

COFFEE

by Square One Coffee Roasters

Black	4
White	4
Filter	4
Soy or oat milk	0.50
Almond Milk	1

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

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>	
Espresso Martini	18
<i>Espresso, vodka, kahlúa, sugar</i>	
Mimosa	11
<i>Ellora Sparkling Chardonnay, orange juice</i>	
T&G : G&T	13
<i>Patient Wolf gin, grapefruit oleo saccharum, Capi Tonic</i>	

BEER

Moon Dog Old Mate Pale Ale	9.50
La Sirene Citray Sour	11
Stomping Ground Hop Stomper IPA	12
Two Birds Sunset 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 2018	12/46
<i>Barossa Valley, SA</i>	

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

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7^{AM} - 3^{PM} **BREAKFAST**

Organic oat porridge, rhubarb compote, hazelnuts	11
Orange spice granola, pear, apple, yoghurt	11
Liminal breakfast bowl (<i>vegan</i>)	14
<i>Add a poached egg - 3</i>	
Avocado, cottage cheese, rye toast	14
<i>Add a poached egg - 3</i>	
Winter fruit and stracciatella on fruit toast	16
Toasted pumpkin brioche with buffalo curd, honey and bay leaf oil	14
Eggs Benedict with smoked ham and brown butter sauce	21
Prawn and Cauliflower scrambled eggs, toast, paprika oil	18
French toast, poached pear, orange scented curd	17
Ricotta hotcake, berries, shortbread crumb and whipped cream	18
Mozzarella, sage and white anchovy toasty	14
<i>Add a fried egg - 3</i>	
Grilled mortadella sandwich, hot and sour pickle and brown butter sauce	16
Eggs on toast, poached, fried or scrambled	10

EXTRAS

Half avocado - 4
Curried mushrooms - 6
Smoked fish hash brown - 6
Herb and brown butter sauce - 3
Butter - 1
Cottage cheese - 3
Extra egg - 3
Extra toast - 2

BACON + HAM

MeatSmith house bacon - 8
Bundarra dry cured - 9
Shaved MeatSmith leg ham - 6

TOASTS

with 2 slices, butter and condiments
Sourdough - 6
Seeded - 6
Fruit loaf - 8
Rye - 7
Focaccia - 6

11^{AM} - 3^{PM} **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
Chickpea fried chicken burger, hot and sour pickles	18
Ma Po tofu and noodle bun	15
<i>Add a side of salad</i>	8

SALADS + VEGETABLES

Plate of 1, 2 or 3 salads	16
<i>We create our salads daily, using carefully selected, seasonal ingredients. Ask your waitstaff what we have today.</i>	

PROTEINS

MeatSmith porchetta	16
Nichol's rotisserie 1/4 chicken	16
Fish of the day	16
Lamb of the day	16
The Plate - <i>protein + 1/2 salad</i>	22

EXTRAS

Chips with aioli	9
Chips with gravy	12

EVENTS & CATERING

Make our Private Dining Room your Private Boardroom
and let us help you achieve your event goals in style.

Can't leave the office? We can cater for everything from working
lunches, to sweet & savoury bites suitable for most times of day,
and all day conference menus.

Speak to the team for more information on our event and catering
packages or email info@liminalmelbourne.com

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.

commongroundproject.com.au

**T H E
• M U L B E R R Y •
G R O U P**