

DAY STARTER

KOKAKO ORGANIC COFFEE

All our coffees come as a standard double shot

Black	4.2
White	4.7
Mocha	5
Hot chocolate	4.7
Cold brew/ Batch brew	6
Iced latte	6.5
Iced chocolate/mocha	7.5
Matcha/beetroot/turmeric latte (served with coconut milk)	6
Chai Latte	5.5

EXTRA

Make it large	+0.5
Soy, almond, coconut milk	+0.8
Extra shot	+0.8
Vanilla/caramel/hazelnut shot	+0.8

ZEALONG ORGANIC TEA 6

Breakfast, Grey, Green, Icebreaker,
Lady gatsby, Sweet amber,
Aromatic oolong, Chamomile

FRESH COLD PRESSED JUICE 8

Orange juice
Apple juice
Beetroot & ginger juice

SMOOTHIES 9

GO GREEN

Kale, banana, kiwifruit, coconut
water

BERRY FIELDS

Mixed berry, honey, almond milk

ALL BLACK

Sesame, active charcoal, banana,
goji berry, coconut, chia seed

SHRUB 7

Feijoa, pear, thyme

BATCHWELL KOMBUCHA 9

Pineapple & ginger
Kokako Cascara

KARMA RANGE 5

Karma cola, Sugar free karma cola,
Lemmy lemonade, Lemmy lime
bitter, Gingerella

BEER & WINE

BEER

Brothers beer - lager 4.5% abv	10
Brothers beer - pale ale 5.5% abv	11
Brothers beer - IPA 6% abv	11
Piha beer - low tide lager 2.5% abv	9.5
Zeffer apple crumble 5.2% abv	11

CHAMPAGNE/ SPARKLING G B

NV Bollinger Special Cuvee, Ay, France	178
2018 Col De'Salici Prosecco, Italy	12 55
2017 Huai Sparkling Rose, Marlborough	80

WHITE

2019 Nautilus Sauvignon Blanc, Marlborough	12 55
2019 Nautilus Pinot Gris, Marlborough	12 58
2018 Theory&Practice Chardonnay, Hawke's Bay	13 60

ROSE

2019 Opawa Pinot Noir Rose, Marlborough	12 55
2019 Trinnes, Provence, France	56

RED

2016 Misha's vinyard 'Cantata' Pinot Noir, Central Otago	68
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ALL DAY MENU

WEEKDAYS 7AM-2.30PM

WEEKENDS 8AM-3PM

TOAST WITH YOUR CHOICE OF CONDIMENTS 8

HOUSE MADE STRAWBERRY JAM/ ORANGE MARMALADE/ WHIPPED RICOTTA/ FIX& FOGG PEANUT BUTTER/ VEGEMITE

EGGS ON TOAST 11

POACHED OR FRIED ON KUMARA SOURDOUGH OR GRAIN TOAST SCRAMBLED +1.5

FIELDS SEEDED LOAF (GF, VG) +2.5

SIDES

EGG/ TOAST 2.5

ROASTED TOMATOES/ WILTED SPINACH 4

MUSHROOMS/ HALLOUMI 5

FREE RANGE STREAKY BACON/ PORK & JALAPENO SAUSAGE 6

HOUSE CURED KING SALMON 7

MUSHROOM CONGEE (V) 16.5

WAKAME MISO BROTH, ENOKI, SHIITAKI MUSHROOM, ONSEN EGG, PICKLED REDISH, SPRING ONION, SORREL

SMASHED PUMPKIN ON TOAST (V) 19

SPICED PUMPKIN, CRISPY CHIC PEAS, CORIANDER, DUKKHA, KUMARA SOURDOUGH

FIELDS BENEDICT 19.5

OKONOMIYAKI, SPINACH, POACHED EGGS, OKONOMI HOLLANDAISE WITH STREAKY BACON OR TERIYAKI EGGPLANT OR HOUSE CURED SALMON +1.5

CHILLI SCRAMBLE (V) 18

SPRING ONION, CHILLI, SHALLOTS, CORIANDER, CHILLI DRESSING, FOLDED EGGS ON SCALLION PANCAKE

FIELDS BREAKFAST (GFO) 25

BACON, PORK AND JALAPENO SAUSAGE, MUSHROOM, GRILLED TOMATO, ROSTI, BAKED BEANS, KUMARA SOURDOUGH

HONEY BRULEE FRENCH TOAST (V) 18

THICK CUT BRIOCHE, THYME POACHED PEAR, SWEET DUKKAH, BLACK SESAME MASCARPONE, BERRY COULIS, SEASONAL FRUIT

RICOTTA HOTCAKE (V) 19.5

SALTED CARAMEL, BERRY MARSCARPONE, CARAMELISED SEEDS, ITALIAN MERINGNE, SEASONAL FRUITS

FIELDS SHAKSHUKA (V)(GFO) 18.5

KIMCHI SHAKSHUKA, SPRING ONION, BAKED EGGS, FETA, KUMARA SOURDOUGH

WAITAHA WAGYU BEEF BURGER 24

BRIOCHE BURGER BUN, WAITAHA WAGYU BEEF, BACON JAM, GOUDA CHEESE, SECRET SAUCE, DILL PICKLE, COS LETTUCE AND FRIES

TINGLING FRIED CHICKEN BURGER 22

BRIOCHE BURGER BUN, SPICY SLAW, CHILLI MAYO, SICHUAN PEPPER, FRIES

TERIYAKI GLAZED KING SALMON (GFO)(DF) 24

WARM GREEN TEA SOBA SALAD, BOK CHOI, GREEN BEAN, GINGER TAMARI DRESSING, LOTUS, CRISPY SHALLOTS AND POACH EGG.

