

BREAKFAST

SWEETS, BOWLS & FRUIT

Cocoa Nutella Crepe (F) (V) 95 finger banana, Nutella, vanilla gelato, strawberry & cocoa nib crumble	Fruit Salad Panacotta (V) (GF) (DF) (PO) 75 passionfruit gel, tropical fruit, granola wafer, toasted coconut, mint & lemon
Tropical Chill Smoothie Bowl (V) (GF) (DF) (PO) 95 mango, coconut water, banana, maple, granola, shredded coconut, pineapple, papaya & goji	FINNS Smoothie Bowl (V) (DF) (PO) 95 frozen house blend of soursop, vanilla, longan fruit, infused coconut, topped w local berries, mango & granola
Fruit Plate (GF) (DF) (PO) 75 seasonal selection of tropical fruits	

CLUB CLASSICS

Eggs on Toast (V) (GF) (DF) 65 your choice of toast w eggs cooked your way	Mexican Egg White Omelette (V) (GF) (DF) 95 mixed peppers, Spanish onions, tomato, avocado, black beans, chipotle, pickled chili, coriander & cashew feta
Ham & Cheese Toastie (GF) 75 brioche loaf w country ham, mozzarella, gherkin, harissa, tomato relish & over-easy fried egg	Bacon & Egg Crepe 105 mozzarella, caramelized onions, baba ghanoush, streaky bacon, free range scrambled egg & arugula
Green Toastie (V) (GF) 75 brioche loaf w avocado, spinach & mozzarella, served w watercress salad, gherkin, tomato relish, harissa & over-easy fried egg	Mushroom Omelette (V) (GF) 105 sautéed forest mushrooms, pencil leek, mozzarella, baby spinach, Danish feta, porcini & sourdough
FINNS Breakfast Panuozzo (F) 105 arugula, streaky bacon, scrambled eggs, sautéed mushrooms, roast tomato, aioli & chimichurri	Shakshouka (V) (GF) 105 2 eggs cooked in spiced tomato sauce, capsicum salsa, sautéed mushrooms, gremolata, Kalamata olive, lemon, feta cheese & served w toasted sourdough
Eggs Benedict (GF) 105 thick cut chargrilled sourdough topped w shaved ham, poached eggs & Hollandaise sauce	Smoked Salmon Delight (DF) 145 smoked salmon on fresh baked pizza dough, tobiko, dill, cream, olive oil, cherry tomato, poached egg, Spanish onion & seeds
Benedict Royale (GF) 125 thick cut chargrilled sourdough topped w house-rambutan smoked salmon & Hollandaise sauce	Huevos Rancheros (V) (DF) (F) 115 corn tortilla, 2 fried eggs, guacamole, crispy potato, tomato salsa, black beans, Jalapeño, chipotle, coriander & cashew feta
Club Breakfast (F) (GF) 115 your choice of eggs, hash brown, spinach, avocado, mushrooms, beans, chicken patty, tomato, bacon & sourdough	

(F) FINNS SIGNATURE (GF) GLUTEN FREE (GF*) GLUTEN FREE ON REQUEST (V) VEGETARIAN (DF) DAIRY FREE (PO) PLANT BASED (PBO) PLANT BASED OPTION

BREAKFAST

PLANT BASED

Quinoa Wrap    	95	Mushrooms on Toast    	115
white quinoa stuffed tortilla w avocado, seeds, spiced capsicum, baby spinach, roasted nuts, tomato, salsa, harissa & dill pesto		sautéed forest mushrooms, leaves, mixed seeds, coconut yoghurt, roast tomato, olive oil, porcini, truffle & watercress	
Smashed Avocado    	95	Falafel on Sourdough    	115
olive oil grilled thick cut sourdough, dried tomato, watercress, smashed avocado, citrus, herbs & mixed toasted seeds		chickpea falafel, thick cut sourdough, cashew nut, hummus, tabouleh, sumac, ezme, lemon, baby spinach, tomato & Za'atar	

SIDES

Crispy Bacon  	55	Egg   	20
locally cured & smoked streaky pork bacon		additional free-range egg, cooked to your preference	
Slow Roasted Tomato    	30	Spinach    	35
slow roasted garden tomato w olive oil & herbs		olive oil sautéed baby spinach topped w mixed seeds	
Avocado Sliced or Smashed    	30	Mushrooms    	35
half avocado sliced or smashed seasoned w sea salt		sautéed mixed forest mushrooms w olive oil & herbs	
Smoked Salmon  	75	Coconut Yoghurt    	25
rambutan house smoked Tasmanian salmon		locally sourced coconut yoghurt	

EXTRAS

Butter	10	Yoghurt	15
Chia Seeds	10	Mozarella Cheese	20
Granola	10	Gluten-Free Bread 2pcs	25
Jam	10	Sourdough 2pcs	25
Goji Berries	10	Brioche 2pcs	25
Nutella	10	Croissant	25
Peanut Butter	10	Chocolate Croissant	25
Vegemite	10		
Protein Powder	25		