

KIDS MENU

Kids Eggs On Toast "Their" Way [GFO] – One egg fried, scrambled or poached on turkish toast \$11 (Scrambled option is an additional \$2)

Kids Avocado Toast [GFO] – Sliced avocado on turkish toast \$11

Bacon Egg Roll [GFO] – Toasted brioche bun with a fried egg + grilled bacon \$12.90 (Add tom or bbq sauce and cheese)

Ham + Cheese Croissant – Leg ham + cheese served toasted in a croissant \$12.50

Kids Waffle – Toasted belguim waffle served with maple syrup \$11 (Option to add ice cream \$2.10)

Kids Chicken Nuggets + Chips [GF] – Crunchy chicken nuggets + french fries served with tomato sauce \$12.50

Chicken + Cheese Toastie [GFO] – Sourdough toastie + grilled chicken + cheese \$12.50

Ham + Cheese Toastie [GFO] – Sourdough toastie + leg ham + cheese \$12.50

Bowl of Chips: French Fries – \$11

Bowl of Chips: Signature Fries – House comeback sauce + seasoning \$12



Mon - Fri 6.00am- 2.00pm Sat-Sun 7am - 2pm

stcococafe.com.au

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[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 utilising what's fresh and in season.

It's an Italian Takeover!
Celebrating 10 years

ALL DAY MENU

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 \$24.50 (Add sides)

Zucchini + Corn Fritters [GF] – Zucchini + Corn fritters, home-made napoli sauce, two poached eggs, topped with fresh parmesan cheese \$28 Add local halloumi \$7.95

Calabrian Eggs [GFO] – Straciatella base, calabrain chilli, two poached eggs, sun dried tomato, green oilives + toasted focaccia \$29 Add bacon \$7.95

Italian Breakfast Burger [GFO] – Pork fennel patty, fried egg, hash brown, cheese, pickle mustard relish, brioche milk \$23 Add chips \$4.60

Eggs On Toast Your Way [V/GFO] – Fried, scrambled or poached free range eggs. Served on thick cut sourdough with herb oil \$15.50 (Scramble option is \$2 extra, option to add relish \$2.15)

Tiramisu French Toast [V] – Whipped mascarpone cream, cocoa powder, soaked brioche in custard and espresso, chocolate flakes \$24.50 Add bacon \$7.95

Vanilla Panna Cotta Granola [N/GFO] – Home made vanilla panna cotta, fresh berries, toasted maple granola, rasperry coulis, topped with toasted pistachios \$23

Ragu Benny [GF/N] – Brisket ragu, pesto hollandaise, rocket, poached eggs, herb oil, on a housemade potato hash cake \$29.60

Dippie Toastie [GFO/V] – Two cheese toastie on sourdough, served on a bed of warm slow cooked rose sauce + a dollop of cream \$18.50 Add fries \$4.6

Gnocchi [GF/DF/VGO/V] – Made in house gnocchi, roasted pumpkin, caramelized onion, pine nuts, whipped ricotta and feta, fried sage \$30.60

Chicken Schnitzel Caesar [GF] – Whole crumbed chicken breast, baby cos lettuce, boiled egg, heirloom tomatoes, caesar dressing, parmesan cheese + mixed herbs \$30.60

Grilled Barramundi [GF/DF] – Australian 200g grilled Barramundi, creamy garlic mash potato, fried seasonal greens + herb oil \$36 Add fries \$4.60

Rotating Burrata [Check dietary requirements] – Fresh Italian burrata cheese with our chef’s choice of seasonal accompaniments. Ask a staff member what's on this week. \$27.60

Deli Sandwich [GFO] – House fresh focaccia filled with rotating seasonal ingredients, inspired by an Italian deli. Changes regularly \$19.50 Add fries \$4.60

Cannellini Bruschetta Salad [VG/GFO/N] – Home made cannellini hummus, grilled artichoke, heirloom tomatoes, balsamic dressing, pines nuts, toasted focaccia, topped with smoked paprika + black sesame seeds \$28

Display cabinet items– sandwiches/toasties, pastries, sweets

ACAI

Acai Fix [GFO/DF/VG/N] – Organic acai puree, maple + almond granola (Not GF), dragon fruit, seasonal fruit topped w. vegan ice cream, goji berries + coconut shards \$22.50 (Add pb \$2.55)

