

ALL DAY BREAKFAST

Avocado on Toast (vg*) (v) (gf*) Whipped fetta, radish, dukkah, sourdough + poached egg 5	23
Vanilla Baked Ricotta (v) (gf) Lemon curd, seed granola mix, berries	18
Oat & 5 Seed Bircher (vg) Grated apple, seasonal poached fruit, berries + coconut yoghurt 5	20
Breakfast Roll (gf*) Bacon, HP sauce, mortadella, fried egg, milk bun, bread & butter pickles	18
Corn and Prawn Omelette (gf*) Sweetcorn, prawn, spring onion and ginger drunken sauce, roti, chilli oil	27
Spiced Halloumi & Hash Brown (v) (gf) Hash brown, coriander spiced coconut yoghurt, chickpeas, halloumi, salted onion herb salad, poached eggs	24
Smoked Trout Croissant Roll Smoked trout, capers, creme fraiche, soft boiled egg, croissant roll	26
Chilli Eggs (v) (gf*) Fried eggs, whipped lemon fetta, chilli crunch, spring onions, sourdough	24
Eggs on Toast (v) Scrambled, Poached or Fried	16

SIDES

Chicken / Bacon	8
Avocado / Chips / Mushrooms / hash brown / Halloumi	6
Extra Egg / sliced Tomato / Soy Tofu / Seasonal Greens / Fetta	5
Kasundi / House Pickles / Chilli Crunch	3

LUNCH (11am-2.30pm)

Spiced lamb Smash Burger Tzatziki, hot zucchini pickle, fetta, lettuce, toasted milk bun + fries 6	24
Thai Style Chicken Salad (gf) Green bean, radish, som tan dressing, thai basil, Vietnamese mint, cherry tomato, roasted chicken, avocado, puffed rice cracker	26
Mushroom and Parmesan Risotto (gf) Mixed mushroom risotto, pecorino crisp, chives	26
Rice Bowl (gf) (vg*) Greens, basmati rice, carrot, beetroot, alfalfa, pickles, boiled egg, whipped tofu, avocado	25
Pork Belly Schnitzel Cabbage and carrot slaw, coriander aioli citrus and date bbq sauce + fried egg 5 + fries 6	27
Market Fish (gf) Smoked tomato beurre blanc, farm greens, hazelnut pangrattato	28

ROTISSERIE

Rotating Rotisserie Special - Served with sauce & accompaniments Ask our friendly staff for today's offering	27
---	----

v - vegetarian / v* - vegetarian option
gf - gluten free / gf* - gluten free option
vg - vegan / vg* - vegan option

*EFTPOS payment surcharges apply

SANDWICHES & TOASTIES

Salad Wrap (vg) (gf*) Lettuce, beetroot, carrot, sprouts, whipped tofu, tortilla wrap	16
Chopped Chicken Wrap (gf*) Roasted chicken, green goddess, croutons, cos lettuce	20
Ham, Basil + Cheese Sandwich (gf*) House-made ham, swiss cheese, mozzarella, basil pesto	16
Truffle Mushroom Pita (gf*) Roasted mushrooms, triple truffle cheese mix, greens	18
Greens & Chilli Melt (v) (gf*) Braised farm greens, caramelised onion, chilli aioli, sharp cheddar	17
Deli Focaccia (gf*) Mortadella, ham, salami, smoked mozzarella, chilli cashew pesto, pickles, focaccia + fries 6	20

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.

L
-
I
-
M
-
I
-
M
-
A
-
L

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
---	-----

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.

BOTTLED

NON ALCOHOLIC

StrangeLove Sodas Yuzu from Japan, Lime and Jalapeno, Passionfruit	7
Mateo Yerba Maté Ginger, Hibiscus, Original	7
Way Better Kombucha Ginger, Lemon, Yuzu	7

COFFEE BASED BESPOKE BEVERAGES

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

JUICE

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

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

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

ROSE

Minimum 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

COCKTAIL

Mimosa	14
--------	----

L-
I-
M-
I-
M-
A-
L