

DESSERTS

Affogato al caffè

House-made vanilla ice-cream, frangelico, espresso and pistachio biscotti

15

Fordhams' Ice Cream

See cabinet for flavours all made in-house

6/8

NON ALCOHOLIC

Coffee

5/5.5

+1 alternative milks
+0.5 decaf/double shot

Tea

English Breakfast/Peppermint/Chai/Green/
Lemongrass & Ginger/Earl Grey/Chamomile

5

Hot Chocolate

5

Wet Chai

6

Freshly Squeezed Juice

Orange, Apple, Ginger

10

Energise Smoothie

Pineapple, strawberries, apple, pear, dates & oat milk

12

Detox Smoothie

Banana, blueberries, boysenberries, dates & almond milk

12

Milkshakes with homemade ice-cream

Strawberry/Chocolate/Vanilla/ Caramel

9

Coke, Coke Zero, Lemonade

4.5

Kids juice or milkshake

6

Sparkling Water

San Pellegrino 25ml/1L

6

ALCOHOL

WINE

SPARKLING

G/B

Coppabella Prosecco (Piccolo)

-/14

WHITE

Thievin' Devlin Sauvignon Blanc

9/36

Jackson Estate Sauvignon Blanc

13/52

Twelve Signs Pinot Grigio

11/44

Criminal Minds Chardonnay

12/48

RED

Theivin' Devlin Shiraz

9/36

Yarrowood Pinot Noir

13/52

Seabrook Lineage Shiraz

13/52

Clares Secret Cabernet Sauvignon

12/48

Wine X Sam "The Victorian"
Primitivo (VG)

14/56

BEER

Peroni

10

Peroni 3.5 %

9

Menebrea

12

Coopers Pale Ale

11

SPIRITS

Gin & Tonic

14

Aperol Spritz

16



FOOD & DRINKS MENU



DAY MENU

Available until 4pm

Eggs on Toast GFO 14 Free Range Eggs - poached, scrambled or fried on sourdough toast	Salmon & Potatoes GF 28 Sous Vide salmon served with Kipfler potatoes, dill creme fraiche, peas, cos lettuce, pickled onion, avocado, poached egg
Toast GFO V 10 Sourdough, or light rye with butter&house made jam	Fordham's Sandwich GFO 23 Bacon, egg, lettuce, tomato, avocado, cheese, mayo on light rye with fries
GF Fruit Toast V 12 GF Precinct fruit toast served with butter&house made jam	Chicken Schnitzel Burger 27 Chicken schnitzel, house slaw, mayo, tasty cheese, pickled cucumber & jalapeño with a side of fries add bacon +6
Apple Bircher VGO 19 Coconut and apple soaked oats, mixed seeds, cranberries, mango puree, fresh fruit, greek yoghurt & toasted almond granola	Super Salad V, N, VGO, GF 25 Wild rice, quinoa, dried cranberries, roast cauliflower, rocket, feta, roast pumpkin & smoked almonds with an apple vinaigrette add salmon +9 / chicken +7 / halloumi +7
The Avocado VGO, GFO, V, N 26 Avocado with beetroot chutney, feta, caper berries, dill, chives, chilli, pickles, dukkah & two poached eggs on sourdough add halloumi +7 / chorizo +6 / bacon +7	Brekky Burrito V 26 Scrambled eggs, black beans, tasty cheese, smashed avocado, sweet chilli jam, chipotle mayo
Chilli Folded Eggs GFO, V 26 Scrambled eggs with grilled chorizo, romesco sauce, crumbled feta, dill & chives on sourdough add halloumi +7 / avocado +6 / bacon +7	Corn Fritters GF, V, VGO 26 Smashed avocado, corn salsa, sour cream, rocket, house chilli jam with a poached egg add salmon +9 / halloumi +7 / bacon +7
Buttermilk Waffle V, N 23 Caramelized poached pears, fresh berries, crushed pistachios, salted caramel, whipped vanilla ganache	Extras Hollandaise 4 Beetroot 3 Feta 5 Mushroom 6 Chicken 7 Chutney 3 House Relish 3 Chilli Jam 3 GF Bread 3.5 Extra Egg 4 Hash Brown 4
Ham Hock Benedict GFO 26 Homemade hash brown, two poached eggs, crispy potato skin, chilli oil, apple cider hollandaise, pea & tendril salad	Tomato 6 Avocado 6 Chorizo 6 Salmon 9 Lamb 9 Home-made Potato Rosti 6 Halloumi 7
Reuben GFO 23 Pastrami, cheese, sauerkraut, pickles, chipotle mayo on light rye with fries	
Chicken Parmigiana 29 Chicken schnitzel topped with napoli sauce, smoked ham and melted mozzarella with a side of fries add pineapple +2	
Lamb Salad GFO, N 27 Pulled lamb, pearl couscous, roast cauliflower, kale, pomegranate, smoked almonds, dried cranberries, pickled red onion & mint yoghurt	
Bowl of Fries 10 Fries with mayo & tomato sauce	



