

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

english breakfast	earl grey	5
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

chocolate	caramel	6.5
strawberry	vanilla	

wine

coppabella prosecco 9/36
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

cloudy apple	8
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

the field black (pineapple, blackberry, vanilla extract, dates, activated charcoal, flaked coconut, almond milk)	10
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 (prosecco, orange juice)	10
aperol spritz (aperol, prosecco, sparkling water)	12
strawberry orange rosé spritzer (rosé, strawberry, orange juice, sparkling water)	12

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.

you can also visit
<https://registerdetails.com/L39>
on your mobile device.



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- shakshuka** 19
housemade shakshuka w/roasted capsicums, pumpkin, fried egg, falafel crumb. served with toasted pita bread. (vg, df, vo, gfo)
add sujuk +5
vegan option swaps egg with a housemade falafel
- porridge** 17
housemade 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, housemade 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, housemade slaw, poached egg.
select your dressing: lemon vinaigrette, miso sesame.
additional protein +6 additional sides +3
- 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)
vegan option uses premium vegan feta
- 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.
- tavche gravche** 18
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
housemade 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 (vg, df)
- 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)
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, housemade hash brown, chipotle hollandaise, pickled snow pea tendrils salad. (gf, dfo, vgo)
- tacos** 18
housemade corn fritter, pickled chillis, 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** 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)
add bbq pulled pork +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.
add kimchi +3 add smoked salmon +6
- 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.
- turkish breakfast** 21
two fried eggs, green olives, grilled haloumi, sujuk, housemade beetroot hummus, grilled tomatoes, toasted pita bread. (gfo, dfo, vgo)
add mushrooms / falafel +5 add bacon / smoked salmon +6
- gnocchi** 22
housemade pan-fried gnocchi, sauteed pumpkin, stracciatella, pumpkin purée, seed crackers, crispy sage (vg)
- brunch board for two** 44
chefs selection of items served with toast + eggs your way. vegan + vegetarian options available (dfo, gfo vo, vgo)

sides		kids (12 yo & under)		v = vegan vo = vegan option vg = vegetarian vgo = vegetarian option gf = gluten free gfo = gluten free option df = dairy free dfo = dairy free option
extra egg / extra toast / relish / hollandaise	3 ea	peanut butter + jam jaffle	9	
feta / halloumi / spinach / mushrooms / roast tomato	5 ea	rainbow cheese toastie	9	
bacon / smashed avo / hash brown / sujuk	5 ea	scrambled eggs + bacon	10	
beef brisket / smoked salmon / bbq pulled pork	6 ea	nuggets + fries	11	
parmesan dusted fries (main serve)	8.5			

Did you know we cater to private functions (birthdays, engagements, cocktail & sit down dinners)? Find out more at fieldblack.com.au

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.