WINTER WAMRER (VG)(GF) 19

SPICED ROASTED VEGETABLE, TAHINI CAULIFLOWER PUREE, PICKLED CABBAGE, QUINOA, KALE, CURRIED CHICKPEA

MUSHROOM GNOCCHI (V) 23

MIXED MUSHROOM, CARAMELISED ONION, PESTO, CASHEW CREAM, SAGE, TRUFFLE OIL, ALMOND, PARMESAN

FRIES WITH HONEY MUSTARD MAYO 7

WE WILL TAKE ALL REASONABLE EFFORTS TO ACCOMODATE YOUR DIETARY REQUIREMENTS. IF YOU HAVE ANY NEEDS OR ALLERGIES PLEASE INFORM YOUR SECTION WAITER.

BIG KIDS MENU

HALF EGGS ON TOAST 6

Poached, scrambled or fried on kumara
sourdough, grain or Fields' seeded loaf (GF,
VG)

CHAMPAGNE HAM AND CHEESE TOASTIE 8

KIDS PANCAKE (V) 9.5

With fresh fruit, maple syrup and vanilla
icecream

CHICKEN ON CHIPS 10

Buttermilk fried chicken

DRINKS

Fluffy 2

Kids hot chocolate 4

Kids iced chocolate 5

Cold-pressed Orange Juice 5



CATERING MENU

SAMMIES

SANDWICHES

SMALL \$5 each - LARGE \$8.5 each

- Bacon + egg bap w/ beetroot relish, mayo and greens
- Roast vege foldover w/ halloumi, tomato, pesto and beetroot relish (v)
- Ham + cheese sandwich w/ mayo, tomato and greens between fresh brioche
- Pastrami + sauerkraut w/ Dijon, gherkins and Swiss cheese between rye
- Smoked chicken bagel w/ beetroot relish, mayo, bacon, tomato and greens

WRAPS

\$8.50 each

- Smoked chicken, tomato and cheddar cheese w/ jalapeno slaw
- Falafel, tomato, carrot and pickled cabbage w/ hummus + pesto (vg)

SALADS

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(MINIMUM ORDER OF 5 SERVINGS)

SMALL \$6 each - LARGE \$9 each

- Potato, bacon, olive, mayo + chive (gf) (df)
- Cauliflower tabbouleh w/ grapes, tomato + cucumber (gf) (vg)
- Roast vege w/ lemon mustard dressing + almonds (v)
- Smoked chicken, avocado, bacon, croutons red onion + walnut

PROTEIN

\$7.50 per 100g

- Crispy skin salmon w/ miso glaze
- Lamb kofta w/ minted yoghurt
- Chicken skewer w/ satay sauce

MINI GOODIES

MINI FRITTATA (GF)

\$4.50 each

- Kumara, bacon + feta
- Asparagus, pea, mint + feta (v)
- Courgette, tomato, spinach + feta (v)

MINI QUICHE

\$4.50 each

- Salmon, capers, dill + cream cheese
- Chorizo, cheddar, mushroom + olive
- Roast vege, pesto + feta (v)

MINI BAKED GOODS

\$4.50 each

- Mini empanada
- Spiced pumpkin, spinach + cream cheese (v)
- Pork, cumin + mustard
- Sausage roll / spinach feta roll
- Bruschetta (horseradish crème, salmon, capers, dill)
- Crumbed potato + herb hash (v)



CATERING MENU

PLATTERS

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\$65 FOR 10 PEOPLE

- Seasonal fruits platter with chocolate sauce / strawberry sauce
- Antipasto - crackers, cheeses, salami, pastrami, sundried tomato and herbs butter, pesto
- Morning tea - mini scones (sweet or savoury), brioches (sweet or savoury), sundried tomato and spinach tarts, cheese + Vegemite twists
- Afternoon tea – roast veggie quiche, mini sausage rolls, mini lamb meatballs, salmon crostini w/ horseradish crème

SWEET STUFF

SWEETS

(CAN BE CUT IN MAX. 4 PIECES)

\$5 each

- Rocky road
- Chocolate brownie
- Ginger crunch
- Passion fruit mango slice (gf)
- Chocolate caramel slice

CAKES

(CAN BE CUT IN HALF ONLY)

\$6 each

- Chocolate and cherry cake
- Raspberry or chocolate lamington
- Victoria sponge

*Cakes filled and topped with flavoured mascarpone creams and assorted flavoured fruit fillings

DETAILS

ALL PRICES ARE GST EXCLUSIVE.

There is a minimum catering order of \$150 dollars. Over \$150 can be delivered within 2km of fields cafe. We require 48 hours notice for all catering orders.

Please order by email:
info@fieldscafe.co.nz

DIETARY REQUIREMENTS

Please let us know of any dietary requirements- we are able to cater to all.

CONTACT

Phone - 09 414 5888
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