Fields

KITCHEN & BAR

Abundant

Seasonal

Local

INSPIRED BY THE RHYTHMS OF THE SEASON

PLENTY TO CHOOSE FROM — PLENTY TO SHARE

FROM WOOD-FIRED PIZZAS TO FRESH LOCAL PRAWNS, ORDER WHAT YOU LOVE — FROM WHEREVER YOU'RE SEATED

START HERE

A little something, a lighter bite, or a plate to share

Freshly Baked

	M	NM
GARLIC BREAD V Fields Signature Garlic Knot Bread, Garlic Parsley Butter	13	16
WOOD-FIRED BREAD & DIP V Flat Bread, Dukkah Spice, Hummus, Herb Oil	14	17
CHEESE GARLIC PIZZA V House-Made Pizza, Garlic Butter, Mozzarella, Shallots	16	19

Small Bites

	M	NM
FISH TACO I **(3PCS)** Battered Whiting, Baby Gem Lettuce, Sriracha Mayo, Soft-Shell Taco	21	24
SALT & PEPPER SQUID I,GF Squid, Szechuan Salt & Pepper, Salad Garnish, Lemon Aioli	19	22
CLASSIC PRAWN COCKTAIL A,GF Local C-Titan King Prawns, Lettuce, Marie Rose Sauce, Salmon Caviar	25	28
FRIED CORN RIBS V,GF Corn Ribs, Chipotle Butter Glaze, Pecorino, Parsley	15	18
SOUP OF THE DAY Soup, Turkish Bread, French Butter	15	18
CHICKEN SATAY SKEWERS Grilled Chicken Skewers, Satay Sauce, Flat Bread, Lime, Mint, Coriander	19	22
KOREAN BBQ PORK BELLY Twice Cooked Pork Belly, Gochujang Sauce, Toasted Sesame Seeds, Salad Garnish	21	24

From the Oyster Bar

	M	NM
NATURAL A,GF Marie Rose Sauce	4.5	5.5
NATURAL A,GF Coriander, Chilli, Ginger & Lime Dressing	4.7	5.7
KILPATRICK A,GF Bourbon BBQ Sauce	5	6

PACIFIC BAY TAS OYSTERS

From the Garden

	M	NM
OUR CAESAR Baby Gem Lettuce, Garlic Buttered Croutons, Roasted Garlic Dressing, Bacon, Boiled Egg, Parmesan Crackling	24	27
FIELDS SIGNATURE SALAD GF Grilled Chicken, Mixed Leaf Salad, Avocado, Bacon, Roasted Macadamia Nuts, Persian Feta, House Dressing	26	29
GREEN GODDESS BOWL VG Roasted Coconut Chips, Charred Broccolini, Mixed Leaf Salad, Avocado, Pear, Cucumber, Toasted Seeds, Zesty Green Herb Dressing	24	27
VIETNAMESE CHICKEN SALAD GF Grilled Chicken, Fresh Chilli, Coriander, Asian Slaw, Sesame Seed Crisp, Ponzu Dressing	24	27

SALAD TOPPERS GF

Avocado	4	5
Grilled Chicken	7	8
Szechuan Salt & Pepper Squid I	8	9
Grilled Prawns I	9	10

For Little Fielders

	M	NM
CHICKEN NUGGETS & FRIES	12.5	14.5
BATTERED FISH & FRIES I	12.5	14.5
CHEESEBURGER & FRIES	14.5	16.5
HAM & CHEESE PIZZA	10.5	12.5
BUTTERED PASTA V	10.5	12.5

LITTLE BEARS BIG APPETITES

GF= GLUTEN FREE, V= VEGETARIAN, VG= VEGAN, A= AUSTRALIAN, I= IMPORTED

GOOD FOOD. ALL DAY.

All day dining 11.30am–8.30pm

Small Bites

	M	NM
WOOD-FIRED BREAD & DIP V Flat Bread, Dukkah Spice, Hummus, Herb Oil	14	17
FISH TACO I **(3PCS)** Battered Whiting, Baby Gem Lettuce, Sriracha Mayo, Soft-Shell Taco	21	24
SALT & PEPPER SQUID I,GF Squid, Szechuan Salt & Pepper, Salad Garnish, Lemon Aioli	19	22
STEAMED DIM SIMS (2PCS) Famous South Melbourne Dim Sims, Soy Sauce	15	18
FRIED DUCK SPRING ROLLS (4PCS) Peking Duck, Cabbage, Asian Greens, Soy Sauce	16	19

Field Favourites

	M	NM
CHICKEN SCHNITZEL Crumbed Chicken Breast, Garden Salad, Fries, Gravy	27	30
CHICKEN PARMIGIANA Crumbed Chicken Breast, Shaved Ham, Tomato Sugo, Mozzarella, Garden Salad, Fries	29	32

