

BREAKFAST/LUNCH

*Available until 4pm

Eggs on Toast GFO 15

Sourdough toast topped with two free-range poached, fried or scrambled eggs, finished with microgreens & a touch of sea salt

Toast GFO V 10

Sourdough with butter & house made jam

GF Fruit Toast V 12

GF Precinct fruit toast served with a side of butter & house made jam

Apple Granola VGO 19

Apple & cranberry granola served with Greek yoghurt, seasonal fruit & spiced poached apple

Smashed Avocado VGO, GFO, V 24

Smashed avocado, olive & rosemary sourdough, lemon thyme, pickled red onion, a poached egg & goats cheese curd
add halloumi +7 / bacon +7/ extra egg +4

Chilli Golden Folded Eggs GFO 26

Scrambled eggs with crispy chilli oil, bacon jam, roasted sesame dressing, & spring onion on sourdough
add halloumi +7 / avocado +6 / bacon +7

Ricotta Pancakes V 22

Topped with seasonal fruit, mascarpone cream & maple syrup

Fordham's Breakfast GFO 27

Two free-range eggs cooked your way, served with, grilled sausage, mushroom, golden hash browns, tomato & sourdough toast

Breakfast Burger GFO, V 22

Fried egg, bacon, tasty cheese, hash brown, tomato relish & spinach

Mushroom Bruschetta GFO, V, VGO, 26 N

Medley mushroom served on sourdough toast with pesto, fresh parmesan & fried eggs
bacon +7

Gourmet Club Sandwich GFO 26

Grilled free-range chicken with crispy bacon, avocado, semi-dried tomatoes and baby gem lettuce on seeded bread with zesty lemon aioli & a side of fries

Grilled Steak Sandwich GFO 29

Porterhouse steak, caramelised onions, rocket and horseradish aioli on focaccia bread, served with fries & house-made pickles

Chicken Parmigiana 28

Crumbed chicken breast topped with Napoli sauce, ham, mozzarella & Parmesan, served with fries & garden salad

Grilled Chicken Tenderloin 27

Served with cos lettuce, cherry tomato, corn, chickpeas & lemon garlic dressing

Bowl of Fries 11

Served with aioli & tomato sauce

Extras

GF Bread 3.5	Mushroom 6	Bacon 7
Extra Egg 4	Spinach 6	Avocado 6
Hash Browns 4	Tomato 6	Breakfast Sausage 6
Feta 5	Halloumi 7	



Kids Chicken Nuggets 11

Served with chips and tomato sauce

Kids Pasta 11

Pappardelle served with napoli sauce

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

All pizzas large 12"

*Available all day

Margherita V 21

Whole peeled tomato sauce, bocconcini mozzarella, oregano & fresh basil

Tropicana 23

Whole peeled tomato sauce, bocconcini mozzarella, double smoked leg ham & pineapple

Vegetarian V 24

Whole peeled tomato sauce, bocconcini mozzarella, mushrooms, capsicum, black olives with a hint of garlic oil

Greek Lamb 27

Whole peeled tomato sauce, roast lamb, spinach, red onion, olives, feta & topped with tzatziki

Mushroom 24

Whole peeled tomato sauce, bocconcini mozzarella, fresh mushrooms, garlic oil & fresh basil

Spicy Sausage & Pepper 25

Whole peeled tomato sauce, Italian sausage, capsicum, red onion & bocconcini mozzarella

Diavola 26

Whole peeled tomato sauce, bocconcini mozzarella, salami, onion, black olives, capsicum & chilli

No half and half pizza / Gluten free base +4



NIGHT MENU *Available from 5pm, select items from 4pm

SIDES & SALADS

Cheesy Garlic Focaccia GFO 12

Garlic oil, mozzarella & oregano

Bruschetta Focaccia 19

Roma tomato, basil & balsamic glaze

Caprese Salad 18

Served with cherry tomato, basil oil & buffalo mozzarella

Eggplant Chips 14

Served with honey & aioli

Bowl of Fries 11

Served with aioli & tomato sauce

Crunchy Salad 22

Radicchio, iceberg, cos lettuce, vinaigrette sauce & hazelnut

PASTA

Gnocchi alla Sorrentina 25

Gnocchi tossed in a rich tomato sauce, topped with buffalo mozzarella & fresh basil

Rigatoni Pork Ragu 29

White pork ragu & fennel topped with parmesan

Pappardelle Al Ragù 27

Slow-cooked lamb ragù in a rich tomato sauce with garlic, rosemary, red wine & parmesan

Spaghetti Mussels 28

Black mussels, cherry tomato, chilli & garlic

*Gluten free pasta +4

DESSERT

Affogato al caffe 18

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

Fordham's Ice Cream 6/8

See cabinet for flavours all made in-house

PLEASE COME INSIDE TO SEE OUR
CAKE SELECTION

MAINS

Crispy Barramundi 32

Crispy skin barramundi served with Sicilian caponata (eggplant, capsicum, zucchini, celery & red onion)

Chicken Parmigiana 28

Crumbed chicken breast topped with Napoli sauce, ham, mozzarella & Parmesan, served with fries & garden salad

Crispy Skin Chicken Breast 30

Served with spinach & carrot puree

BEVERAGES

Coffee +1 alternative milks +0.5 decaf/double shot	5/5.5	Energise Smoothie Pineapple, strawberries, apple, pear, dates & oat milk	12
Tea English Breakfast/Peppermint/Chai/Green/ Lemongrass & Ginger/Earl Grey/Chamomile	5	Detox Smoothie Banana, blueberries, boysenberries, dates & almond milk	12
Hot Chocolate	5/5.5	Milkshakes with homemade ice-cream Strawberry/Chocolate/Vanilla/ Caramel	9
Matcha	5.5/6	Coke, Coke Zero, Lemonade	4.5
Chai Latte	6	Kids juice or milkshake	6
Iced Latte, Iced Long Black, Iced Chai	6	Sparkling Water San Pellegrino 250ml/1L	4.5/12
Iced Coffee, Iced Chocolate, Iced Mocha, Iced Matcha	8		
Freshly Squeezed Juice Orange/Apple/Ginger	11		



ALCOHOLIC BEVERAGES

WINE

SPARKLING	G/B
Coppabella Prosecco (Piccolo)	-/16
Wine x Sam "The Victorian" Prosecco	-/52
WHITE	
Thievin' Devlin Sauvignon Blanc	10/38
Jackson Estate Sauvignon Blanc	13/54
Twelve Signs Pinot Grigio	14/46
Criminal Minds Chardonnay	15/50
RED	
Theivin' Devlin Shiraz	10/38
Yarrowood Pinot Noir	14/50
Seabrook Lineage Shiraz	14/54
Clares Secret Cabernet Sauvignon	13/50
Wine X Sam "The Victorian" Primitivo (VG)	15/58

BEER

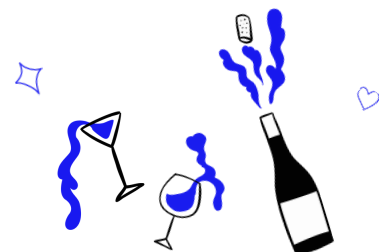
Peroni	10
Peroni 3.5 %	8
Furphy	8
Menabrea	11

SPIRITS

Gin & Tonic	15
Aperol Spritz	17

BYO

Wine only - corkage \$10



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SPACE FOR YOUR EVENT!

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events@fordhamsmilkbar.com.au

FOOD & DRINKS MENU

