

The logo for Mellow Bar features the word "MELLOW" in a large, black, rounded, hand-drawn font. The word "BAR" is written in a smaller, black, sans-serif font above the "E" in "MELLOW". The entire text is enclosed within a brown, hand-drawn rectangular border that is slightly tilted and has a double-line effect.

SIT BACK, RELAX & UNWIND

**TUESDAY 4.30PM - LATE
WEDNESDAY 4.30PM - LATE
THURSDAY 12.00PM - LATE
FRIDAY 12.00PM - LATE
SATURDAY 4.30PM - LATE**

**HAPPY HOUR 4.30PM - 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

SNACKS

Potato Crisps \$6

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

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

**Green Pea & Za'atar Mezze Dip with Coconut
Labneh & Crispbread (VE) \$14**

Pear & Rocket Salad \$14

VE = VEGAN - VE OPT = VEGAN OPTION AVAILABLE

DELI GOODS

**SELECT TWO OR MORE
ALL MEAT SELECTIONS ARE SERVED WITH LAVOSH
CRISPBREAD, ROCKET, CAPERS & PEPPERONCINO**

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

**PROSCUITTO
BY SAN DANIELE D.O.C \$19 (80G)**
CURED PORK HIND LEGS

MORTADELLA BY PASTROL \$14 (85G)
CURED PORK, PORK FAT CUBES, SPICES.
MAY CONTAIN MILK & NUTS

**GARLIC & FENNEL SALAMI BY
MONTECATINI \$17 (80G)**
AUSTRALIAN PORK CURED WITH SALT,
RED WINE, GARLIC & FENNEL SEEDS

MILD COPPA BY MONTECATINI \$17 (80G)
CURED PORK SHOULDER, NUTTY WITH
A RED WINE AND PEPPER FINISH.

**SELECT TWO OR MORE
ALL CHEESE SELECTIONS ARE SERVED WITH LAVOSH
CRISPBREAD, DRIED & FRESH FRUIT, QUINCE PASTE**

**12-MONTH MANCHEGO
BY VEGAMANCHA AOP \$17 (80G)**
SPANISH SHEEP MILK CHEESE,
DELICIOUS NUTTY FLAVOURS AND
CREAMY MOUTHFEEL

**BLUE HEYSEN
BY UDDER DELIGHTS \$16 (80G)**
MILD AND FRUITY BLUE CHEESE,
CREAMY AND MOREISH.

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

**TRUFFLE BRIE
BY ADELAIDE HILLS \$19 (60G)**
SOFT AND VELVETY WITH
DISTINCTIVE EARTHY BLACK WINTER
TRUFFLE

FREE RANGE EGG LINGUINE \$15

MADE BY PER TUTTI

TOMMY'S

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

ROMAN'S

**Romano, Gorgonzola, Parmesan, Sage, White Wine, Cream,
Pepper & Chili**

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.

TOASTED PANINIS

**Pastrami, Sauerkraut, Swiss Cheese,
Special Sauce & Pickled Chilli \$19**

**Smoked Salmon, Creamy Potato Salad, Capers, Aioli,
Rocket & Dill \$19**

**Fried Harissa Eggplant, Pickled Cucumbers, Garlic & Herbed
Spread, Smokey Tomato Relish, Coconut Labneh,
Fontina Cheese & Rocket \$18 (VE OPT)**

VE = VEGAN - VE OPT = VEGAN OPTION AVAILABLE

FIZZY

Patritti, Lavoro. Sparkling Chardonnay. Adelaide Hills, SA..... 12 | 52

~~Chalmers. Sparkling Rosé. Heathcote, VIC..... 16 | 75~~

LIMITED SPECIAL

Dirt Candy. Pink Pet Nat. Shiraz, Grüner Veltliner. NSW..... 13 | 58

****Notes of Turkish Delight, Raspberries & Cream*

Laherte Frères. Ultradition. Champagne, France..... | 153

WHITE

Charlotte Dalton. Semillon. Adelaide Hills, SA 13 | 62

~~Higher Plane. Fumé Blanc. Margaret River, WA..... | 66~~

Vickery. Riesling. Clare Valley, SA..... | 82

Orsino. Pinot Grigio. Veneto, Italy 12 | 52

~~La Violetta. Gewürztraminer Blend. Great Southern, WA | 77~~

Nomads Garden. Fiano. King Valley, VIC | 65

Margan BG. Chardonnay. Hunter Valley, NSW 14 | 68

ORANGE 'SKIN CONTACT'

