



ALL DAY BRUNCH

[V] Vegetarian
 [VO] Vegetarian option available
 [VG] Vegan
 [GF] Gluten free
 [DF] Dairy free
 [VGO] Vegan option available (ask staff)
 [GFO] Gluten free option available
 [N] Contains nuts
 [DFO] Dairy free option

At St Coco we use free range eggs and use seasonal produce utilizing what's fresh and in season.

Kids meals available.

Please let our staff know if you have any allergies.

Kitchen closes at 2pm on weekdays and weekends.

Mon - Fri
 6.00am - 2.00pm
Sat-Sun
 7am - 2pm
stcococafe.com.au
 3 Cupania Street,
 Daisy Hill 4127 QLD
 ph: 07 3299 3264



Acai Fix [GFO/DF/VG/N] – Organic acai puree, maple + almond granola (Not GF), dragon fruit, seasonal fruit topped with vegan ice cream, goji berries + coconut shards **\$21.20 Add peanut butter \$2.5**

Avocado Ricotta on Toast [V/VGO/GFO] – Sliced avocado on toasted sourdough, whipped ricotta, confit garlic onion heirloom cherry tomatoes, herb oil, fried basil + sumac **\$23.20 Add sides**

Zucchini + Corn Fritters [GF] – Zucchini + Corn fritters, maple streaky bacon, red capsicum jam, whipped ricotta + 2 poached eggs **\$26.60 Add local halloumi \$7.5**

Cauliflower Steak [VG/GF/DF/N] – Fried cauliflower head, housemade beetroot cashew cream, quinoa + pumpkin + roasted pear salad with greens **\$25.20 add poached egg \$3.5**

The OG Breakfast Burger [GFO] – Our original burger! Grilled local bacon, fried egg, hash brown, cheese, caramelised onion + American style smokey BBQ sauce, served between a Milk bun **\$21 Add chips \$4.50**

Eggs On Toast Your Way [V/GFO] – Fried, scrambled or poached free range eggs. Served on thick cut sourdough with green herb oil + rocket **\$14.20** (scramble option is \$2 extra) **option to add relish \$2 Add sides, eg bacon- see adds section**

Blackberry Pancakes [V] – Vanilla bean pancakes served fresh to order, blackberry compote, fresh berries, ice cream + maple syrup **\$24 Add bacon \$7**

Vanilla Bean Panna Cotta Granola [N/GFO] – Housemade vanilla bean panna cotta, toasted almond maple granola, fresh seasonal fruit, raspberry coulis, pistachio + amaretti biscuit crumb **\$21.20**

Bratwurst Benny [GF] – Grilled bratwurst, house sauerkraut, house made seeded mustard hollandaise, poached eggs, herb oil, on a housemade potato hash cake **\$26.20**
Traditional options available

Beef Brisket Burger [GFO] – Slow cooked braised brisket, american cheese, mayo slaw, pickles, milk bun **\$25.10 add fries \$4.5**

Tacos [GF/DF/VGO] – Choice of braised brisket, fried Chicken, Cauliflower-wombok + red cabbage slaw, house made pineapple chilli jam, chipotle aioli **\$23.20 Add fries \$4.50**

Chicken Schnitzel Caesar [GF] – Whole crumbed chicken breast, baby cos lettuce, boiled egg, heirloom tomatoes, caesar dressing, parmesan cheese + mixed herbs **\$29.10**

Grilled Barramundi [GF/DF] – Australian grilled Barramundi, zucchini puree, confit cherry tomatoes, seasonal greens + herb oil **\$33.10 add fries \$4.50**

Falafel Bowl [GF/VGO/V] – Falafel, cucumber, yoghurt, poached egg, crispy chickpeas, quinoa + tomato + rocket salad, aleppo pepper and chilli oil **\$23.20 Add Avo \$7.5**

Fried Chicken Burger [GFO] – Fried chicken, honey sriracha, slaw and american cheese, served between a milk bun **\$23.6 add fries \$4.5**

Middle Eastern Bowl [V/VGO/GFO] – Halloumi, hummus, olive tapenade, chickpeas, cherry tomatoes, cucumber, zaatar, flatbread **\$23.20 Add chicken \$7**

