



**SIT BACK, RELAX & UNWIND**

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

**HAPPY HOUR UNTIL 5.30PM  
\$8 SELECT WINE | \$8 SELECT BEER  
\$12 SEASONAL 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**

\$99 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

\$79pp 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)

**10% Public Holiday Service Charge Applies to All Bills**

# BAR MELLOW WEEKLY GOODS

## THURSDAY

*Wines Only By the Bottle 20% off*

*(max \$25 discount)*

COMING SOON...

COCKTAILS & CERAMICS AT BAR MELLOW

A NEW EXPERIENCE COMING IN 2025

WITH ANYWHERE CERAMICS

## **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. Semillon. Margaret River, WA..... | 82
- Hart & Hunter. Semillon RS37. Hunter Valley, NSW\* ..... 13 | 63
- Pique & Mixe. Piquepoul-Terret. Côtes De Thau, France..... | 77
- Nomads Garden. Fiano. King Valley, VIC ..... | 79
- From Sunday. Chardonnay. Cowra, NSW ..... 16 | 77
- Higher Plane. Chardonnay. Margaret River, WA ..... | 84

## **ORANGE 'SKIN CONTACT'**

Musical Folk. Amber Pinot Gris. Yarra Valley, VIC .....	17   82
Breakfast Juice. Sauvignon Blanc Blend. Margaret River, WA .....	91
Ben Haines. Semillon, Viognier. Yarra Valley, VIC.....	97

## **ROSÉ**

Todos Los Dias. Rosé. Murray Darling, NSW .....	15   68
Dazma. Shiraz Rosé. Heathcote, VIC .....	76
Krinklewood. Mourvèdre Rosé. Hunter Valley, NSW .....	88

## **RED**

La Farfalla. Cabernet Franc Blend. Yarra Valley, VIC*.....	14   63
Mercer. Pinot Noir. Hunter Valley, NSW .....	71
A Los Vinateros Bravos. Pais. Itata, Chile.....	89
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

### **PEACH REGENT \$21**

Fruit Aperitif  
Peach Tea  
Dry Vermouth  
Orange Blossom

### **APPLE DROP \$22**

Vodka  
Sour Apple  
Raspberry  
Vanilla

### **MANGO COLADA \$23**

Vodka  
Salted Mango  
Almond Milk

### **AMBER SUNSET \$23**

Brandy  
Salted Caramel  
Pineapple

### **SNAPPY MARY \$23**

Dry Gin  
Seasoned Tomato Juice  
Olive Brine  
Tobasco - do you like it spicy?

### **BOURBON BLISS \$24**

Bourbon Whiskey  
Coconut Yoghurt  
Passionfruit  
Lemon Sherbet

### **CUCUMBER HAZE \$24**

Blanco Tequila  
Cucumber Soda  
Rose Water

### **COBBLER MILK PUNCH \$24**

White Rum  
Boysenberry  
Black Tea  
Vanilla

*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

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

Cucumber Clarity \$17

Cucumber Soda, Lemon Sherbet & Rose Water

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**

**Dolmades with Fresh Lemon, Herbs & EVOO \$10 (VE, GF)**

**Hummus with Whipped Goats Feta, Harissa & Pita Bread \$16**

**Grilled Haloumi with Hot Honey, Za'atar Capers & Pita Bread \$22**

## **TINNED SEAFOOD**

**Delicious Anchovy in Olive Oil with Special Sauce & Focaccia \$14**

**Delicious Grilled Mackerel in Olive Oil  
with Lavosh Crackers & Finger Peppers \$17**

**Pollastrini Sardines in Chili, Tomato & Olive Oil  
with Warmed Pita Bread \$19**

**Ria de Arosa Black Mussels in Escabeche Sauce  
with Harissa Potato Crisp \$24**

**Chargrilled Octopus in EVOO with Lavosh Crackers & Gremolata \$36**

**VE = VEGAN - VE OPT = VEGAN OPTION AVAILABLE**

**ASK ABOUT GF OPTIONS**

# DELI GOODS

SELECT MORE THAN 3 FOR 10% OFF

ALL GOODS ARE SERVED WITH PAIRED ACCOMPANIMENTS

## MEATS

**JAMON  
BY JAMONES ARROYO \$19**  
SERRANO HAM

**SAUCISSON SEC SALAMI BY  
PINO'S \$21**  
TRADITIONAL FRENCH STYLE SALAMI  
WITH PEPPER, SALT, GARLIC & SECRET  
SPICES

**PORK LONZA  
WITH CHILLI & FENNEL \$24**  
AUSTRALIAN PORK LOIN DRY CURED.  
WITH FENNEL, GARLIC AND CHILLI

**CAPOCOLLO \$24**  
AUSTRALIAN PORK, DRY CURED,  
SPICED WITH MACE & JUNIPER

## CHEESES

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

**OAK SMOKED CHEDDAR  
BY KING ISLAND \$19**  
CLASSIC TASMANIAN CHEDDAR  
ENRICHED WITH OAK SMOKE

**TRUFFLE BRIE  
BY ADELAIDE HILLS \$21**  
SOFT AND VELVETY WITH  
DISTINCTIVE EARTHY BLACK  
WINTER TRUFFLE

**MARCEL PETIT COMTÉ \$24**  
TRADITIONAL FRENCH CHEESE, AGED  
FOR SIX MONTHS WITH A MILD NUTTY  
& FRUIT FLAVOUR.

## **TOASTED PANINIS**

Served with Potato Crisps

### **Rueben \$22**

Lucas Smoked Wagyu, Special Spicy Sauce,  
Sauerkraut & Swiss Cheese.

### **Smoked Salmon \$24**

Huon Smoked Salmon, Creamy Herb Aoili,  
Cucumber & Rocket.

### **Alla Norma \$22**

Italian Marinated Eggplant in Tomato Sauce,  
Basil, Swiss Cheese & Rocket

**VE = VEGAN - VE OPT = VEGAN OPTION AVAILABLE**

## **DESSERT**

**Coconut Tiramisu \$17**

**Brandy Soaked Savoiardi Biscuits,  
Coconut & Vanilla Cream with Dusted Cacao**

**Chocolate Brownie \$18**

**Rich Cocoa Brownie  
with Pedro Ximenez Sherry Caramel**

## **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 Averna \$12**

**Sicilian Lemon, Bitter Orange & Pomegranate**