



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 STRAWBERRY 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

THURSDAY

Wines Only By the Bottle 20% off

(max \$25 discount)

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

Peroni* \$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 & Basil Oil \$10
(VE, GF)(10pcs)**

Hummus with Whipped Goats Feta & Pita Bread \$16

Grilled Haloumi with Hot Honey, Capers & Pita Bread \$22

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

GARLIC & FENNEL SALAMI BY MONTECATINI \$21

AUSTRALIAN PORK CURED WITH
SALT, RED WINE, GARLIC & FENNEL
SEEDS

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

TINNED SEAFOOD

DELICIOUS ANCHOVY IN OLIVE OIL \$14

DELICIOUS GRILLED MACKEREL
IN OLIVE OIL \$17

POLLASTRINI SARDINES IN CHILI,
TOMATO & OLIVE OIL \$19

RIA DE AROSA BLACK MUSSELS IN
ESCABECHE SAUCE \$24

CHARGRILLED OCTOPUS IN EVOO \$36

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.

WASHED RIND BAROSSA \$26

COWS MILK CHEESE WITH MILD
SOURDOUGH BREAD LIKE CHARACTER

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.

Classic Ham & Cheese \$19

Smoked Ham, Tomato Relish,
Mustard & Swiss Cheese

Alla Norma \$22

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

DESSERT

Coconut Tiramisu \$17

**Brandy Soaked Savoirdi 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