ADDS

Free Range Egg	\$3.8ea	Mushrooms	
		House made Sauerkraut	\$6.5ea
Bacon			
Bratwurst	\$7.5ea		
Avocado		Chips [GF]	
Local Haloumi		Signature Fries- secret comeback sauce and seasoning	\$9
Smoked Salmon		Gluten Free bread	\$1.5
		Gluten Free bun	\$3.5
Bush Tomato Chutney		Display cabinet items- sandwiches/toasties, pastries, sweets	
Beetroot Relish	\$2ea		



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COFFEE & TEA

House Blend

Our coffee is sourced locally through Parallel Specialty Coffee Roaster.. Using specialty coffee grade beans, a blend true to St Coco – Chocolate. Toffee + plum

Farm/Region/Process – Washed 67% Colombia Popayan Reserve /washed 33% Ethiopia Sudo

For Single Origin + Filter: on rotation (*ASK OUR STAFF WHAT'S ON ROTATION*)

Decaf / Single Origin / Soy Milk / Almond Milk / Oat Milk / Coconut Milk
Lactose Free Milk **\$1**

Extra shot / Syrup **.80c**

Piccolo, Short Black **\$4.7**

Long Black, Flat White, Cappuccino, Latte, Cup **\$5.6** Mug **\$6.6**

Filter V60 - 1 cup **\$7** / 2 cups **\$10**

Cold Drip (150ml) **\$6-\$7** Aerocano **\$6.90**

Batch Brew **\$5.8-\$6.8**

Organic Kali Hot Chocolate, Cup **\$5.5** Mug **\$6.5**

Chai Latte (powder), Cup **\$5.4** Mug **\$6.4** Dirty Chai extra **.80c**

Turmeric Latte, Cup **\$5.4** Mug **\$6.4**

Matcha Latte, Cup **\$5.4** Mug **\$6.4**

Mocha, Cup **\$5.8** Mug **\$6.8**

Sticky brewed chai **\$7.50**

Iced Latte (*ICE, ESPRESSO AND MILK ONLY*) **\$7**

Iced Chai **\$7**

Iced long black **\$6.5**

Iced Coffee (*ICE CREAM, ICE,, ESPRESSO AND MILK*) **\$8.5**

Iced Chocolate (*ICE CREAM, ICE,, CHOCOLATE AND MILK*) **\$8 (Kids size \$6.5)**

Iced Mocha (*ICE CREAM, ICE,, ESPRESSO, CHOCOLATE AND MILK*) **\$8.9**

TEA — \$6.50 - Malabar Chai, Chamomile Blossoms, Spring Green, Peppermint, Supreme Earl Grey, English Breakfast

COLD DRINKS

Brewed sodas **\$5.90** – see flavors online or in display fridge

Organic fair traded iced tea **\$6.90** – see flavors online or in display fridge

Mt Warning Sparkling mineral water **\$3.8**

HOUSE FRESHLY SQUEEZED JUICE – \$10.10 (Kids size \$7.5)

COB- Orange, carrot, beetroot + ginger

CAM- Apple, pear, cucumber + mint

FRESH OJ- Fresh oranges juiced to order

MATCHA RANGE – \$10.50

Our signature range serving

Iced Pistachio Matcha – Matcha, pistachio spread,, coconut milk, ice + pistachio crumb (contains gluten and dairy)

Iced Mango Matcha (VG + DF) – Matcha, coconut milk, mango puree + ice

Iced Strawberry Matcha (VG + DF) – Matcha, coconut Milk, strawberry coulis, black sesame seeds + ice

SMOOTHIES [VG] — \$12.10 (Kids size \$7.5)

Nut Monkey – *Banana, peanut butter, maple syrup, almond milk*

Peachy Mango – *Mango, coconut milk,, peach, coconut ice cream*

Acai Smoothie – *Acai, banana, chia seeds, coconut shards, berries*

MILKSHAKES — \$12.10 (Kids size \$7) [VGO + \$1.30]

Chocolate (Organic Kali premium chocolate)

Sea Salt Caramel

Vanilla Coffee

Strawberry

Traditional flavors available – Vanilla + Caramel

DOGGY TREATS

Puppy chinos \$1.50 (coconut milk)/Hugo's Ice Creamery Ice Cream — \$6.50
