



ALL DAY BREAKFAST

Toast [V/GFO/VGO/N] – Artisan sourdough toast or artisan sourdough fruit toast **\$6.90 option to serve with traditional spreads please ask when ordering**

Acai Fix [GF/DF/VGO/N] – Acai puree, GF granola, banana, mango, dragon fruit, berries topped with vegan ice cream, cocoa nibs, goji berries + coconut shards. **\$17 Add peanut butter \$1**

Eggs On Toast Your Way [V/GFO] – Fried, scrambled or poached free range eggs. Served on thick cut artisan sourdough with beetroot relish, rocket + citrus dressing, garnished with sweet paprika. **\$11.50 Add sides.**

Avocado On Toast [VG/GFO] – Artisan thick cut toasted rye + smashed avocado, beetroot hummus, pickled cucumber, toasted hemp, chili oil & candy pecans **\$16.50 Add feta \$2.5 egg \$2.50 Add other sides**

Little Peas {GF/V/VGO/DF} – Slow cooked chickpeas in a sweet yellow japanese curry, , housemade hashbrowns, fried egg, broccolini, lime + black sesame **\$18**

Add Avo \$6 Add local halloumi \$6

Spiced Biscuit Waffles [V] – Toasted Belgium waffles, spiced biscuit crumble, housemade chocolate, sour strawberry compote, salted caramel sauce + vanilla bean ice cream **\$17 Add Bacon \$5.50**

Rotating House Made Panna Cotta + Granola [VG/V/DF/N/GFO] – House made rotating flavoured coconut panna cotta + fresh seasonal fruit + toasted chunky oats, almond + maple granola **\$16.50**

The OG Breakfast Burger [GFO] – Our original burger is back. Two rashers of grilled bacon, fried egg, hash brown, cheese, grilled onion + American style smokey BBQ sauce, served between a sweet brioche bun. **\$16.90 Add chips \$4**

Bratwurst Benedict [GFO] – Stout poached bratwurst pan-fried till caramelized, house made red cabbage sauerkraut, house made seeded mustard hollandaise, 2 poached eggs + toasted single origin deli rye **\$22**

St Coco's Big Breakfast [GFO] – Grilled bacon, pork sausage, roasted roma tomatoes, braised mushrooms, grilled halloumi, avocado, beetroot relish, eggs your way served with toasted sourdough. **\$27.50**

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

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 2.30pm on weekdays and 2pm on weekends.

Mon - Fri
6.30am- 2.30pm
Sat-Sun
7am - 2pm
stcococafe.com.au
3 Cupania Street,
Daisy Hill 4127 QLD
ph: 07 3299 3264



LUNCH AFTER 11:30AM

Weekly special – A weekly rotating special that is not your average breakfast or lunch offering. Created by our chefs using in season ingredients. Please ask our staff what's available for this week. **\$15-\$18**

Crispy Fried Chicken Burger [GFO] – Marinated deep fried crunchy chicken thighs, coconut + cumin tazaki, gochujang mayo, spinach served on a brioche bun **\$16 Add chips \$4**

Brisket Burger [GFO] – Slow cooked brisket marinated in smokey BBQ sauce, purple slaw + cheese served in between a sweet brioche bun. **\$18 Add chips \$4**

Veggie Bowl [DF/VG/GF] – Baked spiced pumpkin, wild rice, garlic mushrooms, alfalfa sprouts, confit cherry tomato, green goddess sauce + house dukkha **\$17 Available for breakfast Add falafel \$5 Add chicken \$5.50 add egg \$2.5**

Stuffed Falafel Pita [DF][VG] – Pita pocket stuffed with falafel, coconut tazaki, beetroot hummus, sweet potato fries, rocket + pickled onion + jalapenos **\$17 Add chips \$4 Option to swap falafel for grilled chicken**

Grilled Salmon [GF] – 2 pieces of Australian Atlantic skinless salmon served with braised fennel, eggplant white bean puree, globe artichokes, confit cherry tomato, rocket, walnut + almond dukkah **\$20 Add balter Beer or wine from \$7.00**

Rotating Salad Of The Week [VG] – A salad that changes every week, made with fresh seasonal ingredients and plant based proteins. Available until sold out. **\$16 Add chicken \$5.50. Add falafels \$4.50. Add halloumi cubes \$6.50 Add feta \$2.5**

