



## 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 **\$19.5 Add peanut butter \$1.6**

**Avocado citrus Rye [V/VGO/GFO/N]** – Sliced avocado, olive gravel, crumbled feta, heirloom cherry tomatoes, sprout salad + citrus dressing on rye **\$22 Add sides**

**Vegan Bacon + Egg McMuffin [VG]** – Vegan bacon and egg english muffin, green tomato relish, sliced avocado + side of waffle cut potato fries **\$24**

**Mushroom Bruschetta Ragu [GFO/V/N]** – Roasted mushroom ragu with crispy sage, brie, truffle honey dressing and fresh herbs on a toasted rye **\$21 Add local halloumi or bacon \$6.80**

**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 **\$19.80 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 **\$14.50 Add sides, eg bacon- see adds section**

**Burnt Butter Vanilla Crepes [V]** – Burnt vanilla crepes with taro panna cotta, coconut ice cream, chocolate soil, fresh berries + lemon balm **\$22 Add bacon \$6.80**

**Butterfly Pea Tea Oats [VG/N]** - Butterfly tea overnight oats, kombucha jelly, macadamia crumble, chai foam + freeze dry raspberries **\$18**

**Bratwurst Benedict [GFO]** – Stout poached bratwurst grilled, house braised cabbage, house made seeded mustard hollandaise, 2 poached eggs + toasted single origin 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

*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

## ALL DAY LUNCH

**Monte Cristo Sandwich [GFO]** – Egg dipped brioche, double smoked gypsy ham, gruyere cheese, dijonaise + blackberry onion jam **\$24 Add side of chips \$4.50**

**Casarecce Pasta [VO]** – Casarecce pasta, peas, zucchini, yellow squash, herbs, chili garlic butter, white wine sauce with crispy prosciutto crude pangrattato **\$26 Add Avo \$6.8**

**Pan Fried Salmon Filet [GF]** – Pan fried salmon filet, crispy kipfler potatoes, grilled asparagus, saffron muscle emulsion sauce, celeriac remoulade **\$27**

**Chicken Waffles - [GFO/N]** Sweet potato waffle, crispy cornflake chicken, honey mustard sauce + jalapeno cream cheese **\$26 add chips \$4.50**

**Cauliflower Steak [VG/GF/DF/N]**– Cauliflower steak, truffled macadamia cheese, roasted walnut, cranberry chive salsa, citrus dressing + sprout salad **\$23**

**Kim Cheeseburger [GFO]**– Bulgogi spiced beef patty, cheese, kimchi, Koren bbq sauce, + grilled onion **\$22 Add side of chips \$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 **\$21**

**Add chicken \$6**  
**Add falafels \$5.5**  
**Add Avocado \$6.8**

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

## ADDS

Free Range Egg	<b>\$3.5</b>	Mushrooms	<b>\$5.5</b>
Bacon	<b>\$6.8ea</b>	House made Sauerkraut	
Bratwurst		House made Hash Brown [GF/VG]	
Avocado		Chips [GF]	<b>\$8.5</b>
Local Haloumi		Sweet Potato Fries [GF]	<b>\$9</b>
Smoked Salmon		Signature Fries- secret comeback sauce and seasoning	<b>\$9</b>
Falafels (4)	<b>\$5.5</b>	Gluten Free bread	<b>\$1.5</b>
Bush Tomato Chutney	<b>\$2.80ea</b>	Gluten Free bun	<b>\$3</b>
Beetroot Relish			



## 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 **\$4.5**

Long Black, Flat White, Cappuccino, Latte, Cup **\$5 Mug \$6**

Filter V60 – 1 cup **\$6.8** / 2 cups **\$9.9**

Cold Drip (150ml) **\$5-\$6** Aerocano **\$6.70**

Batch Brew **\$5.5-\$6.5**

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

Matcha Latte, Cup **\$5 Mug \$6**

Mocha cup **\$5.5 Mug \$6.5**

Sticky brewed chai **\$7**

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

Extra shot / Dirty Chai / Syrup **.70c**

**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-\$35** 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 LIME SODA \$13** – ice, vodka, fresh squeezed lime + 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



[stcococafe.com.au](http://stcococafe.com.au)

3 Cupania Street,  
Daisy Hill 4127 QLD  
ph: 07 3299 3264

## COLD DRINKS

---

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

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

Bobby all natural sodas **\$6.50**

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

### HRVST ST COLD PRESSED BOTTLED JUICE – \$7.5

Orange Sky – Orange, Pineapple, Lemon + Turmeric

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

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

### HOUSE FRESHLY SQUEEZED JUICE – \$9.8

**COB-** Orange, carrot, beetroot + ginger

**CAM-** Apple, pear, cucumber + mint

**BREAKFAST COCKTAIL – \$7.80** Fresh lemon juice, sparkling water, elderflower, pomegranate syrup, bitters, rosemary + berries

**PEACH ICED TEA \$7.80** – Sparkling peach iced tea, cucumber + seasonal fruit served over ice

### SMOOTHIES [VG] – \$9.80 (Kids size \$6.5) (FitStop it, add protein \$2 not vegan)

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

Mango Weiss – Mango, coconut milk, maple, passion fruit, coconut ice cream

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

### MILKSHAKES – \$9.80 (Kids size \$6.5) [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**

---

