

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 americano	5.5
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/oat/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

'Frankly Fresh' Orange juice
Apple juice
Beetroot & ginger juice

SMOOTHIES 9

GO GREEN

Kale, banana, kiwifruit, coconut water

BERRY FIELDS

Mixed berry, honey, coconut milk

ALL BLACK

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

CHINOTTO 8

House-made spiced orange soda

BATCHWELL KOMBUCHA 9

Pineapple & ginger
Kokako Cascara

KARMA RANGE 5

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

DRINK AT FIELDS

MIMOSA 15

Fresh pressed orange juice, prosecco

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 cider 5.2% abv	11

SPARKLING WINE G B

2017 Huai Sparkling Rose, Marlborough	75
2018 Col De'Salici Prosecco, Italy	12 55

WHITE WINE

2019 Nautilus Sauvignon Blanc, Marlborough	12 55
2019 Nautilus Pinot Gris, Marlborough	12 58
2018 Theory & Practice Chardonnay, Hawke's Bay	13 62

ROSE/RED WINE

2019 Opawa Rose, Marlborough	12 55
2019 Trinnes Rose, Provence, France	56
2016 Misha's vinyard 'Cantata' Pinot Noir, Central Otago	14 68

FIELDS

SPRING MENU

WEEKDAYS 7AM-2.30PM
WEEKENDS 8AM-3PM

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE
VO VEGETARIAN OPTION
GFO GLUTEN FREE OPTION

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

EGGS YOUR WAY

POACHED, FRIED OR SCRAMBLED
ON KUMARA SOURDOUGH OR GRAIN TOAST
FIELDS SEEDED LOAF (GF, VG) +2.5

SIDES

EGG 2.5
KUMARA SOURDOUGH/GRAIN TOAST 2.5
SEEDED LOAF 3.5
ROASTED TOMATOES/WILTED SPINACH/ROSTI 4
MUSHROOMS/HALLOUMI/AVOCADO 5
FREE RANGE STREAKY BACON/PORK&JALAPENO SAUSAGE 6
HOUSE CURED KING SALMON 7

MATCHA CHIA PUDDING (V)(GF)

CHOCOLATE SOIL, BERRY GEL, SEASONAL FRUIT

SMASHED AVOCADO (VO)

VINE TOMATO, GOAT CHEESE WHIP, RED QUINOA, KUMARA SOURDOUGH
ADD PROSCIUTTO + 5

FIELDS BENEDICT

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

HANGOVER HASH (GF)

RAS EL HANOUT SPICED AGRIA, CHORIZO, RED PEPPER SALSA, SOUR CREAM, FRIED EGG, CORIANDER

CHILLI SCRAMBLE (V)(GF)

SPRING ONION, CHILLI, SHALLOTS, CORIANDER, CHILLI DRESSING, FOLDED EGGS ON POTATO ROSTI

TRUFFLE MUSHROOM MEDLEY (V)

GOAT CHEESE, PINENUTS, BASIL, TRUFFLE OIL, KUMARA SOURDOUGH

11.5

CAN'T DECIDE (GFO)

BACON, PORK & JALAPENO SAUSAGE, MUSHROOM, VINE TOMATO, ROSTI, SMASHED AVOCADO, CHIA PUDDING, POACHED EGG, KUMARA SOURDOUGH

26

CORN CROQUETTES (V)

CORN PUREE, COURGETTE AND COS SALAD, HONEY MUSTARD MAYO, PICKLES ONION, RADISH
ADD CHORIZO +5

19.5

BREAD N BUTTER PUDDING (V)

MIXED BERRY, PISTACHIO CRUMBLE, STRAWBERRY ICECREAM, SEASONAL FRUIT, SALTED CARAMEL SAUCE

18.5

BUCKWHEAT HOTCAKE (V)(GF)

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

18.5

WAITAHA WAGYU BEEF BURGER

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

24

CRISPY CHICKEN BURGER

BRIOCHE BURGER BUN, BUTTERMILK FRIED CHICKEN THIGH, KIMCHI SLAW, PICKLED DAIKON, GOCHUJANG SAUCE AND FRIES

23

FIELDS LAKSA

PRAWNS, LINGUINE, SPRING ONION, CARROT, MUNG BEAN, PEANUTS

22.5

ALWAYS GREEN (VG)(GF)

RED QUINOA, BROCCOLI, GREEN BEAN, PEA PUREE, TOFU, PRESERVED LEMON AND JALAPENO DRESSING
ADD POACHED EGG OR TRUFFLE MUSHROOM +2.5

18.5

FRIES WITH HONEY MUSTARD MAYO

8

BIG KIDS MENU

HALF EGGS ON TOAST 5

Poached, scrambled or fried on
kumara sourdough

Or grain

Or homemade seeded loaf (gf, vg) +2.5

CHAMPAGNE HAM AND CHEESE TOASTIE 8

MINI RICOTTA HOT CAKE (V) 10

Italian meringue, fresh fruit, butterscotch
sauce, strawberry ice cream

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

ALL PRICES ARE GST EXCLUSIVE

Email - hello@fieldscafe.co.nz
Social - @fieldscafe_albany

4 Appian Way, Albany
Phone - 09 415 4888



SAVOURY

(MIN ORDER - 4 PORTIONS PER ITEM AND VARIATION)