- *Display cabinet items + fresh pastries, sweets available
Toasties available from \$7.50. Bagels from \$11.50 [V/VGO]*

ADDS

Free Range Egg	\$2.50	Mushrooms	\$4.50
Bacon		Sausage	
Avocado	\$6ea	House made Sauerkraut	
Local Haloumi		Mixed house pickles	
Smoked Salmon		House made Hash Brown [GF/VG]	
Falafels (4)	\$5		
Bush Tomato Chutney	\$2.00ea	Chips [GF]	\$7.50
Beetroot Relish		Sweet Potato Fries [GF]	\$7.70
		Signature Fries- secret comeback sauce and seasoning	\$7.70
		Gluten Free	\$1



COFFEE & TEA

Our coffee is sourced locally through Wolff Coffee Roasters. Using specialty coffee grade beans, Wolff has created a signature blend true to St Coco – Dark raisin with cherries + dark prunes + malt chocolate + vanilla + biscotti.

Farm/Region – Ethiopian/El Salvador
Process – Natural

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

Piccolo, Short Black **\$4**

Long Black, Flat White, Cappuccino, Latte **\$4.2**

Filter V60 – 1 cup **\$5.5** / 2 cups **\$9**

Cold Drip (150ml) **\$4.5**

Batch Brew **\$4**

Turmeric Latte, Matcha Latte **\$4.2**

Mork Hot Chocolate **\$4.2**

Organic Chai Me Latte (powder) **\$4.2**

Sticky brewed chai **\$5.20**

Decaf **.80c** / Soy Milk / Almond Milk / Oat Milk /
Lactose Free Milk **\$1** Single Origin **\$1**

Mug / Mocha **.50c** Extra shot / Dirty Chai / Syrup **.60c**

TEA DROP TEA — \$5.50

Malabar Chai, Chamomile Blossoms, Spring Green, Peppermint,
Supreme Earl Grey, English Breakfast

DOGGY TREATS

Puppy chinos \$1.50 (made on coconut milk)

Hugo's Ice Creamery Ice Cream — \$6.50

Charlie St Dog Treats \$3.80

(Peanut Butter or Vegemite)

(Pumpkin, flour, vegetable oil, vegemite, organic peanut butter)

ALL DINE IN PATRONS MUST CHECK IN
USING THE QR CODE

In the interest of following government guidelines and keeping everyone safe we ask all visitors to check-in with contact details at each visit. Thank you for visiting and for helping us keep the community safe.

COLD DRINKS

Iced Latte (ICE, ESPRESSO AND MILK ONLY) **\$6**

Iced Coffee / Iced Chai / Iced Chocolate / Iced Mocha **\$6.90 (Kids size \$5)**

Somersault Sodas – Ginger Beer / Lime + pineapple / Raspberry Vanilla **\$5.50**

Probiotic Kombucha – Blueberry / Jasmine Tea / Ginger **\$6.50**

Mt Warning Sparkling mineral water **\$3.50**

HRVST ST COLD PRESSED BOTTLED JUICE — \$6.50

Orange Sky – Orange, Pineapple, Lemon + Turmeric

Blood Bank – Beetroot, Cucumber, Green Apple, Lime + Ginger

Little Green – Pear, Cucumber, Kale, Lemon + Ginger

Ruby Tuesday – Pear, Watermelon, Pink Lady Apple, Rhubarb + Lime

FRESHLY SQUEEZED JUICE – \$8.80

Orange, carrot, beetroot + ginger juice

Apple, pear, cucumber + mint

PEACH ICED TEA \$6

Sparkling peach iced tea, cucumber + seasonal fruit served over ice

BREAKFAST COCKTAIL — \$7.50

Fresh lemon juice, sparkling water, elderflower, pomegranate syrup, bitters,
rosemary + berries

SMOOTHIES [VG] — \$8.80 (Kids size \$5)

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

Mango Bliss – Mango cheeks, coconut milk, mixed berries

The big Green – Kiwi fruit, pineapple, spinach, coconut water

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

MILKSHAKES — \$8.80 (Kids size \$5) [VGO + \$1.30]

Malted Mork Chocolate (GFO no malt)

Sea Salt Caramel

Malted Vanilla Coffee (GFO no malt)

Strawberry

Traditional flavours available – Vanilla + Caramel

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SERVICE*

PLEASE ORDER
& PAY AT THE
COUNTER

