



**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 - 6.30PM  
THURSDAY & FRIDAY 3.00PM - 6.30PM  
\$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](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

*Trivia Tuesday at 7pm, Cash Jackpot to be Won!*

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

## WEDNESDAY

*Break Even Bottle*

*Wonderful & Exciting Australian Whisky's*

## THURSDAY & FRIDAY

*Happy Hour from 3.00pm Through to 6.30pm*

## SATURDAY

*Selected Cocktails \$14 Before 10pm*

*Espresso Martini*

*Amaretto Sour*

*Elderflower Martini*

# 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.

*March 31st ----- 6PM - 2AM*

*with*

*LUPO.THEBOY, NEON MOTION, PARCHERY,  
ELKAY & KELZY*



## NEWCASTLE FOOD MONTH

Limited Seats. April 13th, 2.00pm.

An arrival glass of bubbles, four flavourful courses with cocktails paired. Each cocktail will use seasonal fresh produce & have a delightful food accompaniment.

Using boutique Australian spirits only, gins, vodka and more. Bar Mellow cocktails are elevated, exceptional & exquisite.

You don't want to miss this!



## **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

### **HOLIDAY COSMO \$20**

Vodka  
Spiced Cranberry  
Orange Liqueur  
Lime

### **STRAWBERRY CLOUD \$20**

White Rum  
Strawberry  
Orgeat  
Lime

### **SUMMER BLISS \$21**

Blanco Tequila  
Sparkling Wine  
Blood Orange Sorbet  
Lime

### **LIQUID GOLD \$22**

Bourbon Whiskey  
Hot Honey  
Lemon  
Cacao Powder

### **SALTY SMASH \$22**

Dry Gin  
Lemon Sherbet  
Herbal Liqueur  
Basil Salt  
Cucumber

### **FRENCH BREAKY \$22**

Brandy  
Toasted Croissant  
Raspberry  
Meringue Goats Cheese Foam  
Lemon

### **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 MACKEREL FILLETS</i>	<i>\$9</i>
<i>ANCHOVIES</i>	<i>\$3</i>
<i>EXTRA CHEESEY</i>	<i>\$2</i>

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## **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**