

LIFE'S TOO SHORT SEASONAL MENU

ABOUT US

Food and wine matching... it's what we do best!

It is our belief that by perfectly matching food and wine, that both elements can be elevated to more than just the sum of their parts.

As a vintage wine & cocktail bar, we serve exceptional hand-crafted artisan food that takes time to prepare.

We don't take short cuts - most items are gluten-free and prepared in our tiny kitchen only once they're ordered.

If you have a time requirement, please ask our friendly staff for advice before you order to ensure your time constraints are met.

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

Did you know that many of our dishes are designed to pair with specific wines or cocktails on our list?

Feel free to ask for consultation with our Sommelier or Mixologist to maximise your dining and pairing pleasure.

Please note: We are proudly 98% gluten-free and Coeliac-safe, however we are legally required to advise that "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." If you have a dietary requirement please discuss your individual needs with one of our friendly chefs.

With thanks,

Sigrid and Antony

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

TAILORED WINE FLIGHTS

At Life's Too Short Bar we specialise in Wine Matching ... not just to food, but to people. Our belief is that by finding a truly great pairing, that both the wine and food can be amplified, and the experience enjoyed more fully. So, tell us what you like, and what you don't so we can tailor this wine flight just for you.

4 Wines (50ml pours) \$30

4 Matched Cheeses \$30*

4 Matched Salami/Meats \$30*

6 Wines (50ml pours) \$45

6 Matched Cheeses \$45*

6 Matched Salami/Meats \$45*

8 Wines (50ml pours) \$60

8 Matched Cheeses \$60*

8 Matched Salami/Meats \$60*

8 Matched Only Mine Truffles \$40 (pre order)

*Note that Salami and Cheese are a sizable 50g (approx.) serve per matching and so can be shared between two people

CURATED GRAZING BOARDS

Let us prepare an amazing grazing experience, tailored especially for you*

You select the main ingredients ~ we'll ask you a few questions, then we'll craft a matched board of house-made, local and international ingredients to delight!

Three Main Ingredients & 6 Accompaniments \$55. Additional main ingredients \$8ea

Cheese - featuring the best of local and international epicurean cheeses, perfectly ripened, between 40g and 50g each depending on supplier

Vegan Cheese - The best cashew-based cheese in Australia, from Artisa of Tasmania, about 40g each

Meats - we stock around 20 different artisan salami, metwurst and sopressa (50g each) along with Spanish Serrano Jamon, and terrine and pâtés

Seafood - Sig's salmon & dill butter, Norwegian gravlax, pepper coated hot smoked salmon, Norwegian smoked salmon, NZ mussels and marinated prawns

*Note: All items are subject to availability

FOR CHEESE-A-HOLICS*

A whole wheel of Australia's finest ooey gooey, perfectly ripe, washed rind served on one of our 160yo locally-sourced Elm cheese board with toasted bread, crackers, dried fruit & nuts and sig's famous gin & kumquat marmalade ~ a sharable feast, but only for cheese fiends (gf) \$45

*subject to availability

Make it an unforgettable event and add on one of our old and rare bottles of wine especially reserved for this experience:

REDS: St Hubert's (Yarra Valley): 2017 Cabernet Merlot \$75

Peter Lehmann (Barossa Valley): 2013 Futures Shiraz \$90

SWEET: De Bortoli (Riverina, VIC): 2016 Florence Botrytis 375ml \$50 ~ little sister to the Noble One

AUTHENTIC SWISS CHEESE FONDUE FOR TWO

The best of Switzerland! Swiss Cheeses, Herbs and Kirsch combine in this unmistakable National dish.

Served with cubed bread, cured air-dried meat, cornichons and pickled onions (gf) \$55

PLEASE NOTE WE ARE A CASHLESS BAR ● WE DO NOT CARRY CHANGE ● NO CREDIT CARD SURCHARGE
NO WEEKEND OR PUBLIC HOLIDAY SURCHARGES ● SPLIT BILLS ARE OK - LET US KNOW IN ADVANCE
● CASH or CREDIT CARD TIPS ARE WELCOMED ● PROBLEM? PLEASE GIVE US THE OPPORTUNITY TO FIX IT!

ALL-DAY TAPAS & SHARE PLATES

Our small plates and delicious morsels have been designed to enjoy with others, and to match our exclusive range of back-vintage (aged) wines and Melbourne's finest cocktails.

