

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 11

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

Apple Bircher VGO 19

House-made bircher muesli soaked in apple juice, served with fresh berries, toasted coconut, with a drizzle of honey

Avocado Toast VGO, GFO, V 23

Sourdough toast topped with avocado, grilled cherry tomatoes, feta, a drizzle of balsamic glaze and a poached egg
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, coriander & spring onion on sourdough
add halloumi +7 / avocado +6 / bacon +7

Blueberry Pancakes V 22

Blueberry pancakes served with maple syrup & whipped cream

Heritage Breakfast GFO 27

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

Corn Fritters GFO, V, VGO 26

Smashed avocado, corn salsa, sour cream, rocket & house chilli jam with a poached egg
add halloumi +7 / bacon +7

Gourmet Club Sandwich GFO 25

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 26

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

Chicken Parmigiana 26.5

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

Lamb Salad GFO, N 26

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

Soup of the Day 16

Please see specials board or ask one of our friendly staff

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 Brown 4	Tomato 6	Breakfast Sausage 6
Feta 5	Halloumi 7	



Kids Chicken Nuggets 10

Served with chips and tomato sauce

Kids Pasta 10

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 20

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

Tropicana 23

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

Vegetariana V 25

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

Greek Lamb 26

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

Fungi 23.5

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

Spicy Sausage & Pepper 24.5

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

Diavola 25.5

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

STARTERS & SIDES

Cheesy Garlic Pizza GFO 12

Garlic oil, mozzarella & oregano

Crispy Fried Calamari 19

Golden-fried calamari rings served with zesty lemon aioli & fresh parsley

Caprese Salad 18

Fresh sliced bocconcini, rocket & tomato dressed with house-made balsamic dressing finished with fresh basil leaves

Bowl of Fries 11

Served with aioli & tomato sauce

MAINS

Chicken Parmigiana 26.5

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

Crispy Fish & Chips 25

Beer-battered fish fillets served with fries, zesty lemon aioli, fresh rocket & fennel salad, drizzled with a light citrus dressing

Lamb Salad GFO, N 26

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

Grilled Steak Sandwich GFO 26

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

Grilled Veg & Halloumi Plate V 25.5

Grilled zucchini, capsicum and mushroom, served with grilled halloumi, drizzled with lemon and herb olive oil with a side of rocket & cherry tomato salad

PASTA

Gnocchi Con Pesto N 22

Gnocchi in a creamy basil pesto sauce, finished with toasted pine nuts & parmesan
add chicken +5

Gnocchi Siciliana 22.5

Eggplant, capsicum, olives & chilli in house-made tomato sauce

Spaghetti Carbonara 23

Double smoked ham and egg cooked in extra virgin olive oil with cream & parmesan

Pappardelle Al Ragù 25.5

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

Spaghetti Al Pescatore 26.5

Tiger prawns, black mussels, calamari, chilli & garlic in house-made tomato sauce

*Gluten free pasta +4

DESSERT

Affogato al caffe 15

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

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
Chai Latte	6	Coke, Coke Zero, Lemonade	4.5
Iced Latte, Iced Long Black, Iced Chai	6	Kids juice or milkshake	6
Iced Coffee, Iced Chocolate, Iced Mocha	8	Sparkling Water San Pellegrino 250ml/1L	4.5/12
Freshly Squeezed Juice Orange/Apple/Ginger	10		

ALCOHOLIC BEVERAGES

WINE

SPARKLING	G/B
Coppabella Prosecco (Piccolo)	-/14
Wine x Sam "The Victorian" Prosecco	-/50
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	12/48
Seabrook Lineage Shiraz	13/52
Clares Secret Cabernet Sauvignon	12/48
Wine X Sam "The Victorian" Primitivo (VG)	14/56

BEER

Peroni	9
Peroni 3.5 %	8
Furphy	8
Menabrea	11

SPIRITS

Gin & Tonic	14
Aperol Spritz	16

BYO

Wine only - corkage \$10



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SPACE FOR YOUR EVENT!

To enquire please contact us via email at
events@fordhamsmilkbar.com.au



FOOD & DRINKS MENU

