

ALL DAY BREAKFAST

Toast (gf*) With butter, jam, peanut butter, vegemite or honey	10
Avocado On Toast (vg*) (v) (gf*) Whipped fetta, radish, dukkah, sourdough + poached egg 5	23
Granola (v) (gf*) Roasted pineapple, blueberries, passionfruit mango jelly, coconut yoghurt	20
Breakfast Roll (gf*) Bacon, HP sauce, salami cotto, fried egg, milk bun, bread & butter pickles + black pudding 8	18
Cured Trout (gf*) Chive creme fraiche, dill pickles, scrambled eggs, sourdough + avocado 7	27
Benedict (v) Asparagus, hash brown, parmesan bernaïse + bacon 8	24
Shakshuka (vg*) (v) (gf*) Tomato & roasted capsicum sugo, smoked mozzarella, confit pine nuts, raisins, poached eggs, sourdough	26
Big Brekkie Black pudding, fried egg, bacon, roasted tomato, mushrooms, greens, HP sauce, sourdough + hash brown 6	30
Eggs On Toast (v) Scrambled, Poached or Fried	16

SIDES

Beetroot Cured Trout / Chicken / Bacon / Black Pudding	8
Avocado / Chips / Mushrooms / hash brown	6
Extra Egg / Roasted Tomato / Soy Tofu / Seasonal Greens / Fetta	5
Kasundi / House Pickles / Chilli Crunch	3

LUNCH (11am-2.30pm)

Fish Burger Crumbed flathead, tartare, cheddar cheese, milk bun + fries 6	23
Soba Noodle Salad (vg) Broccoli, avocado, parsley, dill, pumpkin seeds, tahini, soy dressing + roast chicken 8	23
Pea and Olive Gnocchi (v) Potato gnocchi, spring peas, black olive, caper, stracciatella	26
Roasted Cauliflower Salad (vg) (gf) Warm cauliflower, CGP greens, hummus, almond dukkah, lemon miso dressing + roast chicken 8	23
Rice Bowl (gf) (vg*) Warm sushi rice, quinoa, edamame, BBQ corn, bok choy, miso tofu, ponzu dressing, roasted chicken, crispy shallot furikake	25
Spring Lamb Schnitzel Lentils, capers, brown butter, green bean salsa, jus + fries 6	27

ROTISSERIE

Rotating Rotisserie Special - Served with sauce & accompaniments	26
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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

SANDWICHES & TOASTIES

Salad wrap (vg) (gf*) Lettuce, beetroot, carrot, sprouts, whipped tofu, tortilla wrap	16
Spiced Chicken Pita (gf*) Harissa spiced chicken, cabbage, kale, aioli, pita	18
Ham + Cheese Sandwich (gf*) Smoked leg ham, cheese, mustard aioli, lettuce, kasundi, sourdough	16
BLAT (gf*) Bacon, lettuce, avocado, tomato, aioli, sourdough + fries 6	18
Mushroom + Cheese Melt (v) (gf*) Truffle mushroom, greens, smoked mozzarella, swiss cheddar, sourdough	17
Roasted Chicken Baguette (gf*) Roasted chicken, avocado, cheddar, chilli cashew pesto, pickled red onion + fries 6	22

**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.

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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	0.5
Single Origin	0.5
Mug	1

TEA

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

MULBERRY MADE

Bespoke drinks made by The Mulberry Group

COFFEE BASED	
Coffee + Orange Tonic	8
Filter Coffee, StrangeLove Tonic, Orange	
Miso Caramel Oat Latte	9
Iced Oat Latte, Miso Caramel	

JUICE

by Market Juice (cold pressed in Melbourne)	
Orange	7
Beetroot, Apple, Ginger	8
Glowing Greens	8
Pineapple, Celery, Apple, Kale, Ginger, Mint	
Tropical	8
Orange, Passionfruit, Mango	

BEER

Bodriggy Lager / 4.2%	12
Twobays Pale Ale / 4.5%	13
Heaps Normal / 0.05%	9

WINE

SPARKLING	
Flying Winemaker Prosecco King Valley VIC	14/60

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

Flying Winemaker Chardonnay Margaret River WA	14/57
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ROSE	
Minumum Rose, Goulburn Valley, 2022	14/57

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

Mount Avoca Estate Shiraz Pyrenees VIC, 2021	14/60
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COCKTAIL	
Mimosa	14

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