From the Pizza Oven

	M	NM
MARGHERITA V Heirloom Tomatoes, Mozzarella, Fresh Basil	19	22
TROPICANA Shaved Ham, Mozzarella, Pineapple	23	26
CARNE Shaved Ham, Pepperoni, Pulled Lamb, Bacon, Red Onion, BBQ Sauce	26	29
CHILLI KING PRAWN I Garlic King Prawns, Chilli, Persian Feta, Tomatoes, Fresh Herbs, Sriracha Mayo	27	30
PEPPERONI Italian Pepperoni, Chilli Flakes, Mozzarella	26	29
SUPREME Pepperoni, Shaved Ham, Pulled Lamb, Pineapple, Capsicum, Olives, Onion, Mozzarella	27	30
TRUFFLE MUSHROOM V Wild Mushrooms, Thyme, Garlic, Red Onion, Persian Feta, Black Truffle Oil, Fresh Basil	23	26

ADD EXTRAS

Gluten Free Pizza Base	4	5
Mozzarella	3	4
Vegetables	4	5
Meat	5	6
Prawns I	9	10

Lunch Specials

Monday to Friday
11.30am–2.00pm

	M	NM
150G CHICKEN SCHNITZEL Crumbed Chicken Breast, Garden Salad, Fries, Gravy	16	19
150G FISH & FRIES I Battered New Zealand Hoki, Lemon, Tartare Sauce, Garden Salad, Fries	16	19
120G CHEF'S ROAST Roast of the Day, Duck Fat Potatoes, Seasonal Greens, Red Wine Jus	16	19
PENNE BOSCAIOLA Mushroom, Bacon, White Wine Garlic Cream Sauce, Parmesan, Parsley	16	19
BANGERS & MASH Grilled Beef Sausages, Mash, Seasonal Greens, Gravy	16	19
CHICKEN SKEWERS Grilled Chicken Skewers, Mash, Seasonal Greens, Gravy	16	19

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THE MAIN EVENT

Comforting classics, crowd favourites, and plates done well

Field Favourites

	M	NM
CHICKEN SCHNITZEL Crumbed Chicken Breast, Garden Salad, Fries, Gravy	27	30
CHICKEN PARMIGIANA Crumbed Chicken Breast, Shaved Ham, Tomato Sugo, Mozzarella, Garden Salad, Fries	29	32
SALT & PEPPER SQUID I,GF Squid, Szechuan Salt & Pepper, Lemon Aioli, Garden Salad, Fries	27	30
FISH & FRIES I Battered New Zealand Hoki, Lemon, Tartare Sauce, Garden Salad, Fries	29	32
CHEF'S ROAST OF THE DAY Duck Fat Potatoes, Butternut Pumpkin, Seasonal Greens, Yorkshire Pudding, Gravy	26	29

Between the Buns

	M	NM
FIELDS BEEF BURGER 160g Black Angus Beef Patty, Cheese, Lettuce, Tomato, Beetroot Relish, Pickles, Caramelised Onion, Burger Sauce, Milk Bun, Fries	25	28
CHICKEN SCHNITZEL BURGER Crumbed Chicken Breast, Cheese, Lettuce, Tomato, Avocado, Sriracha Aioli, Milk Bun, Fries	23	26
STEAK SANDWICH Grilled Sirloin, Cheese, Lettuce, Tomato, Beetroot Relish, Caramelised Onion, BBQ Sauce, Turkish Bread, Fries	26	29

ADD EXTRAS

Gluten Free Bun	2	3
Cheese	2	3
Fried Egg	3	4
Avocado	4	5
Bacon	5	6
Extra Beef Patty	8	9

From the Grill

	M	NM
200G SIGNATURE RUMP GF 150-Day Grain-Fed Black Angus, Garden Salad, Fries, Red Wine Jus	31	34
STEAK FRITES, 250G SIRLOIN STEAK 150-Day Grain-Fed Black Angus Steak, Béarnaise Sauce, Shoestring Fries, Pan Jus	35	38
200G EYE FILLET GF Parwan Valley Prime Grass-Fed Black Angus, Butter Mashed Potatoes, Seasonal Greens, Peppercorn Sauce	46	49
500G BEEF RIB FILLET Parwan Valley Prime Grass-Fed Black Angus, Duck Fat Potatoes, Seasonal Greens, Baby Carrots, Your Choice of Sauce	67	70
200G ORGANIC CHICKEN MIGNON Chicken Breast, Mashed Potatoes, Seasonal Greens, Hazelnut Butter, Garlic Cream Sauce	31	34
HUMPTY DOO BARRAMUNDI A Barramundi, Yellow Curry Sauce, Asian Greens, Fried Onion Salad, Steamed Rice	35	38
BANANA PRAWNS A Large Banana Prawns, Saffron Garlic Cream, Mango & Coriander Salsa, Salad Garnish	29	32

ADD TOPPERS

Grilled Bugs I	18	21
Szechuan Salt & Pepper Squid I	8	9
Grilled Chicken	7	8
Grilled Prawns I	9	10

EXTRA SAUCES GF

Peppercorn Sauce	2.5	3
Gravy	2.5	3
Mushroom Sauce	2.5	3
Garlic Cream Sauce	2.5	3
Red Wine Jus	2.5	3

