

FLIGHTS, BOARDS & FONDUE



CURATED GRAZING BOARDS:

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

CHEESE BOARDS

We have a wide selection of epicurean cheeses and Artisan cashew-based vegan cheeses, served with baguette or crackers, activated nuts and dried fruits (gfo/vgo)

One Cheese \$18
Two Cheese \$27
Three Cheese \$36
Four Cheese \$45

SALAMI BOARDS

We cut a selection of artisan salami from The Salami Shack and Goose on the Loose, as well as Italian Prosciutto & Sopressa, served with baguette or crackers & activated nuts (gfo)

One Salami \$18
Two Salami \$27
Three Salami \$36
Four Salami \$45

MIXED BOARDS

Mix it up with your choice of epicurean cheeses and artisan meats, served with baguette or crackers, activated nuts and dried fruits (gfo/vgo)

One Item \$18
Two Items \$27
Three Items \$36
Four Items \$45

THE ULTIMATE GRAZING BOARD

Minimum nine items from our curated pantry including three meats or cheeses, served with an array of delicious and special accompaniments to match (gfo/vgo)

Serves 2 to 4 people
\$55

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.
*Wine flights are excluded from all discounted programs unless otherwise advertised

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 Swiss-style cubed bread, cured air-dried meat, cornichons and pickled onions (gf), it really doesn't get more Swiss. Sharable for 2 to 4 people \$59

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 4+ 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.

Many of our dishes are designed to pair with specific wines and cocktails on our list. Feel free to ask for consultation with our Sommelier or Mixologist to maximise your dining and pairing pleasure.

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.

With thanks,

Sigrid and Antony

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

Please note: our menu is 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.

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

TAPAS DISHES

Warm house olives (gf/vegan)	\$9
Warm activated almonds and walnuts (gf/vegan)	\$9
Crispy Pan-Fried Spanish Chorizo (gf)	\$9
Anchovy Parmesans three dehydrated aged parmesan wafers, sundried tomato pesto, marinated white anchovy (gf)	\$14
Add a glass of Spanish Manzanilla Sherry	\$10
Tomato Arancini with Garlic Aioli (gf/v, vegan option)	\$16
Crispy Falafels with Garlic Aioli (gf/v, vegan option)	\$17
Italian Meatballs Pork & beef, tomato & basil passata, grana padano (gf)	\$18
Chestnut Baked Brie chestnuts, truffle oil & toasted house bread (v/gfo)	\$18
Black Garlic Baked Brie black garlic, fresh rosemary & toasted house bread (v/gfo)	\$18
Spanish Serrano Jamon (gf)	\$19
New Zealand Green Lip Mussels (gf) house-made fresh organic herb & garlic butter and baked	\$17
King Prawns, Thai-style (gf) four of the biggest we can get, marinated & baked	\$18
Air-Fried Haloumi with honey, pistachio & thyme (v/gf)	\$18
Hand-Crumbed Croquettes (gf) air-fried, ask for today's flavour!	\$19
Sig's Mum's Chinese Chicken Nibbles (gf) our secret finger lickin' good 70's recipe!	\$22

HOME-MADE SOUPS

Turkish Lentil Soup Nevra's authentic family recipe topped with fresh parsley, and lemon, with toast (v/gfo, vg option)	\$24
Bulleit & Blue Soup entrée size 12hr French onion soup, blue cheese croutons and Bulleit Rye Whiskey (gfo)	\$20

**these items may contain traces of gluten, ask us for coeliac-safe options.

SALADS & SHARE PLATES

Pear, Rocket, Grana Padano & Walnut Salad with Sig's house Dijon dressing (v/gf, vegan option)	\$14
Chef's Giant Gourmet Salad (v/gf/vg) fully customised to your desires with optional add-ons: ♦ Spanish serrano jamon (gf) \$9 ♦ crispy pan-fried chorizo (gf) \$9 ♦ Norwegian oven-baked salmon fillet (gf) \$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
Belgian Chocolate Lava Cake roasted strawberries, double cream (v, not gf)	\$16
The Chocolate Volcano our Belgian chocolate lava cake set on fire with a shot of 8yo Ocho Rum or Cointreau (v, not gf)	\$25
Ferrero Rocher Roasted strawberries & raspberry coulis (gf/v/df/vegan)	\$16
Classic Affogato** with a shot of Code Black 3056 (gf/v, vegan option)	\$14
Royal Affogato** with a shot of Frangelico, Kahlua, or 8yo Rum, (gf/v, vegan option)	\$25
Our Famous Flaming Crêpes Three crêpes, ask for today's sharable flavour! (gf/v) Set on fire, served with vanilla bean ice cream** and two spoons!	\$26

COFFEE & TEA

Code Black 3056 Coffee (vegan and gf options) ♦ fresh pulled, made your way ♦ Full-fat cows, soy, almond, or oat milk (oat milk not gf)	from \$6
Sticky Chai by Captain Chai (vegan and gf options)	from \$7
Turmeric Latte by Jomeis (vegan and gf options)	from \$5
Mörk Chocolate (vegan and gf options) ♦ 50%, 70% or 85% Dark	from \$7.50
High Tea with Harriett (vegan/gf) ♦ 10 varieties, please ask for our Tea Menu	from \$7

PLEASE CHECK OUR DAILY SPECIALS LIST