Walsh & Sons. Semillon. Margaret River, WA	14 68
Geyer Wine Co. Semillon, Muscat. Barossa & Eden Valley, SA	69
Topper's Mountain. Sauvignon Blanc Blend. New England, NSW.	16 75

ROSÉ

Symphonia. Pinot Noir Blend. King Valley, VIC	12 57
Mac Forbes BAO. Field Blend Rosé. Strathbogie Ranges VIC	67
Year Wines. Cabernet, Montepulciano Rosato. McLaren Vale, SA.....	69

RED

La Farfalla. Cabernet Franc Blend. Yarra Valley	12 51
Maison Piron. Gamay. Beaujolais, France.....	69
Scout. Pinot Noir. Central Otago, New Zealand.....	89
Edenflo. Grenache, Pinot Noir Blend. Clare Valley, SA	14 67
Sassafras. Sagrantino. Hilltops, NSW + Canberra District, ACT	72
J & J Wines. Shiraz. McLaren Vale, SA	13 62
Cooke Brothers. Greenock Shiraz. Barossa, SA.....	87

COCKTAILS

FRUIT PUNCH \$18

Dry Gin
Mandarin
Lemon & Ginger Tea
Carbonated

MATCHA MARTINI \$20

Vodka
White Chocolate
Matcha Tea
Oat Milk

SUNSHINE \$20

White Rum
Ouzo
Green Apple
Pineapple

NUTTY BLISS \$21

Rye Whiskey
Green Walnut Aperitif
Maple

CAMPARI SHAKERATO \$19

Campari
Rose Water
Lemon

WINTER BRAMBLE \$20

Dry Gin
Coconut
Blackberry & Red Wine Reduction
Lemon

TEA & BISCUIT \$21

Bourbon Whiskey
Brandy
Chamomile & Mazipan Cordial
Lemon

CHERRY BALL \$22

Australian Whisky
Sour Cherry
Soda

Try the **NUTTY BLISS** with

High West Whiskey Double Rye \$28

Please Ask Your Host For Anything Off Menu

MARTINI SERVES

MOORE'S DISTILLERS CUT GIN \$24 | Savoury

Dry Vermouth

Caper Berry Brine

Garnish: Caper Berries

PATIENT WOLF SUMMER THYME GIN \$26 | Vibrant

Dry Vermouth

Garnish: Lemon & Thyme

GRAINSHAKER CORN VODKA \$21 | Nutty

Dry Vermouth

Garnish: Toasted Pine Nut Oil

SHOTS & SHOOTERS

Amaretto Shooters \$7

Passionfruit Margarita Shooters \$7

(Must order 2 shooters min.)

Coffee Tequila \$13

Rich Aged Rum & Banana \$10

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

CHOCOLATE NEGRONI \$21

Dry Gin
Sweet Vermouth
Campari
Chocolate

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

ON TAP

Hawkers Pale Ale \$10

Bentspoke Crankshaft IPA \$11

IN THE FRIDGE

Bentspoke Mid Ale \$10

Peroni \$9

The Grifter Brewing Pale Ale \$10

Hawkers Hazy IPA \$13

Boozy Fruit NEIPA \$13

~~Yullis Red Ale \$12~~

~~Golden Stout Time \$14~~

Bertie Cold Pressed Cider \$10

NON - ALCOHOLIC

Heaps Normal XPA \$8

Sweet N' Tangy \$14

Lyre's Amaretti, Passionfruit & Nutmeg

Cherry Pie \$14

Lyre's Dry Gin Spirit, Sour Cherry & Pineapple

Aperitivo Orange Spritz \$13