

## ALL DAY BREAKFAST

Toast (gf*)	10
with butter, jam, peanut butter, vegemite or honey	
Avocado On Toast (gf*) (v)	22
pumpkin seed molé, pico de gallo, pickled chillies, sourdough	
+ poached egg	4
Granola (vg)	18
coconut yoghurt, rhubarb compote, blueberries	
Breakfast Roll	18
bacon, hp sauce, salami cotto, fried egg, milk bun, bread + butter pickles	
Cinnamon French Toast	22
spiced poached pear, candied almond crumble, double cream	
Asparagus Benedict (gf*) (v)	23
hashbrown, brown butter béarnaise, poached eggs, chives, pecorino	
Breakfast Bowl (vg*) (gf*)	23
seasonal greens, soft boiled egg, bread + butter pickles, avocado, baked herbed ricotta, sourdough	
Pork Belly	24
roasted pork belly, cheddar + corn croquette, braised mushrooms, poached egg, pork crackling	
Eggs On Toast (v)	16
scrambled, poached or fried	

## SIDES

roast chicken / cheddar + corn croquette	7
avocado / mushrooms / haloumi / bacon / chips	6
extra egg / hash brown	4
kasundi / house pickles / chilli crunch / béarnaise	3

## LUNCH

Chicken Schnitzel	24
brown butter béarnaise, capers, kale celeriac remoulade	
+ chips	6
Roasted Cauliflower Salad (v) (vg*)	23
green beans, kale, hazelnut dukkah, hummus, lemon dressing	
+ roast chicken	7
Zucchini + Greens Salad (v) (vg*)	21
marinated zucchini, kale, chickpeas, freekah, raisins, cracked wheat, cucumber, whipped tofu	
+ roast chicken	7
Gnocchi (v)	25
pan fried gnocchi, almond brown butter, broccoli, parmesan	
Beef Burger	26
Victorian angus beef, lettuce, onion jam, pickles, cheese, burger sauce, chips	

## ROTISSERIE

Herb + Garlic Rub Pork (gf*)	22
braised greens, aioli, ciabatta	
+ chips or a side salad	6

gf - gluten free / gf\* - gluten free op / df - dairy free  
v - vegetarian / pesc - pescatarian  
vg - vegan / vg\* - vegan option

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

## SANDWICHES & TOASTIES

Salad Sandwich (v) (gf*)	16
lettuce, beetroot, carrot, sprouts, whipped tofu	
Spiced Chicken Pita (gf*)	17
spiced chicken, harissa, cabbage slaw, pita	
Ham + Cheese Sandwich (gf*)	16
smoked leg ham, cheese, mustard aioli, lettuce, kasundi	
B.L.T (gf*)	18
bacon, lettuce, sliced tomato, herbed aioli, sourdough	
Lamb Shoulder (gf*)	23
smoked labneh, pickled red onion, cucumber, tabbouleh, pita	
Pumpkin Toastie (vg) (gf*)	17
miso roasted pumpkin, kale + cabbage slaw, tahini aioli, seeded sourdough	
+ chips or a side salad	6

## 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:



## 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	5.2
Matcha Latte	5.2
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 Market Juice (cold pressed in Melbourne)	7
Beetroot, Apple, Ginger	
Glowing Greens <i>(Pineapple, Celery, Apple, Kale, Ginger, Mint)</i>	
Tropical <i>(Orange, Passionfruit, Mango)</i>	
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

**COMMON  
GROUND**  
*project*

@liminalmelbourne  
@commongroundproject

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 & it's programs.

Take a tour  
of CGP here:



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

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