

Today's Seasonal Menu

ALL DAY DINING

These snacks and small plates have been designed to enjoy with others, and to match our exclusive range of back-vintage wines.

Please advise us of any dietary requirements at the time of ordering so we can tailor your dining experience.

If there's anything else you'd like, please let us know and we'll do our very best to accommodate your request!

Warm House-Activated Walnuts & Almonds (gf/v/vg)	\$6	
Patatas Fritas Torres Truffle Crisps (gf/v)	\$6	
Warm House-Marinaded Olives (v/vg/gf)	\$8	
Chilli Sesame Cashew Clusters (v/vg/gf)	\$10	
House-Baked Mini Loaf (v/vg, gf avail)	\$10	Served with Butter and House Salt OR EVOO and Dukkha
Hand-Crumbed Croquettes of the Day (air-fried, v avail)	\$18	See our Specials Board inside
Baked Brie with Chestnuts and Truffle Oil (v, gf avail)	\$16	
Cheese Platters (gf avail) - 1, 2, 3 or 4 cheese	\$18, \$27, \$36 or \$45	- Choose from Cheese Selection box below

DINNER MENU FROM 6PM

We are a wine bar serving exceptional hand-crafted artisan food that takes time to prepare. We don't take short cuts, with most items prepared from scratch once they're ordered. If you have a time requirement, please ask our friendly staff for advice before you order. Please also advise us of any dietary requirements at the time of ordering so we can tailor your dining experience.

In addition to the following menu sections and our daily specials, we regularly have a Bespoke Dining Menu of seasonal dishes and off-menu items to explore. Please ask for more information, or request a consultation with our Chefs. Many of our dishes are designed to pair with specific wines or cocktails on our list. Please feel free to ask for consultation with our Sommelier or Mixologist to maximise your dining pleasure.

With thanks,

Sigrid and Antony

The Chef and the Somm
Owners, Life's Too Short Bar

Please note: Food containing milk (dairy), egg, peanut, tree nuts, sesame, soy, fish, shellfish and wheat is prepared in our kitchen and so there may be a possible presence of allergens as a consequence of allergen cross-contact.

TAPAS

Baked Herb & Garlic Loaf (v)	\$8	
Crispy Pan-Fried Chorizo (gf)	\$9	
Spanish Serrano Jamon (gf)	\$10	
Baked Loaf with Truffle Oil and Black Salt (v)	\$12	
Air-fried Haloumi with Lemon and Rocket (v/gf)	\$14	
NZ Green Lip Mussels with Chilli & Tomato (gf)	\$14	
King Prawns with Roasted Peppers (gf)	\$16	
Baked Brie of the Day (v, gf avail)	\$16	See our Specials Board inside

PLATTERS

Regional Platters (gf avail)	\$38	
- French Connection (two cheeses, chicken liver parfait, terrine, accompaniments)		
- Italian Job (one cheese, three salami, warm olives and bread/crackers)		
- See our Specials Board inside		
The Ultimate Salami Experience (gf avail)	\$45	
Just Say Cheese (1, 2, 3 or to 4 cheeses, v, gf avail)	\$18, \$27, \$36 or \$45	See our Specials Board inside
Bread (extra)	\$3	
Gluten Free Crackers or Gluten Free Bread	\$4	

SALADS

Green Side Salad (v/gf/vg)	\$7	
Pear, Walnut, Grana Padano and Rocket Salad (v/gf, vg avail)	\$14	
Chef's Giant Gourmet Salad (v/gf/vg)	\$19	Add a Baked Norwegian Salmon Fillet +13

LARGER DISHES

Soup of the Day (gf/v, vg avail)	\$16 - \$19	
- See our Specials Board inside		
Baked Norwegian Salmon, Rösti or Mash with Hollandaise and a Green Side Salad (gf)	\$32	
Two Tartlets of the Day and a Green Side Salad (gf/v, vg avail)	\$26	
- See our Specials Board inside		
Pumpkin, Onion, Basil & Feta Frittata and a Green Side Salad (gf/v)	\$25	
Baked Gnocchi with Fior di Latte* (v/gf, vg avail)	\$19	
Meatballs with Pecorino* (v/gf, vg avail)	\$19	
Meatballs and Gnocchi* (v/gf, vg avail)	\$34	
Burnt Butter and Truffle Oil Double-Gnocchi with Grated Pecorino (v, 45mins)	\$35	
More Specials Available - See our Board inside	\$TBA	

Gnocchi

- Local Hand Made (not gf)
- Italian pan fried (gf/vegan)

Meatballs

- Beef (not gf)
- Plant-based (gf/v/vg)

