

Eggs on Toast GFO 14

Free Range Eggs - poached, scrambled or fried on sourdough toast

Extras

Gluten free bread	+3
Extra egg / hollandaise / house relish	+3.5
Tomato / roast mushrooms / spinach / feta hash brown	+4.5
Avocado / bacon / chicken / chorizo	+6
Poached salmon	+8

Toast GFO V 9

Sourdough, or light rye with butter & house made jam

GF Fruit Toast V 11

GF Precinct fruit toast served with butter & house made jam

Apple Bircher VG 19

Coconut and apple soaked oats, mixed seeds, cranberries, mango puree, fresh fruit, coconut yoghurt & toasted almond granola

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 chorizo +6
add bacon +6

Chilli Folded Eggs GFO, V 26

Scrambled eggs with grilled chorizo, romesco sauce, crumbled feta, dill & chives on sourdough
add avocado +6
add bacon +6

Buttermilk Waffle V, N 23

Caramelized poached pears, fresh berries, crushed pistachios, salted caramel, whipped vanilla ganache

Ham Hock Benedict GF 26

Homemade hash brown, two poached eggs, crispy potato skin, chili oil, apple cider hollandaise, pea & tendril salad

Corn Fritters GF, V, VGO 26

Smashed avocado, corn salsa, sour cream, rocket, house chilli jam with a poached egg
add salmon +8
add bacon +6

DAY MENU

Pokeado 27

Cured salmon, cucumber, edamame, carrot, coriander, pickled radish, smashed avocado, sriracha mayo & a poached egg on sourdough

Sous vide Salmon GF 27

Kipfler potatoes, dill creme fraiche, peas, avocado, poached egg & tendrils

Fordham's Sandwich GFO 23

Bacon, egg, lettuce, tomato, avocado, cheese, mayo on light rye with fries

Reuben GFO 23

Pastrami, cheese, sauerkraut, pickles, sriracha kewpie on light rye with fries

Chicken Schnitzel Burger 27

Chicken schnitzel, house slaw, herb aioli, tasty cheese, pickled cucumber & jalapeño with a side of fries
add bacon +6

Chicken Parmigiana 29

Chicken schnitzel topped with San Marzano tomato sauce, smoked ham and melted mozzarella with a side of fries
add pineapple +2

Super Salad V, N, VGO, GF 25

Wild rice, quinoa, dried cranberries, charred corn, rocket, feta, roast pumpkin & seed mix with an apple vinaigrette
add salmon +8
add chicken +6

Lamb Salad GFO, N 27

Pulled lamb, pearl couscous, roast cauliflower, kale, pomegranate, smoked almonds, dried cranberries, pickled red onion & mint yoghurt

Kids Chicken Nuggets 10

Served with chips and tomato sauce

Bowl of Fries 10

Fries with mayo & tomato sauce

PIZZA

Margherita V 22

San Marzano tomato, bocconcini mozzarella, basil

Capricciosa 25

San Marzano tomato, mozzarella, leg ham, mushrooms, artichoke, Kalamata olives

Meat Lovers 26

Bocconcini mozzarella, leg ham, chicken, bacon, BBQ sauce

Hawaiian 24

San Marzano tomato, mozzarella, leg ham, pineapple

Veggie (v) 25

San Marzano tomato, zucchini, eggplant, capsicum, spinach, mushrooms, bocconcini mozzarella

Gluten free base +6

No half and half pizza.

**PLEASE COME INSIDE TO SEE OUR
HOMEMADE CAKES AND ICE CREAM**

V	Vegetarian	VG	Vegan
GF	Gluten Free	GFO	Gluten Free Option
VGO	Vegan Option	N	Contains Nuts

Fordham's Milk Bar is the ideal space for your event!
To enquire please contact us via email at
accounts@fordhamsmilkbar.com.au



We will endeavour to accommodate your dietary needs, however we cannot guarantee any traces of allergens. Please see staff if you have any concerns.

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

STARTERS

Calamari	24
Fried Calamari with mayo on rocket	
Bruschetta (v) (gfo)	15
Tomato, basil, red onion, bocconcini & balsamic glaze on garlic focaccia	
Pumpkin & Tallegia Arancini V	18
Served with herb aioli (3)	
Spicy Salmon Rice Paper Crisps	24
Cured salmon, spicy mayo, pickled radish on rice paper crisps (2)	
Chicken Liver Parfait	16
House pickles, fruit chutney and a side of toasted bread	
Focaccia (v)	9
Toasted garlic bread, oregano	

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	
Spaghetti Marinara (gfo)	32
Scallops, prawns, calamari & mussels with olive oil, chilli, garlic & rocket	
Mushroom Gnocchi (v)	29
Porcini mushroom mix with a creamy sauce	
Creamy Pesto Rigatoni (gfo)	29
Creamy chicken pesto with sundried tomato	

NIGHT MENU

Scotch Fillet 300g	39
Served with fries and red wine jus	
Pan Fried Salmon	32
Served with creamy mashed potato and broccolini	
Fish and Chips	28
Beer battered flathead served with house-made tartare sauce & fries	
Lamb Salad	27
Pulled lamb, pearl couscous, roasted cauliflower, kale, pomegranate, smoked almonds, dried cranberries, pickled red onion & mint yoghurt	
Chicken Parmigiana	29
Chicken schnitzel topped with San Marzano tomato sauce, smoked ham and melted mozzarella with a side of fries add pineapple +2	

Wednesday night is parma night! All
parmas \$20 from 4pm.

SIDES

Greek Salad (v)	15
Lettuce, cucumber, tomato, capsicum, red onion, olives & feta tossed with balsamic glaze & olive oil	
Pear & Walnut Salad (v)	15
Rocket salad, sliced fresh pears, walnuts, grana, glaze of balsamic vinegar, olive oil	
Fries (v)	10

KIDS

Spaghetti	10
Butter, parmigiano cheese	
Chicken Nuggets	10
Served with chips and tomato sauce	

PIZZA

Margherita V	22
San Marzano tomato, bocconcini mozzarella, basil	
Capricciosa	25
San Marzano tomato, mozzarella, leg ham, mushrooms, artichoke, Kalamata olives	
Meat Lovers	26
Bocconcini mozzarella, leg ham, chicken, bacon, BBQ sauce	
Hawaiian	24
San Marzano tomato, mozzarella, leg ham, pineapple	
Veggie (v)	25
San Marzano tomato, zucchini, eggplant, capsicum, spinach, mushrooms, bocconcini mozzarella	

Gluten free base +6

Sunday night is pizza night! All
pizzas \$20 from 4pm.
No half and half pizza.

DESSERT

Affogato al caffe	15
House-made vanilla ice-cream, frangelico, espresso and pistachio biscotti	
Tiramisu	14
Lady fingers, dehydrated chocolate, coffee ice-cream	
Sticky Date Pudding	15
Warmed sticky date pudding with date puree, salted caramel sauce & vanilla ice-cream	
Fordhams' Ice Cream	6/8
See cabinet for flavours all made in-house	

