

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	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

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	
savory cherry, a hint of spice, silky	

organic cold-pressed juices

8

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

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, mixed berries, oats, almond milk)	
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	10
(prosecco, orange juice)	
aperol spritz	12
(aperol, prosecco, sparkling water)	
strawberry orange rosé spritzer	12
(rosé, strawberry, orange juice, sparkling water)	
bellini	12
(peach purée, prosecco)	
espresso martini	14
(vodka, kahlua, brewed espresso coffee)	
bloody mary	14
(vodka, tomato juice, worcestershire + tabasco sauce)	

in-line with government regulations, please scan the qr-code to check-in.

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<p>shakshuka 19 housemade shakshuka w/roasted capsicums, pumpkin, fried egg, falafel crumb. served with toasted pita bread. (vg, df, vo, gfo) <i>add sujuk +5</i> <i>vegan option swaps egg with a housemade falafel</i></p>	<p>smashed avo 18 smashed avocado served on sourdough toast, vegan feta, tumeric pickled shallots, dukkah, radish, seed crackers, beetroot purée, zucchini relish, sourdough toast. (v, vg,df, gfo) <i>option to swap to danish feta</i> <i>add poached egg +3 add bacon / smoked salmon / sujuk +5</i></p>
<p>porridge 17 housemade granola porridge, fresh berries, apples, seed crackers, mint, dehydrated raspberries, honey. (vg, vo) <i>lactose free/coconut/almond/soy milk +1.5</i></p>	<p>eggs benedict 21 24 hour braised beef brisket, poached eggs, housemade hash brown, chipotle hollandaise, pickled snow pea tendrils salad. (gf, dfo, vgo)</p>
<p>chilli scramble 20 asian inspired chilli scramble eggs served on sourdough toast, housemade chilli oil, sambal, spring onions, crispy shallots, puffed rice. (vg, df, gfo) <i>add bacon / smoked salmon / sujuk +5</i></p>	<p>tacos 18 housemade corn fritter, pickled chillis, avocado, salsa roja, pickled red cabbage on a white corn tortilla. (gf, df, v, vg) <i>add beef brisket +6 add bbq pulled pork +6</i></p>
<p>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, housemade slaw, poached egg. select your dressing: lemon vinaigrette, miso sesame. <i>additional protein +6 additional sides +3</i></p>	<p>mexican bowl 18 housemade corn fritter, black rice, charred corn pico de gallo, pickled chillies, charred onions, avocado, jalapeno cashew purée, salsa roja. (v, gf, df, vg) <i>add bbq pulled pork +6</i> <i>add egg +3 add tofu +5</i></p>
<p>sautéed wild mushrooms 20 served with verjuice, salsa verde, stracciatella, cashew miso purée, dukkah and crispy enoki. served on sourdough toast. (vg,gfo, dfo, vo) <i>vegan option uses premium vegan feta</i></p>	<p>japanese superfood salad 18 mixed grain salad, edamame beans, spring onions, sliced radish, charred broccolini, kale, seaweed, crispy shallots, miso sesame dressing. <i>add kimchi +3 add smoked salmon +6</i></p>
<p>reuben sandwich 19 slices of sourdough toast piled with pastrami, swiss cheese and loaded with sauerkraut and a housemade russian dressing. served with parmesan dusted fries + housemade sliced pickles.</p>	<p>fried chicken burger 21 fried chicken, housemade slaw, chorizo aioli, swiss cheese on a black brioche bun. served with parmesan dusted fries + housemade sliced pickles.</p>
<p>tavche gravche 18 traditional macedonian dish. slow cooked beans in a tangy tomato base, toasted pita bread, parsley mint salad. (vg, v, gfo, df) <i>add sujuk +5 add fried egg +3 add danish feta +5</i></p>	<p>turkish breakfast 21 two fried eggs, green olives, grilled haloumi, sujuk, housemade beetroot hummus, grilled tomatoes, toasted pita bread. (gfo, dfo, vgo) <i>add mushrooms / falafel +5 add bacon / smoked salmon +6</i></p>
<p>ricotta hotcakes 20 housemade baked ricotta hotcakes, butterscotch sauce, fresh berries, mascarpone, pashmak, fresh mint (vg)</p>	<p>gnocchi 22 housemade pan-fried gnocchi, sauteed pumpkin, stracciatella, pumpkin purée, seed crackers, crispy sage (vg)</p>
<p>eggs on toast / build your own 11.5 two poached, fried or scrambled eggs on sourdough (vg, df)</p>	<p>brunch board for two 44 chefs selection of items served with toast + eggs your way. vegan + vegetarian options available (dfo, gfo vo, vgo)</p>

<p>sides</p> <p>extra egg / extra toast / relish / hollandaise 3 ea feta / halloumi / spinach / mushrooms / roast tomato 5 ea bacon / smashed avo / hash brown / sujuk 5 ea beef brisket / smoked salmon / bbq pulled pork 6 ea parmesan dusted fries (main serve) 8.5</p>	<p>kids (12 yo & under)</p> <p>peanut butter + jam jaffle 9 rainbow cheese toastie 9 scrambled eggs + bacon 10 nuggets + fries 11</p>	<p>v = vegan vo = vegan option vg = vegetarian vgo = vegetarian option gf = gluten free gfo = gluten free option df = dairy free dfo = dairy free option</p>
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Customer's requests will be catered for to the best of our ability, however ultimately the decision to dine on the premises is the responsibility of the consumer.
15% surcharge applies on public holidays.