

CURATED GRAZING BOARDS:

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

CHEESE BOARDS	SALAMI BOARDS	MIXED BOARDS	THE ULTIMATE GRAZING BOARD
We have a wide selection of epicurean cheeses and Artisa cashew-based vegan cheeses, served with baguette or crackers, activated nuts and dried fruits (GFO/VGO)	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)	Mix it up with your choice of epicurean cheeses and artisan meats, served with baguette or crackers, activated nuts and dried fruits (GFO/VGO)	chef's choice of 3 meats & 3 cheeses & 6 accompaniments all deliciously matched from our curated pantry (GFO/VGO)
One Cheese \$18 Two Cheese \$27 Three Cheese \$36 Four Cheese \$45	One Salami \$18 Two Salami \$27 Three Salami \$36 Four Salami \$45	One Item \$18 Two Items \$27 Three Items \$36 Four Items \$45	Serves 2 to 6 people \$75

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.

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.

With thanks,

Sigrid and Antony

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

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!

QUICK SNACKS

Bowl 'O' Nibbles, Pretzel & Nuts 60g (NOT GF/VG)	\$5
Red Rock Deli Chips – Various Flavours 40g (GF/VO)	\$5
Warm marinated house olives (GF/VG)	\$9
Warm 'activated' almonds & walnuts with salt (GF/VG)	\$9

TAPAS & SHARABLES

Green House Salad with Sig's house Dijon dressing (GF/VG)	\$9
Pear, Rocket, Grana Padano & Walnut Salad with Sig's house Dijon dressing (GF/VGO)	\$16
Spanish Serrano Jamon (GF)	\$19
Cheese & Meat Platters (GFO - see over)	\$18 - \$75
Truffle Fries, Rosemary Salt & Grana Padano (GF**/V)	\$14
48hr Sourdough Italian Roman Flatbreads (V / NOT GF BUT MADE IN ITALY SO DIFFERENT GLUTEN) ♦ four cheese, rosemary salt, evo, rosemary, grated grana padano ♦ porcini mushroom, truffle oil, grated grana padano, fresh thyme	\$24

AVAILABLE UNTIL SOLD OUT

Crispy Pan-Fried Spanish Chorizo (GF)	\$9
Anchoy Parmesans four dehydrated aged parmesan wafers, sundried tomato pesto, marinated white anchovy (GF) Add a glass of Spanish Manzanilla Sherry	\$18 \$10
Tomato Arancini with Garlic Aioli (GF**/VGO)	\$18
Chestnut Baked Brie chestnuts, truffle oil & toasted house bread (GFO/V)	\$19
Gin & Cranberry Baked Brie fresh organic sage & toasted house bread (GFO/V)	\$20
King Prawns, Thai-style (GFO) four of the biggest we can get, marinated & baked	\$19
Air-Fried Haloumi with honey, pistachio & thyme (GF/V)	\$19
Hand-Crumbed Croquettes (GF/VO) air-fried, ask for today's flavour!	\$20

AVAILABLE UNTIL SOLD OUT

Chef's Giant Gourmet Salad (GF/VG) seasonal produce, nuts, seeds - fully customised to dietaries optional add-ons: ♦ Spanish serrano jamon (GF) \$9 ♦ Norwegian oven-baked salmon fillet (GF) \$12	\$26
Soup of the Day A hearty bowl of home-made nurturing soul food topped with fresh herbs, with toasts. Ask for today's special (GFO/VGO)	\$26
Bulleit & Blue Soup entrée size 12hr French onion soup, blue cheese croutons and Bulleit Rye Whiskey (GFO)	\$23
Norwegian Salmon oven-baked and served on whipped potatoes with lashings of hollandaise, and a green salad (GF)	\$37
Swiss Cheese Fondue (GF - see over*)	\$59

DESSERTS

Fruit Crumble of the Day with vanilla bean ice cream (GF**/VGO)	\$17
Steamed Date Pudding butterscotch sauce & double cream (GF/V)	\$17
Belgian Chocolate Lava Cake roasted strawberries, double cream (V / NOT GF)	\$17
The Chocolate Volcano our Belgian chocolate lava cake set on fire with a shot of 8yo Ocho Rum or Cointreau (V / NOT GF)	\$26
Ferrero Rocher Roasted strawberries & raspberry coulis (GF/VG)	\$17
Classic Affogato with a shot of Code Black 3056 (GF**/V/VGO)	\$15
Royal Affogato with a shot of Frangelico, Kahlua, or 8yo Rum, (GF**/V/VGO)	\$26

**These items are gluten-free but may contain traces of gluten
 GF = Gluten Free V = Vegetarian VG = Vegan O=Option

COFFEE & TEA

Code Black 3056 Coffee (GFO/VGO)	from \$6
Sticky Chai by Captain Chai (GFO/VGO)	from \$7
Turmeric Latte by Jomeis (GFO/VGO)	from \$5
Mörk Chocolate (GFO/VGO)	from \$7.50
High Tea with Harriett (GF/VG)	from \$7