



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 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 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
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

WEDNESDAY

Break Even Bottle

Wonderful & Exciting Australian Whisky to Explore

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
- 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
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

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

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

Peach Tea, 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 (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
CRISPBREAD, PICKLED GOODS, QUINCE & FRUIT

MEATS & SEAFOOD

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

JAMON
BY JAMONES ARROYO \$17 (100G)
SERRANO HAM

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:

HOT SMOKED SALMON \$6

ANCHOVIES \$3

EXTRA CHEESY \$2

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