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!

YES! WE HAVE CODE BLACK 3056 COFFEE ● HIGH TEA WITH HARRIETT ARTISAN TEAS ● CAPTAIN CHAI STICKY CHAI
MÖRK HOT/COLD CHOCOLATE ● REALLY BOOZY COFFEES, ROYAL AFFOGATO, AND (OMG!) CHARTREUSE HOT CHOCOLATE
OAT, ALMOND, SOY AND COWS MILK AVAILABLE ● NEED ANYTHING ELSE? JUST ASK!

QUICK BAR SNACKS

Bowl 'o' Bar Nibbles (not gf)	\$5
Warm activated Almonds and Walnuts (gf)	\$9
Hunter's Potato Chips (crisps not hot chips) White Truffle & porcini mushroom 150g can (gf)	\$10

TAPAS DISHES

Crispy Pan-Fried Spanish Chorizo (gf)	\$9
Nevra's Air-Fried Cheese Breads (v/gf) handmade, ask for today's flavour!	\$15
Southern Spain Experience three dehydrated aged parmesan wafers, with sundried tomato pesto and marinated white anchovy (gf) match with a glass of Spanish Manzanilla Sherry \$10ea	\$14
Crispy Falafels with Garlic Aioli (gf/v - vg option)	\$17
House Meatballs (select flavour) a) Pork & Beef, Tomato & Basil Passata, Grana Padano (gf) b) Chicken & Coriander, with Lemon Tahini Cream (gf)	\$17
Baked Brie (select flavour) a) chestnuts, truffle oil and toasted house bread (v/gf) b) black garlic, rosemary and toasted house bread (v/gf) c) raspberry and sage and toasted house bread (v/gf)	\$17
Spanish Serrano Jamon (gf)	\$18
King Prawns, Thai-style, Baked (gf)	\$17
Air-Fried Haloumi (select flavour) a) with Lemon and Roquette (v/gf) \$16 b) with Honey, Pistachio & Thyme (v/gf) \$18	
Hand-Crumbed Croquettes of the Day (gf) air-fried, ask for today's available flavours!	\$19
Sig's Mum's Chinese Chicken Nibbles (gf) finger lickin' good 70's recipe, but definitely safe!	\$22

HOME-MADE SOUPS

Turkish Lentil Soup main size topped with fresh parsley, and lemon, with cheese bread (v/gf, vg option)	\$24
Black & Blue Soup entrée size 12hr french onion soup, blue cheese croutons and johnny walker black whiskey (gf)	\$20

SALADS & SHARE PLATES

Pear, Rocket, Grana Padano & Walnut Salad with sig's house dijon dressing (v/gf, vg avail)	\$14
Chef's Giant Gourmet Salad (v/vg/gf) fully customised to your desires with optional add ons: * spanish serrano jamon \$8 * crispy pan-fried chorizo \$9 * vegan beetroot & quinoa burger \$9 * norwegian oven baked salmon fillet \$12	\$24*
Norwegian Salmon Rösti oven-baked and served with lashings of hollandaise, and a green salad (gf)	\$36

DESSERTS

Vanilla Bean Panna Cotta roasted strawberries, raspberry coulis (gf/v)	\$16
Butterscotch Delight a warming steamed fig & ginger pudding with double cream and lashings of butterscotch sauce (gf/v)	\$16
Belgian Chocolate Lava Cake roasted strawberries, double cream (v, not gf)	\$16
Nuts about Berries (gf/v/df/vegan) a) Ferrero Rocher, Roasted Strawberries & Raspberry Coulis b) Hazelnut Brownie, Roasted Strawberries & Raspberry Coulis	\$16
Affogato with a shot of Code Black 3056	\$14
Royal Affogato, with a shot of spirit (gf/v)	\$25

SIGNATURE DESSERTS

The Chocolate Volcano our belgian chocolate lava cake as above, but please let us set it on fire with a shot of rum or Cointreau (v, not gf)	\$24
Our Famous Flaming Crêpes ask for today's sharable flavour! (gf/v) three large ones served with vanilla bean ice cream and two spoons!	\$26

ASK TO SEE OUR SPECIALS LIST
FOR MORE DELICIOUS OPTIONS!

DIETARY REQUIREMENTS, INTOLERANCES & ALLERGIES?
PLEASE LET US KNOW WHEN YOU ORDER.