



ALL DAY BREAKFAST

Acai Fix [GF/DF/VGO/N] – Organic acai puree, GF granola, dragon fruit, seasonal fruit topped with vegan ice cream, goji berries + coconut shards **\$21 Add peanut butter \$1.6**

Avocado on Rye [V/VO/GFO/] – Sliced avocado, whipped goats cheese,, pomegranate + housemade dukkah(meal contains nuts + sesame) **\$23 Add sides**

Cauliflower Steak [VG/GF/DF/N]– Roasted cauliflower, macadamia + pistachio cheese, zucchini noodles, radish + carrot salad, pickled walnuts + pistachios **\$24 add poached egg \$3.5**

Zucchini + Corn Fritters with Bacon Hock [GF]
Zucchini + Corn fritters, pulled bacon hock + poached eggs, whipped goats cheese and red pepper jam **\$26.50**
Add local halloumi \$7

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

Eggs On Toast Your Way [V/GFO] – Fried, scrambled or poached free range eggs. Served on thick cut artisan sourdough with beetroot relish, rocket + dressing **\$14.70 Add sides, eg bacon- see adds section**

Poppyseed Pancakes [V/N] – Made fresh to order fluffy pancakes, fresh mango, passionfruit curd, coconut ice cream, white chocolate shards + pistachio crumble(meal contains nuts) **\$23 Add bacon \$7**

Lychee Panna + Granola [VG/DF/(GFO- GF granola contains honey)]
Lychee and coconut panna cotta, sweet pickled strawberries, granola and grape sauce **\$18.50**

Bratwurst Benedict [GFO] – Stout poached bratwurst grilled, house braised cabbage, house made seeded mustard + herb hollandaise, 2 poached eggs + toasted deli rye **\$25**

[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



ALL DAY LUNCH

Mushroom Croque Madame [GFO/V] Mushroom ragu, truffle bechamel, whipped rosemary + lemon goat cheese, sage dust, topped with a fried egg + grated fresh parmesan **\$25 Add side of chips \$4.50**

Korean Beef Tacos [GF/DF] Gochjang slow braised beef cheeks, kimchi cucumber, charred leek aioli and wombok slaw **\$25 Add chips \$4.50**

Orange Soy Grilled Salmon [GF/DF] – Orange soy sticky glazed salmon, kipfler potato, bok choy, blistered cherry tomatoes + asian soy broth **\$31**

Buttermilk Chicken Waffle - [GFO- mayo contains soy] Buttermilk fried chicken on a potato + leek rosti waffle, kastu aioli, wombok slaw, chili + shisho crunch **\$26 add chips \$4.50**

Housemade rotating salad[V]– Rotating salad that changes daily- please see today's salad in the display cabinet **\$25 add chicken \$6**

Rib Fillet Steak Sandwich [GFO]– Rib fillet steak, chimichurri, bearnaise, caramalised onion, fried onion, cheese on a toasted locally made turkish roll **\$29 Add side of chips \$4.5**

Fried Chicken Burger[GFO]– Deep fried chicken, honey sriracha, slaw and american cheese, served between a sweet brioche bun **\$23 add fried \$4.5**

Middle Eastern Bowl [V/VGO/GFO/N] – Grilled halloumi slabs on a bed of hummus, green olive tapenade, toasted chickpeas, fresh cherry tomatoes, cucumber, zaatar + flatbread **\$22 Add chicken \$7 Add Avocado \$7**

ADDS

Free Range Egg	\$3.5ea	Mushrooms	\$6ea
Bacon	\$7ea	House made Sauerkraut	
Bratwurst		House made Hash Brown [GF/VG]	
Avocado			
Local Haloumi		Chips [GF]	\$9
Smoked Salmon		Signature Fries- secret comeback sauce and seasoning	\$9.5
		Gluten Free bread	\$1.5
Bush Tomato Chutney	\$2.8ea	Gluten Free bun	\$3.5
Beetroot Relish			

Display cabinet items- sandwiches/toasties, pastries, sweets



COFFEE & TEA

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

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

Piccolo, Short Black **\$4.7**

Long Black, Flat White, Cappuccino, Latte, Cup **\$5.2** Mug **\$6.2**

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

Cold Drip (150ml) **\$5-\$6** Aerocano **\$6.90**

Batch Brew **\$5.7-\$6.7**

Organic Kali Hot Chocolate, Chai Latte(powder), Turmeric Latte,

Matcha Latte, Cup **\$5.2** Mug **\$6.2**

Mocha cup **\$5.7** Mug **\$6.7**

Sticky brewed chai **\$7**

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

Extra shot / Dirty Chai / Syrup **.80c**

TEA — \$6.00 – Malabar Chai, Chamomile Blossoms, Spring Green, Peppermint, Supreme Earl Grey, English Breakfast

Boozy sips (between 10am - 2pm)

Wine by the glass \$11 by the bottle \$29-\$48

House White, Red, Rose, Prosecco

House craft Beer \$11

APEROL SPRITZ \$16 – ice, chilled prosecco, aperol, soda + fresh orange

ESPRESSO MARTINI \$16.90 – vodka, kahlua + house blend espresso

BLOODY MARY \$17 – Vodka, tomato juice, lemon juice, simple syrup, worcestershire sauce, black pepper, tabasco, cucumber + lemon

VODKA LEMON SODA \$13 – ice, vodka, fresh squeezed lemon+ soda

INK GIN + TONIC - \$16 – Ink Gin, lemon juice, simple syrup, tonic, ice + herb sprigs

- [V] Vegetarian
- [VG] Vegan
- [GF] Gluten free
- [DF] Dairy free
- [VGO] Vegan option
- [GFO] Gluten free option
- [N] Contains nuts
- [DFO] Dairy Free



stcococafe.com.au

3 Cupania Street,
Daisy Hill 4127 QLD

ph: 07 3299 3264

COLD DRINKS

Iced Latte (*ICE, ESPRESSO AND MILK ONLY*)**\$7**/Iced Chai **\$6.9**/ Iced long black **\$6.2**

Iced Coffee / Iced Chocolate / Iced Mocha **\$8-\$8.5 (Kids size \$6.5)**

Natural sodas **\$6.50**- see flavors online or in display fridge

Mt Warning Sparkling mineral water **\$3.7**

HOUSE FRESHLY SQUEEZED JUICE - \$10(Kids size \$7.5)

COB- Orange, carrot, beetroot + ginger

CAM- Apple, pear, cucumber + mint

FRESH OJ- Fresh oranges juiced to order

BREAKFAST COCKTAIL — \$8 Fresh lemon juice, sparkling water, elderflower, pomegranate syrup, bitters, rosemary + berries

PEACH ICED TEA \$8 – Sparkling peach iced tea, cucumber + seasonal fruit served over ice

SMOOTHIES [VG] — \$11 (Kids size \$7.5)(Fitstop it, add protein \$2 not vegan)

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 — \$11 (Kids size \$7.5) [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

Charlie St Dog Treats \$3.80
