



ALL DAY BREAKFAST

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 Add peanut butter \$2**

Avocado on Toast [V/VO/GFO/] – Sliced avocado on toasted sourdough, pickled beetroot, confit cherry tomato, macadamia parmesan crumb, spiced yoghurt **\$23 Add sides**

Cauliflower Steak [VG/GF/DF/N] – Roasted cauliflower, housemade beetroot cashew cheese, quinoa + pumpkin + roasted pear salad with greens **\$25 add poached egg \$3.50**

Zucchini + Corn Fritters [GF/V] – Zucchini + Corn fritters, roasted crushed tomato sauce, charred corn ribs, confit cherry tomatoes, papaya salsa, 2 poached eggs + sauteed greens **\$26.50 Add local halloumi \$7**

The OG Breakfast Burger [GFO] – Our original burger! 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 sourdough with beetroot relish + rocket **\$14.70** (scramble option is \$2 extra) **Add sides, egg bacon- see adds section**

Peachie Pancakes [V/N] – Made fresh to order cinnamon pancakes, grilled peach, mixed berry compote, vanilla bean ice cream + oat crumble **\$23 Add bacon \$7**

Berry Panna + Granola [DF/GFO] – meal contains gelatin Mixed berry panna cotta, roasted almond + maple granola, coconut yoghurt, strawberry puree + raspberry jelly **\$19.50**

Bratwurst Benny [GF] – Stout poached bratwurst grilled, house sauerkraut, house made seeded mustard hollandaise, poached eggs, on a housemade potato hash cake **\$25 Traditional options available**

[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

Braised Brisket Toastie [GFO] Braised Brisket toastie, American cheese, slaw, double smoked bacon, BBQ sauce + aioli **\$25 Add fries \$4.50**

Cauliflower Tacos [GF/DF/VG] Roasted spiced Cauliflower, wombok + red cabbage slaw, house made pineapple chilli jam, chipotle mayo **\$22 Add fries \$4.50 Swap Cauliflower for meat protein \$3.50 extra**

Atlantic Grilled Salmon [GF/DF] – Grilled Salmon fillet, roasted chat potatoes, asparagus + mango chilli coriander salsa **\$31**

Buttermilk Chicken Waffle [GF] Potato hash jalapeno waffle, sriracha butter, herbed creme fraiche, pea tendrils + fried chicken **\$23 add fries \$4.50**

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

Lamb Shoulder + Flatbread – Flatbread, tzatziki, slow cooked spiced lamb, fried halloumi, pomegranate, hot honey + rocket **\$29 Add fries \$4.50**

Brisket Savoury French Toast [GFO] – Brioche bread dipped and pan fried, braised brisket, truffled mushrooms, poached egg + sauteed greens **\$26**

Fried Chicken Burger [GFO] – Fried chicken, honey sriracha, slaw and american cheese, served between a sweet brioche bun **\$22 add fried \$4.5**

Middle Eastern Bowl [V/VGO/GFO] – 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		Chips [GF]	\$9
Local Haloumi		Signature Fries- secret comeback sauce and seasoning	\$9.5
Smoked Salmon		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 brewed sodas **\$6.90** – see flavors online or in display fridge

Sipper Organic fair traded iced tea **\$6.90** – 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

SHAKE IT CAN RANGE – \$9.50 – \$10.50 – Our signature range served in a sealed can to shake, peel, scoop or drink!

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] — \$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) [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