House Sauces

- House-made Tomato Basil Sugo
- House-made Chilli Tomato Sugo

DESSERTS

Belgian Chocolate Lava Cake, Cointreau Berries, Ice Cream	\$14
Tarte au Citron, Strawberry and Double Cream (gf)	\$15
Flourless Orange Cake, Strawberry and Double Cream (v/gf)	\$15
House-Made Sorbets of the Day (v/gf)	\$14
Classic Affogato with Code Black 3056 (v/gf, vg avail)	\$12
Royal Affogato with a shot of liqueur (v/gf, vg avail)	\$22

FAMOUS FLAMING DESSERTS

Chocolate Volcano, Caribbean Rum, Cointreau Berries and Vanilla Bean Ice Cream	\$22
Flaming Grand Marnier, Cointreau Berries and Cream (v/gf)	\$22
Flaming Crêpes of the Day, Vanilla Bean Ice Cream (v/gf)	\$22
- See our Specials Board inside	

SMALL DESSERTS

Belgian Chocolate Truffles dusted in Mork 85% (4, gf)	\$6
---	-----

COFFEE, CHAI, CHOCOLATE & SPECIALTY TEA

Code Black 3056 Blend 100% Arabica Coffee	from \$5
Iced Coffee	\$10
Sticky Chai by Anushka	\$7
Chocolate Sticky Chai	\$9
Mörk Chocolate (gf/df) 50%, 70%, 85% (gf/df) Sea Salt 65% (gf)	
Hot Chocolate	\$7
Iced Chocolate	\$10
Virgin Gardens Black Tea	\$6
High Tea with Harriet Blends (ask to see the tea menu)	\$7
Soy / Oat / Almond Milk (surcharge)	\$1

When ordering please also advise us if you'd like white, brown or raw sugar, Xylitol or Natvia, or Honey

BOOZY ENDINGS

Liqueur Coffee: from \$17

Select: Cow, soy, almond, or oat milk

Select: Cream or no cream on top

Select: Your liqueur

Choose: grand marnier (french) cointreau (seville)

whiskey (irish) amaretto/frangelico (italian)

kahlúa (mexico) bourbon (kentucky)

brandy (royale) chambord or baileys

Chartreuse 85% Hot Chocolate: from \$19

Select: Cow, soy, almond, or oat milk

We're a little bit European and a whole lotta deliciousness!

Our Bespoke Cocktails

We've got 48 of them including:
Signature Cocktails you won't find anywhere else
Sexy Summer Vibes and Lip Smacking Sours
Cocktails for a Cause supporting TIPJAR
Straight Up Classics made incredibly well
Marvellous Martinis – Shaken or Stirred
and Some Like it Hot (& Spicy) ... if that's your thing
plus a host of non-alcoholic creations.

PLUS we're home to Melbourne's best Espresso Martini Royale
on special all day, every day (but only if you ask us nicely)

Wines by the Glass

We've got 28 back-vintage wines by the glass
They range from 2012 to 2020 vintages
They come from all over the world and have passed our rigorous testing
We store all our wines under Argon gas to perfectly preserve them

Sparklings and Pommery Champagne
Aromatic Whites & Rieslings
Chardonnay (but really good ones)
Rose and Pinot Noir
Grenache & Blends, Aromatic Reds
Cabernet, Syrah and Shiraz
Dessert Wines, Portuguese Port & Fortifieds

We also have a cellar list of Old and Rare wines to peruse

Craft Brews

We've searched Australia for our 14 unique and fantastic brews
So you generally won't find them in other venues in Melbourne

Sessionals and Pale Ale
IPA / IIPA
One heck of a tasty Lager
Classic Brown and super Chocolate Stout
Australia's best Sour
and even a Non-Alcoholic brew

Coffee, Tea, Hot Chocolate & Chai

We only stock the best:

Code Black 3056 100% Arabica
Mörk Chocolate – 50%, 70%, 85% and 65% & Sea Salt
Captain Spice Chai
High Tea with Harriett
Organic Cow's, Barista Oat, barista Almond and Soy Milks

Events

We run a number of ticketed and free events

- Poetry & Prose
- Meetup & LGBTIQ+
- Old and Rare wine tastings
- Wine Immersions & Dinners
- Food and Wine Matching & Education
 - Beer Tastings / Flights
- Spirit Tasting, Blending and Cocktail Making

Check our Facebook Events Page and Instagram Bio
or take a peek at the signs in our window for more details

Functions

Yes, we are available for private functions and events

From sit down multi-course and degustation dinners

Corporate and social gatherings

Cocktail Parties, Birthdays and Wedding Receptions

Community and charity events

Minimum 10 people - Maximum 40 people

Please email info@lifestooshortbar.com.au

or phone/SMS 0416 088 000

to discuss your individual requirements

Social Media

You can find us on

Instagram: [@lifestooshortbar](https://www.instagram.com/lifestooshortbar)

Facebook: [/lifestooshortbar](https://www.facebook.com/lifestooshortbar)

Website: lifestooshortbar.com.au

Reservations Recommended:

SMS 0416 088 000 or book via thefork.com