

DAY STARTERS

KOKAKO ORGANIC COFFEE

All our coffees come as a standard double shot

Black	4.2
White	4.7
Mocha	5
Hot chocolate	4.7
Batch brew	6
Cold brew	6
Iced americano	5.5
Iced latte / Chocolate / Mocha	7.5
Spiced chai	5.5
Speciality latte	6
(made with coconut milk)	
Matcha / Beetroot / Turmeric	

EXTRAS:

Soy, almond, coconut milk	+0.8
Add a shot:	
Vanilla, caramel, hazelnut	+0.8

ZEALONG ORGANIC TEA 6

Breakfast, Grey, Green, Lady Gatsby, Icebreaker, Sweet Amber, Aromatic Oolong, Chamomile

ANTIPODES 6

Antipodes Sparkling Water 500ml

SMOOTHIES 9

GO GREEN

Kale, avocado, banana, kiwifruit, coconut water

BERRY FIELDS

Açai berry, mixed berry, honey, almond milk

ALL BLACK

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

COLD PRESSED JUICE 8

Orange juice
Apple juice
Beet, carrot & ginger

SODA 7

Longan, date & honey
Spiced orange

BATCHWELL KOMBUCHA 9

Pineapple & Ginger
Kōkako Cascara

KARMA RANGE 5

Karma Cola, Sugar Free Karma Cola, Lemmy Lemonade, Lemmy Lime And Bitters, Gingerella

DAY STARTERS

BEER + WINE

BEER ON TAP

Brothers Beer - Lager 4.5% ABV 10

BEER BY THE BOTTLE

Brothers Beer - Pale Ale 5.5% ABV 11

Brothers Beer - Leisure Time Lager 4.5% ABV 11

Brothers Beer - IPA 6% ABV 11

Piha Beer - Low Tide Lager 2.5% ABV 9.5

Zeffer Apple Crumble 5.2% ABV 10

CHAMPAGNE

Nv Bollinger Special Cuvee, Ay, France 178

SPARKLING

2018 Col De' Salici Prosecco, Italy 11 52

2016 Huia Sparkling Brut Rose, Marlborough 80

WHITE

2019 Nautilus Estate Sauvignon Blanc, Marlborough 11 49

2018 Theory & Practice Chardonnay, Hawke's Bay 12 58

2019 Nautilus Estate Pinot Gris, Marlborough 54

ROSE

2019 Opawa Pinot Noir Rose, Marlborough 10 48

2019 Triennes, Provence, France 11 53

RED

2016 Misha's Vineyard 'Cantata' Pinot Noir, Central Otago 14 68

2016 Black Barn Merlot/Cabernet, Marlborough 68

BEER + WINE

EAT ALL DAY

EGGS ON TOAST 11

Poached or fried on kumara sourdough
Scrambled +1.5
House made seeded loaf (GF, VG) +2.5

TOAST WITH YOUR CHOICE OF TWO CONDIMENTS 8

House made strawberry jam / Orange marmalade / Whipped ricotta / Fix & Fogg super crunchy peanut butter / Vegemite

MAKE IT YOUR OWN

Extra egg 2.5
Roasted tomatoes / Wilted spinach / Extra toast 4
Mushrooms / Half avocado / Halloumi 5
Mahy free farmed loin bacon/ Pork and jalapeno sausage 6
House cured king salmon 7

STEEL CUT BIRCHER MUESLI (V) (VGO) 16

Zealong tea-soaked steel cut oats, granola, fresh fruits, lemon and ginger foam, rose water gel

SMASHED GREEN BEANS ON TOAST (V) 19

Edamame and broad bean smash, ricotta, mint, lotus, nori crisp, fennel poached egg on kumara sourdough.

FIELDS BENEDICT 19.5

Okonomiyaki, spinach, poached eggs, okonomi hollandaise with: Mahy farm loin bacon OR Miso eggplant

CHILLI SCRAMBLE (V) 18

Spring onion, chilli, shallots, coriander, chilli dressing, folded eggs on bing

EAT ALL DAY

RICOTTA HOT CAKE (V)	18
Italian meringue, fresh fruits, butterscotch sauce, passionfruit ice cream	
CORN CROQUETTES (V)	19.5
Corn puree, chorizo, courgette and cos salad, honey mustard mayo, corn shoots, watermelon radish Add Chorizo +4	
TINGLING FRIED CHICKEN BURGER	22
Brioche burger buns, sriracha aioli, sichuan pepper, spicy slaw, fries and honey mustard mayo	
MISO GLAZED KING SALMON	24
Tomato cauliflower rice, cucumber watercress salad, caper labneh, crumbed egg	
SUMMER BOWL (V) (VGO)	19
Candy walnuts, gold beetroot, honey dressing, beetroot caviar, watercress, feta, radishes, truffle crumbs	
MUSHROOM GNOCCHI (V)	23
Mixed mushroom, spinach pesto, sage, truffle oil, parmesan	
CHARRED CAULIFLOWER (V) (GF) (VGO)	20
Cashew cream, cauliflower salad, sultana and caper dressing, quinoa tabbouleh, sumac and sorrel	
FRIES WITH HONEY MUSTARD MAYO	7
LYCHEE RAINDROP CAKE (VGO)	14
Chocolate soil, matcha, strawberry compote, basil.	

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

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

SALAD

(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)

4 appian way, albany
Phone - 09 414 5888
info@fieldscafe.co.nz
@fieldscafe_albany



CATERING MENU

PLATTERS

PLATTERS \$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
info@fieldscafe.co.nz
@fieldscafe_albany

4 appian way, albany
Phone - 09 414 5888
info@fieldscafe.co.nz
@fieldscafe_albany