SANDWICHES - \$8.5
(CAN BE CUT IN HALF)

- Free range bacon, egg, relish
- House cured salmon, cream cheese, pickled onion
- Reuben sandwich
- Smoked chicken, avocado, brie
- Mushroom and halloumi
- Ham, tomato, cheese
- Salami, pesto, caramelised onion
- Japanese chicken katsu
- Spicy beef brisket and slaw

WRAP - \$8.5
(CAN BE CUT IN HALF)

- Fried chicken
- Smoked chicken
- Pulled lamb shoulder
- Chickpea falafel (VG)
- Roast vegetable (V)

SAVOURY

(MIN ORDER - 4 PORTIONS PER ITEM AND VARIATION)

SPRING ROLL - \$7.5

- Tofu
- Chicken
- Prawn

QUICHE - \$8

- Ham, cheese, tomato
- Salmon, spinach, cream cheese
- Chorizo and caramelised onion
- Mushroom and feta (V)

PIE - \$8

- Beef mince and cheese
- Butter chicken
- BBQ pork
- Creamy chicken and mushroom

SAUSAGE ROLL - \$8
SERVED WITH PLUM SAUCE

- Cumin Lamb
- Beef
- Lamb

SALADS

\$50 FOR 6-8 PEOPLE

- BEET SALAD - Red and gold beetroot, quinoa, feta, walnuts, citrus dressing
- CURRY CAULIFLOWER - Chickpeas, tomato, mesclun, sweet chilli sauce, spiced yoghurt
- RAW CAULIFLOWER - Cauliflower rice, spring onion, cashew nuts, curry
- VERMICELLI NOODLE SALAD - Spring onion, peanut, mung bean, sesame seeds, mint, radish, carrot, courgette and vietnamese dressing
- GO GREEN - Broccoli, green bean, baby spinach, sliced almond with lemon mustard dressing
- POTATO SALAD - Gourmet potato, chives, olives, bacon, mesclun
- CAESAR SALAD - Smoked chicken, bacon chunks, Cos lettuce, parmesan cheese, soft boiled eggs
- PASTA SALAD - Courgette, olives, sundried tomato, pesto, tomato
- QUINOA TABOULEH - Quinoa, cucumber, tomato, red onion, capsicum, mint and parsley
- ROAST VEGE SALAD - Cauliflower, pumpkin, kumara, sliced almond and balsamic dressing

CATERING MENU

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PLATTERS

FOR 10 PEOPLE

- MORNING TEA - \$65
- Sweet and Savoury Scones (V), brioche, Mini spinach and tomato Frittata(V, GF), Vegemite twist with tomato relish(V), house made jam and butter
- AFTERNOON TEA - \$70
- Mini Mushroom and feta Quiche (V), mini Sausage roll, Mini corn croquettes (V), satay chicken skewer (GF) with plum sauce and lime crema
- SEASONAL FRUIT (V, EF, GF) - \$58
- Seasonal fruit with honey yoghurt and chocolate sauce
- CHARCUTERIE - \$65
- Serrano ham, Mahy farm chorizo, salami, coppa, olives, house pickles, crackers, lavoush, assorted house baked bread
- ANTIPASTO - \$65
- Chicken liver pate, beetroot hummus and relish, whipped feta, olives, baba ghanoush, selection of cheese, crackers and lavoush

SWEETS

SWEET BRIOCHE - \$4.5
(MIN ORDER - 6 OF EACH VARIATION)

- Peanut butter and banana
- Raspberry and white chocolate

SCONE - \$4.5
(MIN ORDER - 6 OF EACH VARIATION)

- Date
- Cheese

FRUIT DANISH - \$4.5

DOUGHNUT - \$5
(MIN ORDER - 4 OF EACH VARIATION)

- Raspberry
- Chocolate Ganache

COOKIE - \$3.5

- Afghan
- Peanut butter

SWISS ROLL - \$50 (8 SLICES)

- Passionfruit swiss roll
- Chocolate swiss roll
- Matcha swiss roll

SWEETS

SLICES - \$5
(CAN BE CUT IN MAX. 4 PIECES)

- Chocolate raspberry brownie
- Caramel slice
- Ginger and pistachio slice
- Coconut caramel slice (GF)
- Mango passionfruit slice (GF)

CAKE - \$6
(CAN BE CUT IN MAX. 2 PIECES)

- Vanilla and mixed berry sponge
- Chocolate sponge
- Plum and white chocolate sponge
- Lemon and coconut sponge
- Carrot cake
- Raspberry lamington
- Chocolate lamington

CHEESECAKE - \$7

- Strawberry
- Passionfruit
- Oreo
- Raw cheesecake (VG)

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

We require 48 hours notice for all catering orders. We offer free delivery within 5km of Fields for orders over \$250.

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