

## 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 |

## 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  
SEDED LOAF 3.5  
ROASTED TOMATOES/BABY SPINACH/ROSTI 4  
MUSHROOMS/HALLOUMI/AVOCADO 5  
FREE RANGE STREAKY BACON/PORK&JALAPENO SAUSAGE 6  
HOUSE CURED KING SALMON 7

## TROPICAL PUDDING (VG)(GF)

COCONUT CHIA PUDDING, MANGO COULIS, TOASTED COCONUT CHIPS,  
SEASONAL FRUITS

## SMASHED AVOCADO (V)

VINE TOMATO, FETA WHIP, RED QUINOA, BEETROOT YOGHURT, POACHED EGG,  
KUMARA SOURDOUGH

## FIELDS BENEDICT

CHARRED CORN BREAD, BABY SPINACH, POACHED EGGS, CHIPOTLE DRESSING,  
PAPRIKA HOLLANDAISE  
WITH STREAKY BACON, MUSHROOM OR  
HOUSE CURED KING SALMON +1.5

## HANGOVER HASH (GF) (VO)

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, BASIL PESTO, TRUFFLE OIL, CAMELISED ONION, POACHED EGG,  
KUMARA SOURDOUGH

## ALWAYS GREEN (VG)(GF)

RED QUINOA, BROCCOLI, GREEN BEAN, PEA PUREE, TOFU,  
PRESERVED LEMON AND JALAPENO DRESSING

11.5

## CAN'T DECIDE (GFO)

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

26

## KING SALMON STEAK

ISRAELI COUSCOUS SALAD, TOMATO, ASPARAGUS, HARISSA DRESSING

24.5

## HONEY BRULEE FRENCH TOAST (V)

PISTACHIO, DUKKAH, BERRY GEL, THYME POACHED PEAR, BLACK SESAME MASCARPONE,  
SEASONAL FRUIT

18.5

## BUCKWHEAT HOTCAKE (V)(GF)

ITALIAN MERINGNE, WHITTAKER'S DARK CHOCOLATE, BERRY MARSCARPONE, CAMELISED  
SEEDS, SEASONAL FRUIT, SALTED CAMEL

18.5

## FIELDS BEEF BURGER

DOUBLE BEEF PATTIES, BRIOCHE BURGER BUN, CAMELISED ONION, BACON JAM,  
SMOKED CHEESE, JALAPENO, CRISPY SHALLOTS, LETTUCE, FRIES

24

## FIELDS CHICKEN BURGER

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

23

## PRAWN LINGUINE

PRAWN CUTLET, CHORIZO, RED CHILI, GARLIC, ROCKET, PARMESAN, CITRUS DRESSING

22.5

## FRIES WITH HONEY MUSTARD MAYO

8

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|     |                    |
|-----|--------------------|
| 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.

# 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](mailto: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

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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](mailto:hello@fieldscafe.co.nz)