ADD ONS

Free Range Egg \$4.10ea	Signature Fries - Comeback sauce & seasoning \$12
Mushrooms \$6.95ea	Gluten Free bread \$1.9
Bacon, Pork & Fennel patty, Avocado, Local	Gluten Free bun \$3.9
Haloumi, Smoked Salmon \$7.95ea	Fresh sliced Focaccia w/ olive oil \$6.50 (fare la scarpetta)
Bush Tomato Chutney,Beetroot Relish \$2.15ea	
Chips [GF] 11	

COFFEE & TEA

House Blend – Sourced locally through Parallel Specialty Coffee Roaster. Chocolate, toffee + plum (Washed 67% Colombia Popayan Reserve / washed 22% Ethiopia Sudo)

Single Origin + Filter – On rotation (Ask our staff what's on rotation)

Extras & Milks – Decaf / Single Origin / Soy Milk / Almond Milk / Oat Milk / Coconut Milk / Lactose Free Milk \$1.10 | Extra shot / Syrup \$0.90

Barista Breakfast – Single origin rotating bean served as an espresso, flat white + batch brew \$15.50

Piccolo, Short Black – \$5

Long Black, Flat White, Cappuccino, Latte – Cup \$5.95 | Mug \$6.95

Filter V60 – 1 cup \$8.50 | 2 cups \$11.80

Cold Drip (12oz) – \$7.65

Aerocano – \$7.20

Batch Brew – \$6.20– \$7.20

Organic Kali Hot Chocolate – Cup \$5.85 | Mug \$6.85

Chai Latte (powder) – Cup \$5.85 | Mug \$6.85 (Dirty Chai extra \$0.90)

Turmeric Latte – Cup \$5.85 | Mug \$6.85

Matcha Latte – Cup \$6.20 | Mug \$7.20 (Ceremonial grade whisked to order)

Mocha – Cup \$6.20 | Mug \$7.20

Sticky Brewed Chai – \$7

Iced Latte (12oz) – Ice, espresso, and milk only \$7.65

Iced Chai (12oz) – \$7.20

Iced Long Black (12oz) – \$7.20

Iced Matcha (12oz) – Ceremonial grade whisked to order \$8.70

Iced Coffee (16oz) – Two scoops ice cream, two espresso shots, ice and milk \$10

Iced Chocolate (16oz) – Two scoops ice cream, ice, chocolate, and milk \$9.50 (Kids size \$7.20)

Iced Mocha (16oz) – Two scoops ice cream, ice, two espresso shots, chocolate, and milk \$10.50

TEA \$6.95 - served in a pot
Malabar Chai, Chamomile Blossoms, Spring Green, Peppermint, Supreme Earl Grey, English Breakfast

COLD DRINKS

Brewed Sodas see flavours in fridge or online – \$6.65

Fair Traded Iced Tea see flavours in fridge or online – \$7.20

Mt Warning Sparkling Mineral Water – \$4.10

HOUSE FRESHLY SQUEEZED JUICE (16oz) - \$11.50 (Kids size \$8.50)

COB – Orange, carrot, beetroot + ginger

CAM – Apple, pear, cucumber + mint

Fresh OJ – Fresh oranges juiced to order

SMOOTHIES [VG] (16oz) — \$13.50 (Kids size \$8.50)

Nut Monkey [VG] – Banana, peanut butter, maple syrup, almond milk

Peachy Mango [VG] – Mango, coconut milk, peach, coconut ice cream

Acai Smoothie [VG] – Acai, banana, chia seeds, coconut shards, berries

SPECIALTY DRINKS - \$11 - \$14.50
Our signature range serving size is 12oz

Monte Blanc – Cold brew + brown sugar cold foam + orange zest + nutmeg

Tim Tam Iced Latte – 2 espresso shots, ice, milk + Tim Tam cold foam + Tim Tam crumb

Amalfi Spritz(non alcoholic) - Bittersweet orange, peach, rhubarb + elderflower, fresh orange slice over ice

Spicpy Margarita(non alcoholic) - Agrave spriit, Lyre’s 0% tequila, jalapeno, lime, chilli salt rim over ice

MATCHA DRINKS (12oz) - \$10.50 - \$13.50
(hand whisked to order)

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

MILKSHAKES - \$11.30 (16oz) Kids Size \$7.20 [VGO +\$1.40]

Chocolate – Organic Kali premium chocolate
Sea Salt Caramel

Vanilla Coffee

Strawberry

Traditional Flavours – Vanilla + Caramel

DOG TREATS

Puppy Chinos – Made with coconut milk \$1.55

Hugo's Ice Creamery Ice Cream – \$6.70