Mermaids
AT SBCC

PLEASE ORDER AT THE COUNTER

BREAKFAST AVAILABLE FROM 7AM–12PM

CHIA SEED BIRCHER MUESLI • 22
Berry compote, toasted nuts, spirulina,
grated green apple, coconut yoghurt (vg, gf)

EGGS YOUR WAY • 18
Free range poached, fried or scrambled eggs,
toasted sourdough (v)

HOUSE-MADE BUTTERMILK WAFFLES • 25
Fresh berries, toasted coconut, mascarpone,
fresh mint, maple syrup (v)
or
Nutella, fresh strawberries, vanilla ice cream (v)

BREKKIE BOWL • 26
Roasted vine cherry tomatoes, roasted cauliflower,
kale crisps, garlic mushrooms, split yellow pea dip,
dukkah, toasted sourdough (vg, gfo)
Add 2 poached eggs +7

SBCC BIG BREAKFAST • 30
Free range poached eggs, bacon,
Cumberland sausage, house-made baked beans,
herb roasted tomatoes,
hash brown, toasted sourdough

BACON & EGG ROLL • 20
2 fried eggs, double bacon, American cheese
and choice of BBQ or tomato sauce

RICOTTA PANCAKES • 25
Honeycomb butter, blueberry maple compote,
lemon balm, maple syrup (v)
Add bacon +6

CRISPY CORN FRITTERS • 27
Free range poached eggs, bacon,
spiced tomato chutney, spring onion, coriander

SHAKSHUKA • 27
Eggs, chorizo, capsicum, tomatoes, cayenne, paprika,
fresh herbs, toasted sourdough

BLUE SWIMMER CRAB OMELETTE • 29
Zucchini, capers, parsley, chilli jam, nut brown butter,
shaved parmesan, rocket, toasted sourdough (I)

AVO ON TOAST • 24
Roasted vine tomatoes, goats cheese,
basil puree, pickled onions (v)
Add 2 poached eggs +7

CLASSIC EGGS BENEDICT • 27
Free range poached eggs, bacon, sauteed spinach,
hollandaise, paprika, sourdough muffins
Swap to smoked salmon +5

All our breads contain gluten, however
we can do gluten free bread on request (+1)

Sides

HERB ROASTED TOMATOES • 5
GARLIC MUSHROOMS • 5
HASH BROWNS • 5
BACON • 6
AVOCADO • 6
2 POACHED EGGS • 7
CUMBERLAND SAUSAGE • 6
SMOKED SALMON (A) **• 8**
HOUSE-MADE BAKED BEANS • 5

Sides only available with a main meal

(v) vegetarian (vg) vegan (gf) gluten free (A) Australian (I) Imported (M) Mixed

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.
10% surcharge on Sundays, 15% surcharge on public holidays.

COFFEE

	REG	LRG
ESPRESSO	5	
MACCHIATO	5	
PICCOLO	5.2	
LONG BLACK	5.2	6
LATTE	5.7	6.6
ICED LATTE		7
CAPPUCCINO	5.7	6.6
FLAT WHITE	5.7	6.6
MOCHA	5.7	6.6
HOT CHOCOLATE	5.7	6.6
CHAI LATTE	5.7	6.6
MATCHA LATTE	6.5	7.5
ICED MATCHA LATTE		7.8

Soy, almond, oat, lactose free, extra shot +80c
Flavoured syrups: caramel, vanilla, hazelnut +70c

LOOSE LEAF TEA

POT • 6

- ENGLISH BREAKFAST
- EARL GREY
- PEPPERMINT
- GREEN
- CHAMOMILE
- CHAI

ICED DRINKS

Served with ice cream and whipped cream

ICED COFFEE • 9.5
ICED CHOCOLATE • 9.5
ICED MOCHA • 9.5

MILKSHAKES

10

CHOCOLATE
VANILLA
STRAWBERRY
CARAMEL

Mermaids Bakery

SCONES • 12
Cream, Hank's raspberry jam

BANANA BREAD • 10
Toasted with butter

CROISSANT • 7
ALMOND CROISSANT • 9
CHOCOLATE BROWNIE • 7
MIXED BERRY MUFFIN • 7
CINNAMON SCROLL • 8

COLD PRESSED Juice

DAILY GREENS • 9.5
Green apple, celery, pear, silverbeet, lemon, ginger

HEARTBEET • 9.5
Beetroot, green apple, carrot, ginger, lime

SUBLIME PINE • 9.5
Pineapple, pear, green apple, lemon, mint

FRESHLY SQUEEZED ORANGE JUICE • 10

Smoothies

11.5

TROPICANA
Mango, banana, pineapple, yoghurt, coconut water, honey

CLASSIC BANANA
Banana, milk, yoghurt, honey

ACAI BERRY
Acai berry, banana, blueberries, coconut water, macadamia, honey

(v) vegetarian (vg) vegan (gf) gluten free (A) Australian (I) Imported (M) Mixed

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.
10% surcharge on Sundays, 15% surcharge on public holidays.