

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

BREAKFAST

8AM-11AM

Toast with condiments	8
Sourdough, multigrain sourdough or fruit loaf served with St David's butter, vegemite, jam or peanut butter	
+ side of avocado (V)	5
Eggs your way	14
On buttered sourdough or seeded sourdough (V)	
House made crumpets with Honey, butter & pistachio	15
Salmon, pickled egg, herb crème fraiche	17
Fruit bowl with vanilla coconut yoghurt & honey syrup	15
With your choice of coconut chia pudding OR house made almond and walnut granola (GF, DF, VG)	
Sardines on toast	17
Spanish sardines with anchovy garlic butter, burnt tomato vinegar and tomatoes (GFO, DFO)	
Avocado on toast	16
Whipped avocado, lemon ricotta, pistachio & radishes from our farm (GFO, DFO)	
Egg & bacon roll	15
Berkshire double wood-smoked streaky bacon, Burd egg, Liminal kasundi & aioli	
Breakfast vegetables from our farm	18
Sautéed green vegetables, fried egg, hummus, herb oil, pepita & fresh crudités (GF, GF, VGO)	

SIDES

Berkshire double wood-smoked streaky bacon	7
Meredith goat's cheese feta	5
Tomato & basil	5
Avocado	5
Garlic mushrooms	5
Halloumi	6

SANDWICHES & TOASTIES

ALL DAY

The Liminal fresh salad sandwich	16
Pickled beetroot & carrot with fresh cucumber, cheddar cheese, tomato, avocado, alfalfa & our secret salad sandwich sauce, served on fresh thick seeded bread (V)	
Ham and cheese toastie	15
Thick cut grandmother ham, mustard aioli, Liminal kasundi & three cheeses	
Heirloom tomato and cheese toastie	15
Summer tomato, mustard aioli, Liminal kasundi & three cheeses (V)	
Bacon, egg & cheese bagel	16
Toasted bagel, Berkshire double wood-smoked streaky bacon, free range egg, Liminal kasundi, seeded aioli & cheddar cheese	
Liminal Reuben on rye	18
8-hour slow cooked corned beef, Reuben sauce, sauerkraut, dill pickles, Swiss cheese and pickled red cabbage on thick cut rye	
Chicken & avocado bagel	16
Roasted Hazeldene chicken with tarragon & herb aioli, avocado, salsa verde & soft leaves from our farm in a toasted bagel (DF)	
Garlic & thyme mushroom toastie	16
Garlic & thyme mushrooms with truffled aioli, soft garden leaves & vegan cheese on thick cut seeded bread (V)	
Liminal cheesesteak	18
Rare roasted beef, toasted Turkish panini, provolone cheese, roast peppers, onion & American cheddar	
ADD A SIDE OF FRIES TO ANY SANDWICH	7

LUNCH

11AM - 2PM

ROTISSERIE

Lemon, caper & butter chicken	22
1/4 rotisserie chicken with caper, lemon butter sauce and a bacon, summer pea and kipfler salad (GF)	
Roast porchetta panini	21
Toasted porchetta panini with apple aioli, crackle, cress and rocket	

SALADS & PLATES

Beets & pumpkin salad	16
Roast beetroot and pumpkin salad with mint, couscous, pickled baby beets, feta & balsamic candied walnuts (V, GFO, DFO)	
+ Hazeldene chicken	20
Miso & greens	16
Miso-roasted broccoli & tofu with snake beans, crispy kale, avocado, edamame & chilli furikake, Liminal miso and lemon dressing (VG, GFO, DFO)	
+ Hazeldene chicken	20
Liminal summer grain salad	16
Summer grain salad with grilled halloumi, fresh heirloom tomatoes, crispy chickpea, garden herbs & lemon dressing (V, GFO, DFO)	
+ Hazeldene chicken	20
Salmon salad	24
Lightly cured & baked salmon salad, crispy potato, pickled onion & fennel, salad leaves from our farm, lemon yoghurt dressing (GF, PESC, DFO)	
Hot chicken roll	18
Chicken in gravy in a soft bun with fried chicken skins and a side of extra gravy	

SIDES

Fries	12
Served with a side of aioli (GF, DF)	
Simple side salad	8
Lightly dressed leaves & pickled vegetables from our farm (VG)	

GF - Gluten free | DF - Dairy free | V - Vegetarian
VG - Vegan | PESC - Pescatarian

@liminalmelbourne
@squareonecoffee roasters
@commongroundproject

Where possible, we source our produce from our farm at Common Ground Project.

Take a virtual tour of the farm here.

