# LIFE'S TOO SHORT CLASSIC 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. This menu is a distillation of our top selling dishes over the past 3+ years ~ the specials flyer and Chef's Tables are where we get to play!

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.

With thanks,

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.

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

Sigsid and Antony

# **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 \$35\* 4 Matched Salami/Meats \$35\* 6 Wines (50ml pours) \$45 6 Matched Cheeses \$53\* 6 Matched Salami/Meats \$53\* 8 Wines (50ml pours) \$60 8 Matched Cheeses \$70\* 8 Matched Salami/Meats \$70\*

### **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, prosciutto, 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\* \*subject to availability

From time to time we have whole wheels 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. It's a sharable feast, but only for cheese fiends (gf) \$45

Celebrating? Make it an unforgettable event and add on one of our old and rare bottles of wine from our cellar reserve list.

### **AUTHENTIC SWISS CHEESE FONDUE FOR TWO**

Direct from Switzerland! Experience the authentic blend of Swiss cheeses, herbs and kirsch combine in this unmistakable national dish.

Served in a traditional fondue set, with cubed bread, cured air-dried meat, cornichons and pickled onions (gf), it really doesn't get more Swiss.

Sharable for 2 to 4 people \$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!

<sup>\*</sup>Note that Salami and Cheeses are a sizable 50q (approx.) serve per matching and so can be shared between two people

# **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!

QUICK BAR SNACKS		HOME-MADE SOUPS	
Bowl 'o' Bar Nibbles (not gf)	\$5	Turkish Lentil Soup	\$24
Warm activated Almonds and Walnuts (gf)	\$9	main size topped with fresh parsley, and lemon, with cheese bread (v/gf, vg option)	
Hunter's Potato Chips (crisps not hot chips) White Truffle& porchini mushroom 150g can (gf)	\$10	Black & Blue Soup entrée size 12hr french onion soup, blue cheese croutons and johnny walker black whiskey (gf)	\$20
CHECK OUR PLAYFUL & DELICIOUS SPECIALS LIST!			
DIETARY REQUIREMENTS, INTOLERANCES & ALLERGIES? PLEASE LET US KNOW WHEN YOU ORDER.		SALADS & SHARE PLATES Pear, Rocket, Grana Padano & Walnut Salad	\$14
		with sig's house dijon dressing (v/gf, vg avail)	ŞI <del>T</del>
TAPAS DISHES		Chef's Giant Gourmet Salad (v/vg/gf)	\$24*
Crispy Pan-Fried Spanish Chorizo (gf)	\$9	fully customised to your desires with optional add ons: * spanish serrano jamon \$8	
Nevra's Air-Fried Cheese Breads (v/gf) handmade, ask for today's flavour!	\$15	* crispy pan-fried chorizo \$9 * vegan beetroot & quinoa burger \$9 * norwegian oven baked salmon fillet \$12	
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	Norwegian Salmon Rösti oven-baked and served with lashings of hollandaise, and a green salad (gf)	\$36
Tomato Arancini with Garlic Aioli (gf/v - vg option)	\$15	DESSERTS	
Crispy Falafels with Garlic Aioli (gf/v - vg option)	\$17	Vanilla Bean Panna Cotta roasted strawberries, raspberry coulis (gf/v)	\$16
House Meatballs (select flavour) a) Pork & Beef, Tomato & Basil Passata, Grana Padano (gf) b) Chicken & Coriander, Lemon Turmeric Tahini Cream (gf)	\$17	Butterscotch Delight a warming steamed fig & ginger pudding with double cream and lashings of butterscotch sauce (gf/v)	\$16
Baked Brie (select flavour)  a) chestnuts, truffle oil and toasted house bread (v/gf)	\$17	Belgian Chocolate Lava Cake roasted strawberries, double cream (v, not gf)	\$16
b) black garlic, rosemary and toasted house bread (v/gf) c) raspberry and sage and toasted house bread (v/gf)		Nuts about Berries (gf/v/df/vegan)	\$16
Spanish Serrano Jamon (gf)	\$18	a) Ferrero Rocher, Roasted Strawberries & Raspberry Coulis b) Hazelnut Brownie, Roasted Strawberries & Raspberry Coulis	
Herb & Garlic NZ Green Lip Mussels, Baked (gf)	\$16	Affogato with a shot of Code Black 3056	\$14
King Prawns, Thai-style, Baked (gf)	\$17	Royal Affogato, with a shot of spirit (gf/v)	\$25
Air-Fried Haloumi (select flavour)	Ó10	SIGNATURE DESSERTS	
a) with Lemon and Roquette (v/gf) b) with Honey, Pistachio & Thyme (v/gf)	\$16 \$18	The Chocolate Volcano	\$24
Hand-Crumbed Croquettes of the Day (gf)	\$19	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)	
air-fried, ask for today's available flavours! Sig's Mum's Chinese Chicken Nibbles (gf)	\$22	Our Famous Flaming Crêpes ask for today's sharable flavour! (gf/v)	\$26
finger lickin' good 70's recipe, but definitely safe!	•	three large ones served with vanilla bean ice cream and two sp	poons!

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!