

# BREAKFAST/LUNCH

\*Available until 4pm

## Eggs on Toast GFO 14

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 & 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 25.5

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 with 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

### Soup of the Day 16

Please see specials board or ask one of our friendly staff

### Caprese Salad 18.5

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

### Bowl of Fries 11

Served with aioli & tomato sauce

## MAINS

### Chicken Parmigiana 25.5

Crumbed chicken breast topped with Napoli sauce, ham, mozzarella and 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

### Grilled Steak Sandwich GFO 26

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

### Gemista V 23.5

Stuffed capsicums with seasoned rice, herbs & a light tomato sauce

## PASTA

### Gnocchi Con Pesto N 22

Gnocchi in a creamy basil pesto sauce, finished with toasted pine nuts & parmesan

### Gnocchi Siciliana 22.5

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

### Spaghetti Carbonara 22.5

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

### Pappardelle Al Ragù 25.5

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

### Spaghetti Al Pescatore 26.5

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

## 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

<b>Coffee</b> +1 alternative milks +0.5 decaf/double shot	<b>5/5.5</b>	<b>Energise Smoothie</b> Pineapple, strawberries, apple, pear, dates & oat milk	<b>12</b>
<b>Tea</b> English Breakfast/Peppermint/Chai/Green/ Lemongrass & Ginger/Earl Grey/Chamomile	<b>5</b>	<b>Detox Smoothie</b> Banana, blueberries, boysenberries, dates & almond milk	<b>12</b>
<b>Hot Chocolate</b>	<b>5.5</b>	<b>Milkshakes with homemade ice-cream</b> Strawberry/Chocolate/Vanilla/ Caramel	<b>9</b>
<b>Chai Latte</b>	<b>6</b>	<b>Coke, Coke Zero, Lemonade</b>	<b>4.5</b>
<b>Iced Latte, Iced Long Black, Iced Chai</b>	<b>6</b>	<b>Kids juice or milkshake</b>	<b>6</b>
<b>Iced Coffee, Iced Chocolate, Iced Mocha</b>	<b>8</b>	<b>Sparkling Water</b> San Pellegrino 250ml/1L	<b>4.5/12</b>
<b>Freshly Squeezed Juice</b> Orange/Apple/Ginger	<b>10</b>		

# ALCOHOLIC BEVERAGES

## WINE

<b>SPARKLING</b>	<b>G/B</b>
Coppabella Prosecco (Piccolo)	-/14
Wine x Sam "The Victorian" Prosecco	-/56
<b>WHITE</b>	
Thievin' Devlin Sauvignon Blanc	9/36
Jackson Estate Sauvignon Blanc	12/48
Twelve Signs Pinot Grigio	11/44
Criminal Minds Chardonnay	12/48
<b>RED</b>	
Theivin' Devlin Shiraz	9/36
Yarrowood Pinot Noir	12/48
Seabrook Lineage Shiraz	12/48
Clares Secret Cabernet Sauvignon	12/48
Wine X Sam "The Victorian" Primitivo (VG)	14/56

## BEER

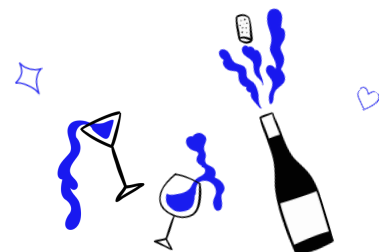
Peroni	9
Peroni 3.5 %	8
Furphy	8
Menabrea	11

## SPIRITS

Gin & Tonic	14
Aperol Spritz	16

## BYO

Wine only - corkage \$10



FORDHAM'S MILK BAR IS THE IDEAL  
SPACE FOR YOUR EVENT!

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



# FOOD & DRINKS MENU

