

# FIELD · BLACK

## coffee by inglewood

white / black	4
mocha / hot chocolate	4.5
chai latte	5
iced latte	4
affogato	6
iced coffee w/ice cream	7
iced chocolate w/ice cream	7
make it decaf	+0.5
milk lab almond / coconut / lactose free	+0.5
bonsoy soy	+0.5
minor figures oat	+0.5

## batch brew

5

## organic tea by chamellia

5

english breakfast	earl grey
peppermint	chamomile
gun powder green	lemongrass + ginger

## fizz

sparkling water	3.5
coca-cola	4
coca-cola (no sugar)	4
lemon lime bitters	4.5

## milkshakes

6.5

chocolate	caramel
strawberry	vanilla
choc mint	banana
cookies + cream	

## wine

9/36

coppabella prosecco	
citrus, sherbet, fresh green apple finish	
seabrook lineage pinot grigio	
ripe pear, spice, deliciously fresh	
clare's secret rose	
raspberry, cherry, crisp, dry	
yarrowood pinot noir	
savoury cherry, a hint of spice, silky	

## organic cold-pressed juices

cloudy apple	6.5
orange	6.5
botanical (organic - apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger)	8
immunity (organic - orange, carrot, pineapple, celery, turmeric, lemon)	8
antiox (organic - apple, raspberry, passionfruit, rhubarb)	8

## smoothies

10

the field black (pineapple, blackberry, vanilla extract, dates, activated charcoal, flaked coconut, almond milk)	
greener colada (pineapple, coconut, spinach, kale, coconut milk)	
triple berry (strawberries, raspberries, blueberries, mint, coconut milk)	
banana oatmeal (banana, chia seeds, cinnamon, oats, almond milk, honey)	
tropical (pineapple, mango, passionfruit, coconut milk)	
add protein powder to smoothie (v)	+1
add shot of coffee to smoothie	+0.5

## beer

james boag's premium light	7.5
furphy refreshing ale	8
brunswick bitter	8

## brunch cocktails

mimosa (prosecco, orange juice)	10
aperol spritz (aperol, prosecco, sparkling water)	12
bellini (peach purée, prosecco)	12
salted caramel martini (vanilla vodka, baileys, caramel syrup)	14
espresso martini (vodka, kahlua, brewed espresso coffee)	14
bloody mary (vodka, tomato juice, unique blend of 5 savoury peppers)	14

scan the qr code to check-in for  
contact tracing, view our visual  
menu and explore field black.



you can also visit  
<https://fieldblack.com.au/start>

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- shakshuka** 19  
house-made shakshuka w/roasted capsicums, pumpkin, fried eggs, falafel crumb. served with toasted pita bread. (vg, df, vo, gfo)  
*add sujuk +5*  
*vegan option swaps egg with a house-made falafel*
- porridge** 17  
house-made granola porridge, fresh berries, apples, seed crackers, mint, dehydrated raspberries, honey. (vg, vo)  
*lactose free/coconut/almond/soy milk +1.5*
- chilli scramble** 20  
asian inspired chilli scramble eggs served on sourdough toast, house-made chilli oil, sambal, spring onions, crispy shallots, puffed rice. (vg, df, gfo)  
*add bacon / smoked salmon / sujuk +5*
- make your own poke bowl** 21  
select your base: black rice, soba noodles.  
select your protein: beef brisket, bbq pulled pork, fried tofu, smoked salmon.  
select four sides: avocado, edamame beans, pickled carrots, charred corn, kimchi, mushrooms, pumpkin, pickled cucumber, house-made slaw, poached egg.  
select your dressing: lemon vinaigrette, miso sesame.
- sautéed wild mushrooms** 20  
served with verjuice, salsa verde, stracciatella, cashew miso purée, dukkah, poached egg and crispy enoki. served on sourdough toast. (vg,gfo, dfo, vo)  
*vegan option uses premium vegan feta*
- reuben sandwich** 19  
slices of sourdough toast piled with pastrami, swiss cheese and loaded with sauerkraut and a house-made russian dressing. served with parmesan dusted fries + sliced pickles.
- tavche gravche** 18  
our spin on a traditional macedonian dish. slow cooked beans in a tangy tomato base, toasted pita bread, parsley mint salad. (vg, v, gfo, df)  
*add sujuk +5 add fried egg +3 add danish feta +5*
- ricotta hotcakes** 20  
house-made baked ricotta hotcakes, butterscotch sauce, fresh berries, mascarpone, pashmak, fresh mint. (vg)
- eggs on toast / build your own** 11.5  
two poached, fried or scrambled eggs on sourdough toast. (vg, df)
- smashed avo** 19  
smashed avocado served on sourdough toast, vegan feta, turmeric pickled shallots, dukkah, radish, seed crackers, beetroot purée, zucchini relish. (v, vg,df, gfo) *[option to swap to danish feta]*  
*add poached egg +3 add bacon / smoked salmon / sujuk +5*
- eggs benedict** 21  
24-hour braised beef brisket, poached eggs, house-made hash brown, chipotle hollandaise, pickled snow pea, tendrils salad. (gf, dfo, vgo)
- tacos** 18  
house-made corn fritter, pickled chillies, avocado, salsa roja, pickled red cabbage on a white corn tortilla. (gf, df, v, vg)  
*add beef brisket +6 add bbq pulled pork +6*
- mexican bowl** 19  
house-made corn fritter, black rice, charred corn pico de gallo, pickled chillies, charred onions, avocado, jalapeno cashew purée, salsa roja. (v, gf, df, vg)  
*add bbq pulled pork +6*  
*add smoked salmon +6*  
*add egg +3 add tofu +5*
- japanese superfood salad** 18  
mixed grain salad, edamame beans, spring onions, sliced radish, charred broccolini, kale, seaweed, crispy shallots, miso sesame dressing. (v, vg, df)  
*add kimchi +3 add smoked salmon +6*
- fried chicken burger** 21  
fried chicken, house-made slaw, chorizo aioli, swiss cheese on a black brioche bun. served with parmesan dusted fries + house-made sliced pickles.
- turkish breakfast** 24  
two fried eggs, green olives, grilled halloumi, sujuk, house-made beetroot hummus, grilled tomatoes, toasted pita bread. (gfo, dfo, vgo)  
*add mushrooms / falafel +5 add bacon +5 smoked salmon +6*
- brunch gnocchi** 21  
house-made pan-fried gnocchi, sautéed pumpkin, stracciatella cheese, pumpkin purée, seed crackers, crispy sage. (vg)
- brunch board for two** 39  
chefs selection of items served with toast + eggs your way. (dfo, gfo vo, vgo)  
vegan + vegetarian options available

sides	kids (12 yo & under)	
extra egg / extra toast / relish / hollandaise	3 ea	v = vegan
feta / halloumi / spinach / mushrooms / sujuk	5 ea	vo = vegan option
bacon / smashed avo / hash brown / roasted tomato	5 ea	vg = vegetarian
beef brisket / smoked salmon / bbq pulled pork	6 ea	vgo = vegetarian option
parmesan dusted fries (main serve)	8.5	gf = gluten free
		gfo = gluten free option
		df = dairy free
		dfo = dairy free option