

# 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.

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 Somm  
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

6 Wines (50ml pours) \$45

8 Wines (50ml pours) \$60

4 Matched Cheeses \$45\*

4 Matched Salami/Meats \$45\*

\*Salamis and Cheeses (gfo/vgo) are a sizable 40g min. per matched wine and so can be shared between two people

## CURATED GRAZING BOARDS: Let us prepare an amazing grazing experience, tailored especially for you!

### Basic Boards:

Epicurean cheeses, artisan charcuterie/salamis, vegan/dairy-free, or mixed boards served with baguette or crackers, activated nuts and dried fruits (gfo/vgo)

- Single Board \$18

- Double Board \$27

- Triple Board \$36

- Quadruple Board \$45

### The Ultimate Grazing Board \$55 - serves two to four (gfo)

Nine items from our curated pantry including three meats or cheeses, served with an array of delicious accompaniments

### Seafood Platter \$55 - serves two (gfo)

A selection of four hand-crafted items, like mussels, prawns, scallops, hot smoked salmon, gravlax, smoked salmon pate, all with accompaniments.

\*Note: All items are subject to availability. Our apologies but the seafood platter may not be available during peak service times.

### Old Cellar Experience \$45\* serves two or more (gfo)

From time to time we have whole wheels (200g approx.) 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

Best enjoyed with a glass of Botrytis or one of our old and rare bottles of wine from our cellar reserve list - ask for details!

## 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!

## 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

Check our Cheese & Meat Boards (gfo/vgo) \$18 - \$55

Warm activated Almonds and Walnuts (gf) \$9

CHECK OUR PLAYFUL & DELICIOUS SPECIALS LIST!

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

### TAPAS DISHES

Crispy Pan-Fried Spanish Chorizo (gf) \$9

Nevra's Air-Fried Cheese Breads (v/gf) \$16  
handmade, cheesy goodness, better than a Brazilian!

Southern Spain Experience \$14  
three dehydrated aged parmesan wafers, with sundried tomato pesto and marinated white anchovy (gfo)  
match with a glass of Spanish Manzanilla Sherry \$10ea

Tomato Arancini with Garlic Aioli (gf/v - vg option) \$15

Crispy Falafels with Garlic Aioli (gf/v - vg option) \$17

House Meatballs (select flavour) \$17  
a) Pork & Beef, Tomato & Basil Passata, Grana Padano (gf)  
b) Chicken & Coriander, Lemon Turmeric Tahini Cream (gf)

Baked Brie (select flavour) \$17  
a) chestnuts, truffle oil and toasted house bread (v/gfo)  
b) black garlic, rosemary and toasted house bread (v/gfo)  
c) raspberry and sage and toasted house bread (v/gfo)

Spanish Serrano Jamon (gf) \$18

New Zealand Green Lip Mussels (gf) \$16  
house-made fresh organic herb & garlic butter and baked

King Prawns, Thai-style (gf) \$17  
four of the biggest we can get - our most popular dish

Air-Fried Haloumi (select flavour) \$16  
a) with Lemon and Roquette (v/gf)  
b) with Honey, Pistachio & Thyme (v/gf) \$18

Hand-Crumbed Croquettes of the Day (gf) \$19  
air-fried, ask for today's available flavours!

Sig's Mum's Chinese Chicken Nibbles (gf) \$22  
finger lickin' good 70's recipe, but definitely safe!

### HOME-MADE SOUPS

Turkish Lentil Soup \$24

Nevra's authentic family recipe topped with fresh parsley, and lemon, with cheese bread (v / gfo, vg option)

Black & Blue Soup \$20

entrée size 12hr french onion soup, blue cheese croutons and johnny walker black whiskey (gfo)

### SALADS & SHARE PLATES

Pear, Rocket, Grana Padano & Walnut Salad \$14  
with sig's house dijon dressing (v/gf, vg avail)

Chef's Giant Gourmet Salad (v/vg/gf) \$24

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

Norwegian Salmon Rösti \$36

oven-baked and served with lashings of hollandaise, and a green salad (gf)

### DESSERTS

Vanilla Bean Panna Cotta \$16

roasted strawberries, raspberry coulis (gf/v)

Butterscotch Delight \$16

a warming steamed fig & ginger pudding with double cream and lashings of butterscotch sauce (gf/v)

Belgian Chocolate Lava Cake \$16

roasted strawberries, double cream (v, not gf)

Nuts about Berries (gf/v/df/vegan) \$16

a) Ferrero Rocher, Roasted Strawberries & Raspberry Coulis

b) Hazelnut Brownie, Roasted Strawberries & Raspberry Coulis

Affogato with a shot of Code Black 3056 \$14

Royal Affogato, with a shot of spirit (gf/v) \$25

### SIGNATURE DESSERTS

The Chocolate Volcano \$24

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)

Our Famous Flaming Crêpes \$26

ask for today's sharable flavour! (gf/v)

three large ones served with vanilla bean ice cream and two spoons!

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!