Sides

	M	NM
BOWL OF FRIES & GRAVY GF	10	12
HOUSE SALAD & HERB DRESSING GF	7	8
BUTTER MASHED POTATOES GF	7	8
ROASTED VEG & GREENS GF	10	12

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THE ITALIAN KITCHEN

Wood-fired pizzas and handmade pasta, made to gather around

From the Pizza Oven

	M	NM
MARGHERITA V Heirloom Tomatoes, Mozzarella, Fresh Basil	19	22
TROPICANA Shaved Ham, Mozzarella, Pineapple	23	26
CARNE Shaved Ham, Pepperoni, Pulled Lamb, Bacon, Red Onion, BBQ Sauce	26	29
CHILLI KING PRAWN I Garlic King Prawns, Chilli, Persian Feta, Tomatoes, Fresh Herbs, Sriracha Mayo	27	30
PEPPERONI Italian Pepperoni, Chilli Flakes, Mozzarella	26	29
SUPREME Pepperoni, Shaved Ham, Pulled Lamb, Pineapple, Capsicum, Olives, Onion, Mozzarella	27	30
TRUFFLE MUSHROOM V Wild Mushrooms, Thyme, Garlic, Red Onion, Persian Feta, Black Truffle Oil, Fresh Basil	23	26

ADD EXTRAS

Gluten Free Pizza Base	4	5
Mozzarella	3	4
Vegetables	4	5
Meat	5	6
Prawns I	9	10

HAND **STRETCHED** PIZZA

Handmade Pasta

	M	NM
CHILLI PRAWN LINGUINE I King Prawns, Garlic, Chill, White Wine Shallot & Cream Sauce	31	34
LAMB RAGU PAPPARDELLE Pulled Lamb, Confit Garlic, Cherry Tomatoes, Herb Tomato Sugo, Parmigiano Reggiano	31	34
RICOTTA GNOCCHI V Roasted Butternut Pumpkin, Fried Yellow Squash, Pumpkin Sauce, Black Truffle Oil, Parmesan Crisp	28	31
PENNE BOSCAIOLA Mushroom, Bacon, White Wine Garlic Cream Sauce, Parsley, Parmigiano Reggiano	24	27

ADD EXTRAS

Chicken	7	8
Prawns I	9	10

Fresh Pasta

LA *Dolce* VITA

Seasonal

HOUSEMADE WITH LOVE

GLUTEN FREE AVAILABLE

VEGETARIAN & VEGAN OPTIONS

SOMETHING FOR EVERYONE, EVERY DAY

Lunch 11.30am–2.00pm | Dinner 5.00pm–8.30pm

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THE ASIAN TABLE

Little parcels, wok-tossed favourites, and plenty to share

Dumplings Worth Sharing

	M	NM
STEAMED DIM SIMS (2PCS) Famous South Melbourne Dim Sims, Soy Sauce	15	18
PORK & SHIITAKE GYOZA (6PCS) Pot-sticker, Pork, Shiitake Mushrooms, Soy Sauce	15	18
FRIED DUCK SPRING ROLLS (4PCS) Peking Duck, Cabbage, Asian Greens, Soy Sauce	16	19

From the Wok

	M	NM
BEEF PAD SEE EW Smokey-Charred (Wok Hei) Rice Noodles, Marinated Beef Steak, Chinese Broccoli, Eggs, Soy Sauce, Garlic, White Pepper	26	29
TERIYAKI TOFU GF,VG Silken Tofu, Red Peppers, Asian Vegetables, House Teriyaki Sauce, Fried Noodles	24	27
CHICKEN HOKKIEN NOODLES Chicken Breast, Red Peppers, Asian Vegetables, Cashews, Oyster-Garlic Sauce	26	29
SINGAPORE CHILLI BUG I Singapore Bug Tails, Sweet & Savoury Chilli Sauce, Shallots	42	45
EGG FRIED RICE V Jasmine Rice, Peas, Egg, Soy Sauce, Spring Onions	12	15
SPECIAL FRIED RICE Jasmine Rice, Pork Belly, Peas, Egg, Soy Sauce, Spring Onions	15	18

ADD EXTRAS

Steamed Rice	4	5
Chicken	7	8
Beef Fillet	7	8
Prawns I	9	10
Bug Tails I	18	21

THE FINAL PLAY

Something sweet to finish, from indulgent treats to everyday favourites

Sweet Treats

	M	NM
DUBAI CHOCOLATE SUNDAE Pistachio & Chocolate Gelato, Chocolate Sauce, Kataifi Crunch, Pistachios, Chocolate Gold Dust	17	20
FIELDS SIGNATURE CAKE Red Velvet Cake, Buttercream, Milk Chocolate Gelato, Chocolate Sauce	17	20
AFFOGATO Vanilla Bean Gelato, Espresso	12	15
Add Frangelico	5	6
Add Baileys	5	6
DAILY CAKE & COFFEE Today's Cake Selection, Regular Tea or Coffee	10	13
GELATO BAR Ask our team for today's selection		
One Scoop	7	8
Two Scoops	13	14
Cone	2	3
Toppings	1	2

FIELDS KITCHEN & BAR · MADE FOR MOMENTS LIKE THIS ·

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