KIDS

Kids Chicken Nuggets 10 Served with chips and tomato sauce	
Kids Spaghetti (from 5pm) 10 Butter, parmigiano cheese	

PLEASE COME INSIDE TO SEE
OUR HOMEMADE CAKES AND ICE CREAM

10% Surcharge applied on weekends
20% Surcharge applied on public holidays

GFO No Added Gluten Option VGO Vegan Option V Vegetarian
GF No Added Gluten VG Vegan N Contains Nuts
We will endeavour to accommodate your dietary needs, however we cannot guarantee any traces of allergens. Please see staff if you have any concerns.

PIZZA

Available all day

Margherita V 22 San Marzano tomato, bocconcini mozzarella, basil	Veggie V 25 San Marzano tomato, zucchini, eggplant, capsicum, spinach, mushrooms, bocconcini mozzarella
Capricciosa 25 San Marzano tomato, mozzarella, leg ham, mushrooms, artichoke, Kalamata olives	Greek Lamb 26 San Marzano tomato Roast lamb, spinach, red onion, olives, feta & topped with tzatziki
Meat Lovers 26 Bocconcini mozzarella, leg ham, chicken, bacon, BBQ sauce	Salami 25 San Marzano tomato Calabrese salami, red onion, sliced capsicum, olives & bocconcini mozzarella
Hawaiian 24 San Marzano tomato, mozzarella, leg ham, pineapple	No half and half pizza / Gluten free base +6 

NIGHT MENU

Available from 4pm

STARTERS

Calamari 22 Fried Calamari with mayo on rocket	Pan Fried Salmon GF 33 Served with creamy mashed potato and broccolini
Trio of Dips GFO 17 House made capsicum, olive and tzatziki dip with toasted Turkish bread	Fish and Chips 26 Beer battered flathead served with house-made tartare sauce & fries
Cheesy Garlic Pizza GFO 12 Garlic oil, mozzarella and oregano	Chicken Caesar Salad GFO 26 Grilled chicken, cos lettuce, bacon, anchovies and croutons with a poached egg, parmesan and Caesar dressing
Nachos GF 19 Corn chips with mozzarella, tomato and bean sauce, sour cream, guacamole and pickled jalapeños add chicken +7	Veggie Burger 25 Spiced chickpea patty with beetroot relish, lettuce, tomato and mint yoghurt with a side of fries

MAINS

Rigatoni Ragu di Carne GFO 29 Beef and pork, 24hr slow cooked in Chianti red wine, melted in a San Marzano tomato sauce, grana parmigiana, ricotta mousse, basil	Scotch Fillet 300g 39 Served with fries OR mash and a side of red wine jus
Spaghetti Marinara GFO 33 Scallops, prawns, calamari & mussels with olive oil, chilli & garlic with cherry tomatoes	Chicken Parmigiana 29 Chicken schnitzel topped with napoli sauce, smoked ham and melted mozzarella with a side of fries add pineapple +2
Pumpkin Ravioli V 26 Roasted pumpkin, sage, burnt butter & whipped ricotta	Lamb Salad GFO, N 27 Pulled lamb, pearl couscous, roast cauliflower, kale, pomegranate, smoked almonds, dried cranberries, pickled red onion & mint yoghurt
Crispy Chicken Tacos 27 With smashed avocado, slaw, corn salsa & chipotle mayo	SIDES 
Chicken Involtni GF 29 Chicken stuffed with bocconcini, spinach, semi-dried tomato, wrapped in bacon served with creamy mashed potato & broccolini with a seeded mustard sauce	Greek Salad V 15 Lettuce, cucumber, tomato, capsicum, red onion, olives and feta tossed with lemon vinaigrette&olive oil
	Pear & Walnut Salad V 15 Rocket salad, sliced fresh pears, walnuts, grana, glaze of balsamic vinegar, olive oil
	Fries V 10