEGAN - VE OPT = VEGAN OPTION AVAILABLE

DESSERT

Coconut Tiramisu \$13

**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