

## BREAKFAST

(7.30AM - 2.30PM)

Toast With Condiments (v) choice of sourdough, multigrain or rye	9
Two Eggs On Toast (v) any style eggs on your choice of toast	14
Coconut & Chia Pudding (vg) chia, macerated berries, fresh fruit, Liminal granola	18
Avocado On Toast (vg) ciabatta, sliced avocado, fennel, grapefruit, endives, chilli oil	19
Sausage & Egg Muffin salami cotto, fried egg, English muffin, kimchi aioli, scallion oil	16
Scrambled Egg Bun (v) scrambled eggs, cheddar, horseradish aioli	16
Breakfast Roll fried egg, bacon, hash brown, southern fry sauce	18
Breakfast Platter (pesc) soft boiled eggs, dill labneh, smoked salmon, pickled red cabbage, spiced carrots, toast	23
Corn Fritter Stack (v) confit cherry tomato, salsa verde, CGP leaves, feta + poached egg 4.0	20

## SIDES

Berkshire double wood-smoked streaky bacon	7
Smoked salmon	7
Corn fritter	6
Avocado	5
Garlic mushrooms	5
Extra egg	4
Rotisserie chicken or crispy tofu to any meal	5

## LUNCH

(11AM - 2.30PM)

Zucchini & Asparagus Salad (vg) (gfo) roasted zucchini, Victorian asparagus, beetroot, beans, pickled onion, quinoa, pine nuts, caper dressing,	19
Summer Grain Salad (gfo) cous cous & farro, avocado, heirloom cherry tomatoes, sweetcorn, citrus dressing, CGP rocket, pumpkin seeds, pickled radish, feta +roast chicken 5.0	20
Chicken Caesar Salad (gfo) rotisserie chicken, baby cos leaves, soft boiled egg, yoghurt caesar dressing, pancetta, pangrattato	22
Vermicelli Salad (vg) vermicelli noodles, crispy tofu, pickled house veg, cabbage, peanuts, sweet & tangy soy sauce dressing	18
Purple Rice Sushi Bowl (pesc) (gf) miso dressed purple rice, spring onion, red cabbage, radish, cucumber, marinated cured salmon	23

## ROTISSERIE

(11AM - 2.30PM)

Weekly Rotisserie Plate please ask your server for today's special	26
Hot Chicken Roll chicken in gravy in a soft bun with fried chicken skins and a side of extra gravy	18

GF – Gluten free | DF – Dairy free | V – Vegetarian  
VG – Vegan | PESC – Pescatarian | GFO – Gluten Free Option

## SANDWICHES & TOASTIES

(7.30AM - 2.30PM)

Salad Wrap (v) whipped tahini, pickled cucumber, spiced carrot, butter lettuce, soft boil egg, cheddar, beetroot	16
Chicken & Avocado Bagel roasted chicken, mayo, pickled red onions, avocado, iceberg lettuce	16
Ham & Cheese Toastie (gfo) smoked leg ham, cheddar & mozzarella mix, kasundi, southern fry sauce	15
Caprese Toastie (v) (gfo) heirloom tomato, fior di latte, balsamic onion, garden pesto	16
TMG Reuben (gfo) brisket pastrami, Russian sauce, pickled cabbage, Swiss cheese	18
Mushroom Toastie (vg) (gfo) roasted seasonal mushrooms, vegan mozzarella, CGP greens, truffle vegan aioli	16
Schnitzel Sub golden crumb schnitzel, house made slaw, garden pesto, tomato tapenade	19
Ham/Tomato & Cheese Croissant smoked ham/heirloom tomato, 3 cheese mix	12
+ add hot chips or a side salad to your meal	6

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Please see our front counter for fresh pastries,  
small bites & house-made desserts

## COFFEE

by Square One Coffee Roasters

Espresso	4.7
Black	5.2
White	5.2
Batch Brew	5
Iced Chai/Chocolate	6
Iced Mocha	6.5
Cold Brew	5
Hot Chocolate	5
Chai Latte	5
Almond/Oat/Soy	0.5
Strong/Decaf	0.5
Single Origin	0.5

## TEA

by Larsen and Thompson 5

English Breakfast
Earl Grey
Peppermint
Green Sencha
Lemongrass Ginger
Chamomile

## JUICE

by Pulpy's Cold Pressed Juices 7

Watermelon & Pear
Super Greens (Pear, Cucumber, Celery, Spinach & Kale)
Cloudy Apple
Original Orange

## COLD DRINKS

Strange Love Still Water 350ml/750ml	5.5/11
Strange Love Sparkling Water 350ml/750ml	5.5/11
Coca-Cola	5
Coca-Cola No Sugar	5
Kreol Sparkling Blood Orange	7
Kreol Sparkling Ruby Grapefruit	7
Kreol Sparkling Passionfruit	7
Way Better Lemon Kombucha	7
Way Better Ginger Kombucha	7

## BEER

Local Lager (4.5%)	10
Hop Nation Pale Ale (4.6%)	11
Heaps Normal XPA (0.5%)	11

## WINE

### SPARKLING

Fizz Prosecco, King Valley VIC	14/60
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### WHITE

Vine Mind Riesling, Clare Valley SA, 2022	14/60
Harvest Moon Chardonnay, Central VIC, 2021	13/55

### ROSE

Minimum Rose, Goulburn Valley VIC, 2022	13/55
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### RED

Underground Pinot Noir, Mount Eliza VIC, 2021	14/60
Mount Avoca Estate Shiraz, Pyrenees VIC, 2021	14/60

Please see our wine store for a curated selection of local & imported wines available for retail purchase.

## **COMMON GROUND** *project*

CGP is a regenerative agriculture community farm & social enterprise based in Freshwater Creek. With a focus on promoting food security, empowering agency and advocacy, and fostering community collaboration, CGP offers inclusive spaces for growing, cooking, & knowledge sharing. Through their hands-on workshops, training programs, & food relief efforts, CGP is dedicated to creating fair access to locally grown, healthy food while inspiring positive change in the lives of individuals & the community. 10% of Liminal profits are proudly donated to the farm & its programs.

Take a tour of CGP here:



@liminalmelbourne  
@commongroundproject

## EVENTS & CATERING

Book your next corporate event, catering platter or private breakfast/lunch with Liminal Melbourne. Our space is also available for exclusive hire on weekends and evenings. See our event package here:

