

## ALL DAY BREAKFAST

Toast (gf*) With Butter, Jam, Peanut Butter, Vegemite or Honey	10
Avocado On Toast (vg*) (v) (gf*) Lemon, dill, labne, tamari seed clusters, dill, mint + poached egg 4	22
Black Sesame Porridge (v) (vg*) (gf*) Mandarin, mulled wine poached pear, white chocolate	19
Breakfast Roll (gf*) Bacon, HP sauce, salami cotto, scrambled egg, milk bun, bread & butter pickles	18
Potato Omelete (gf*) (v) Thyme roasted potato, haloumi, spring onions, ciabatta + bacon 6	25
Chilli Scramble (v) (gf*) Seasonal greens, folded egg, chilli crunch sunflower cream, pickled fennel, sourdough	24
Shakshuka (vg*) (v) (gf*) Tomato and roasted capsicum sugo, smoked mozzarella confit pinenuts, raisins, poached eggs, sourdough	26
Mushroom Croissant (v) Garlic, thyme mushrooms, parmesan custard, croissant, almond, rocket, lemon dressing	25
Eggs On Toast (v) Scrambled, Poached or Fried	16

## SIDES

Roast Chicken	7
Avocado / Bacon / Chips / Mushrooms	6
Whipped Fetta / Extra Egg / Hashbrown	4
Soy Tofu / Seasonal Greens	5
Kasundi / House Pickles / Chilli Crunch	3

## LUNCH (11am-2.30pm)

Chicken Schnitzel Milk Bun Smoked bacon, pickled carrot slaw, Swiss cheese, chilli aioli, fries + fried egg 4	26
Soba Noodle Salad (vg) (gf) Broccoli, avocado, parsley, dill, pumpkin seeds, tahini, soy dressing + roast chicken 7	23
Pork and Fennel Sausage Roll Kasundi, Common Ground Project leaves	19
Braised Pork (v*) Pan-fried spaetzle, braised pork, CGP greens, orange jus, walnuts pecorino	25
Carrots and Ricotta (v) (gf) (vg*) Maple glazed carrots, parsnip, beetroot, whipped ricotta, Common Ground Project leaves, barley, sumac & beetroot dressing	23
Rice Bowl (gf) (vg*) Warm sushi rice, quinoa, edamame, BBQ corn, bok choy, miso tofu, ponzu dressing, soy poached chicken, crispy shallot furikake	25
Duck Lasagne Duck ragu, parmesan béchamel, braised Common Ground Project greens, vincotto jus	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
Chicken Caesar Pita (gf*) Spiced chicken, caesar dressing, swiss cheese, avocado,	17
Ham + Cheese Sandwich (gf*) Smoked leg ham, cheese, mustard aioli, lettuce, kasundi	16
BLAT (gf*) Bacon, lettuce, avocado, tomato, aioli + fries 6	18
Pumpkin Toastie (vg) (gf*) Roasted pumpkin, caramelised onion, apricot sweet chilli, vegan mozzarella, sourdough	17

## ROTISSERIE

Rotating Rotisserie Special - Served with sauce, accompaniments	22
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v - vegetarian / v\* - vegetarian option  
gf - gluten free / gf\* - gluten free option  
vg - vegan / vg\* - vegan option

## EVENTS & CATERING

Book your next corporate event, corporate catering or private breakfast/lunch with Liminal Melbourne. Our space is also available for exclusive hire on weekends and evenings. Email [info@liminalmelbourne.com](mailto:info@liminalmelbourne.com)

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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	6
Chai Latte	6
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 7  
(cold pressed in Melbourne)

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

### 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

### COCKTAILS

Mulberry Mary 14  
Traditional virgin mary with all ingredients  
made by The Mulberry Group  
+ Make it Bloody 7

Brunch Punch 16  
A soft floral fruit forward milk punch perfect  
for brunch

## 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 Lager / 4.5% 9

Hop Nation Pale Ale / 4.6% 11

Heaps Normal / 0.5% 11

## WINE

### SPARKLING

Fizz Prosecco 14/60  
King Valley VIC

### WHITE

Stage Door Wine Co. Riesling, 14/60  
Eden Valley SA, 2024

Harvest Moon Chardonnay 14/57  
Central VIC, 2021

### ROSE

Minumum 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

### COCKTAIL

Mimosa 14

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