

# L - I - M I - N - A - L

## DRINKS

### COFFEE

by Square One Coffee Roasters

Black	4
White	4
Filter	4
Soy or oat milk	0.50

### TEA

English breakfast	4
Earl grey	4
Peppermint	4
Green sencha	4
Spring bounce	4
Rooibos	4

### SMOOTHIES

5 a day	10
<i>Green apple, kiwi, spinach, mint, ginger, coconut yoghurt, lime</i>	
Brekky in a hurry	10
<i>Muesli, banana, vanilla yoghurt, oat milk, honey, cinnamon</i>	

### JUICES

Orange	7
Pear and fermented strawberry	7

### HOUSE-MADE SODAS

Smoked chinotto	8
Yuzu and ginger	8
Blood orange, honey and thyme	8

### ICED DRINKS

Black/white cold brew	4.50
Iced coffee	7
Iced chocolate	7

### SPARKLING WATER

Common Ground Project sparkling water	4
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\$2 from every sparkling water goes towards funding our social enterprise Common Ground Project. See the back of our menu for more details.

### COCKTAILS

Liminal Bloody Mary	16
<i>Toasted rosemary infused vodka, fermented chilli, tomato juice</i>	
Coffee Negroni	20
<i>Patient Wolf gin, coffee infused Campari, Cinzano Rosso</i>	
161 Collins	17
<i>Brogans Way strawberry spiced gin, eucalyptus, lemon, soda</i>	
High-Biscus Tea	15
<i>Vodka, Marionette Cassis, hibiscus tea, lemon</i>	

### BEER

Moon Dog Old Mate Pale Ale	9.50
La Sirene Citray Sour	11
Stomping Ground Hop Stomper IPA	12
Two Birds Golden Ale	11

### WINE / SPARKLING

GLASS / BTL

Ellora Sparkling Chardonnay Pinot Noir 2014	10/46
<i>King Valley, Victoria</i>	

### WINE / WHITE

Paolovino Pinot Grigio 2017	11/44
<i>Veneto, Italy</i>	
Express Winemakers Chenin Blanc 2018	14/54
<i>Great Southern, WA</i>	
Holm Oak Estate Chardonnay 2018	16/59
<i>Tamar Valley, Tasmania</i>	

### WINE / ROSE

Chalmers Rosato 2018	13/50
<i>Heathcote, Victoria</i>	

### WINE / RED

Giant Steps Yarra Valley Pinot Noir 2018	15/54
<i>Yarra Valley, Victoria</i>	
Chaffey Bros Wine Co. La Conquista	12/47
<i>Tempranillo and Friends 2016 Barossa Valley, SA</i>	
Torbreck Woodcutters Shiraz 2017	12/46
<i>Barossa Valley, SA</i>	

Additional wines can be selected from Liminal Wine Store. Drink in price add \$20.

7<sup>AM</sup> - 11<sup>AM</sup> **BREAKFAST**

Brown rice pudding, banana jam, matcha and hazelnuts	14
Orange spice granola, pear, blueberries and sweet tahini yoghurt	14
Avocado, cottage cheese, rye toast	14
Strawberries, fig and stracciatella on fruit toast	16
Whipped buffalo curd, honey, bay leaf on toasted pumpkin brioche	16
Socca, chickpea, guanciale, egg and many herbs	20
Prawn and cauliflower omelette	25
Boudin noir, boudin blanc, fried egg, parsley salad	26
Mozzarella, sage and white anchovy toasty	15
Grilled mortadella sandwich, hot and sour pickle and brown butter sauce	16
Ricotta hotcake, berries, whipped cream	18
Eggs on toast, poached, fried or scrambled	8

**EXTRAS**

- Half avocado - 4
- Pickled sardine - 9
- Curried mushrooms - 6
- Smoked fish hash brown - 6
- Herb and brown butter sauce - 3
- Liminal butter - 2
- Cottage cheese - 3
- Extra egg - 3
- Extra toast - 2

**BACON + HAM**

- House bacon - 8
- Pialligo, dry cured - 9
- Shaved leg ham - 6

**TOASTS**

- with 2 slices, butter and condiments
- Sourdough - 8
  - Seeded - 8
  - Fruit loaf - 9
  - Rye - 7
  - Focaccia - 7

11<sup>AM</sup> - 3<sup>PM</sup> **LUNCH**

**SANDWICHES**

Hot chicken roll, with gravy of course	16
Porchetta, apple, fennel, radicchio	18
Fritto misto sandwich	18
Fried eggplant, provolone, honey miso	15
Mozzarella, sage and white anchovy toasty	15
Grilled mortadella sandwich, hot and sour pickle and brown butter sauce	16
Chickpea fried chicken burger, hot and sour pickles	18
Ma Po tofu and noodle bun	15
Pickled sardine, crisp onion, onion dip bagel	16
Add a side of chips	6
Add a side of salad	8

**PLATES**

The Plate - protein + 1/2 salad	22
Orecchiette, pork sausage ragout	24
Ricotta hotcake, berries, whipped cream	18

**SALADS + VEGETABLES**

- We create our salads daily, using carefully selected, seasonal ingredients. Ask your waitstaff what we have today.
- Plate of 1, 2 or 3 salads - 16
  - Half salad - 9

**PROTEINS**

- 1/4 Rotisserie chicken - 16
- Porchetta - 16
- Fish of the day - 16
- Lamb skewers (3) - 16

**EXTRAS**

- Chips with aioli - 9
- Gravy - 4
- Herb and brown butter sauce - 4
- Garlic bruschetta - 6

## **OUR PRODUCERS**

Our menu is consciously designed to offer delicious, interesting dishes that reflect the seasonality and goodness of the produce we source from local small-scale growers and producers. We also grow produce at Common Ground Project.

## **COMMON GROUND PROJECT**

Common Ground Project is a social enterprise at the centre of everything we do, established to create meaningful connections between the Melbourne hospitality industry and the Victorian food bowl. Located in Freshwater Creek Victoria, it is a fit-for-purpose community property where Melbourne chefs are invited to plant, harvest and collect seasonal, organic produce for use in their own venues. All money raised for this project supports the use of regenerative farming practices, and improved access to meditation, mindfulness, and mental health support for the hospitality industry.