

## ALL DAY BREAKFAST

Toast (gf*) With Butter, Jam, Peanut Butter, Vegemite or Honey	10
Avocado On Toast (gf*) (vg*) Confit Cherry Tomatoes, Whipped Feta, Walnut and Almond Crumble, Flatbread + Poached Egg 4	22
Granola (Vg) (Gf*) Apricot compote, preserved peaches, raspberries, coconut yoghurt	19
Breakfast Roll (gf*) Bacon, HP Sauce, Salami Cotto, Fried Egg, Milk Bun, Bread & Butter Pickles	18
The Benedict (gf*) (v*) Smoked bacon, Hash Brown, Béarnaise, Poached Eggs + Avocado 6	24
Vegetable Bowl (vg*) (gf*) Seasonal Greens, Soft-Boiled Egg, Bread & Butter Pickles, Avocado, Baked Herbed Ricotta, Sourdough	24
Trout Crumpet Smoked Alpine Trout, Wholemeal Chive Crumpet, Cucumber, Horseradish Crème Fraîche, Soft Egg	26
Chilli Scrambled (v) (gf*) Chilli Crunch, Folded Eggs, Sunflower Cream, Sourdough, Pickled Fennel, Dill + Bacon 6	24
Eggs On Toast (v) Scrambled, Poached or Fried	16

## SIDES

Roast Chicken / Smoked Trout	7
Avocado / Bacon / Chips / Salami Cotto	6
Whipped Fetta/ Extra Egg / Hash brown/ Soy Tofu/ Seasonal Greens	5
Kasundi / House Pickles / Chilli Crunch / Béarnaise	3

## LUNCH

Chicken Schnitzel Milk Bun Smoked Bacon, Pickled Carrot Slaw, Swiss Cheese, Chilli Aioli, Fries + Fried Egg 4	26
Roasted Cauliflower Salad (gf) (vg) Green Beans, Kale, Almond Dukkha, Hummus, Lemon Dressing + Roast Chicken 7	23
Gnocchi (v) Pan-Fried Gnocchi, Zucchini, Beetroot, Confit Garlic Brown Butter, Parmesan	25
Tomato and Peach (v) (gf*) Heirloom Tomatoes, Peach, Shiso Lemon Dressing, Stracciatella, Focaccia	23
Rice bowl (gf) (v*) Warm Sushi Rice, Quinoa, Edamame, BBQ Corn, Bok Choi, Miso Tofu, Ponzu Dressing, Soy Poached Chicken, Crispy Shallot Furikake	25
Minute Steak Aged Beef Rump, Bone Marrow Croquette, Horseradish Jus, Fries, Parsley, Shallot Salad + Fried Egg 4	28

## COMMON GROUND *project*

Common Ground Project is a regenerative community farm and social enterprise in Freshwater Creek. Focused on food security, empowerment, and community collaboration, CGP provides inclusive spaces for growing, cooking, and sharing knowledge. Through workshops, training, and food relief, they promote fair access to healthy, local food while inspiring positive change. Liminal donates 10% of its profits to support the farm and its programs.

## SANDWICHES & TOASTIES

Salad Sandwich (vg) (gf*) Lettuce, Beetroot, Carrot, Sprouts, Whipped Tofu	16
Spiced Chicken Pita (gf*) Spiced Chicken, Harissa, Cabbage Slaw, Pita	17
Ham + Cheese Sandwich (gf*) Smoked Leg Ham, Cheese, Mustard Aioli, Lettuce, Kasundi	16
BLT(gf*) Bacon, Lettuce, Heirloom Tomatoes, Aioli + Avocado 6	18
Braised Lamb Shoulder (gf*) Labneh, Pickled Red Onion, Cucumber, Tabbouleh, Flat Bread	23
Heirloom Tomato and Zucchini (vg) (gf*) 17 Heirloom Tomato, Marinated Zucchini, Sunflower Seed Pesto, Vegan Mozzarella	

## ROTISSERIE

Roasted Chicken Baguette (gf*) Celery, Avocado, Lemon Dill Dressing, Swiss Cheese, Lettuce + Chips or a Side Salad 6	22
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v - vegetarian / v\* - vegetarian option /  
gf - gluten free / gf\* - gluten free option /  
pesc - pescatarian / df - dairy free /  
vg - vegan / vg\* - vegan option /

## 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. Scan the QR code to view our event packages.



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## COFFEE

by Square One Coffee Roasters

Espresso	5
Black	5
White	5.5
Batch Brew	5.5
Iced Chai / Chocolate	6
Iced Mocha	6.5
Cold Brew	5.5
Hot Chocolate	5.5
Chai Latte	5.5
Matcha Latte	5.5
Almond / Oat / Soy	0.5
Strong / Decaf / Mug	0.5
Single Origin	0.5

## TEA

English Breakfast, Earl Grey, Peppermint, Green, Lemongrass Ginger, Chamomile	5.5
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## JUICE

by Market Juice (cold pressed in Melbourne) 7

Beetroot, Apple, Ginger

Glowing Greens  
Pineapple, Celery, Apple, Kale, Ginger, Mint

Tropical  
Orange, Passionfruit, Mango

Orange

## MULBERRY MADE

Bespoke drinks made by The Mulberry Group

### NON-ALCOHOLIC

Rose Lemonade Kombucha 8

Carrot Ginger Water Kefir 8

Blood Orange Cream Soda 8

Blue Wave Blue Spirulina Shake 12

### COFFEE BASED

Coffee + Orange Tonic 8  
Filter Coffee, StrangeLove Tonic, Orange

Miso Caramel Oat Latte 9  
Iced Oat Latte, Miso Caramel

Choc Blanc 9  
Filter Coffee, Cream Top, White Chocolate

## BOTTLED

### NON ALCOHOLIC

StrangeLove Sodas 7  
Yuzu from Japan, Lime and Jalapeno,  
Passionfruit

Mateo Yerba Maté 7  
Ginger, Hibiscus, Original

Way Better Kombucha 7  
Ginger, Lemon

## BEER

Local Larger / 4.5% 11

Hop Nation Pale Ale / 4.6% 11

Heaps Normal / 0.5% 11

## WINE

### SPARKLING

Fizz Prosecco 14/60  
King Valley VIC

### WHITE

Vine Mind Riesling, 14/60  
Clare Valley SA, 2022

Harvest Moon Chardonnay 14/57  
Central VIC, 2021

### ROSE

Minimum Rose, 14/57  
Goulburn Valley, 2022

### RED

Underground Pinot Noir, 14/60  
Mount Eliza VIC, 2021

Mount Avoca Estate Shiraz 14/60  
Pyrenees VIC, 2021

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