



## 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 Add peanut butter \$1.5**

**Avocado On Toast [V/VGO/GFO]** Artisan thick toasted rye + smashed avocado, toasted seeds, feta cheese, sprout salad + vegemite emulsion **\$19 Add sides**

**Spiced Slow Roasted Lamb shoulder [GF]** – Roasted heirloom carrot, lentils, pea + mint salad, goats cheese with poached eggs **\$24 Add avocado or haloumi \$6.50**

**Mushroom pate on toast [GFO/VG]** – Rich mushroom pate, grilled asparagus, fig compote green apple hazelnut and herb salad, truffle vinaigrette **\$21 Add local halloumi or bacon \$6.50**

**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. **\$19 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. **\$12.50 Add sides, eg bacon- see adds section**

**Buttermilk Pancakes Stack [V]** – Freshly made to order fluffy pancakes with passionfruit curd, walnut crumb, coconut ice cream fresh blueberries **\$20 Add bacon \$6.50**

**Vanilla Ricotta brûlée [V/GF]** – Set egg and ricotta custard with caramalized sugar, fresh summer fruit + banana bread chips **\$19**

**Bratwurst Benedict [GFO]** – Stout poached bratwurst grilled, house braised cabbage, house made seeded mustard hollandaise, 2 poached eggs + toasted single origin deli rye **\$24**

- [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

**Reuben Sandwich** – Dark deli rye, corned beef , house made apple + fennel kraut, swiss cheese + Russian dressing **\$20 Add side of chips \$4**

**Blackened Chicken and Pineapple Salad [GF/N]** – Grilled blackened chicken thigh, chargrilled pineapple, celery, cucumber, avocado, feta cheese, red onion, chilli mayo + puffed black rice + peanut crunch **\$24 Add sides**

**Pork Bagel [GFO]** – maple pork belly, buffalo cream cheese, avocado, house Made apple and fennel kraut + fried egg **\$19 Add side of chips \$4**

**Grilled Tasmanian salmon-** Grilled Tasmanian salmon, wakami potato rosti, shoyu butter sauce mushrooms + sea herbs **\$28**

**Rasul Hanout Spice Roasted Cauliflower Steak [GFO/VG]**– Muhammara, farro, herb salad + pomegranate pine nut sumac dressing **\$21**

**Smashed Beef Burger [GFO]**– Smashed beef patty, brioche bun rocket tomato pickles, cheese caramalized onion, burger sauce **\$21 Add side of chips \$4**

**Middle Eastern Bowl [V/VGO/GFO/N]** – Grilled halloumi slab on a bed of hummus, green olive tapenade, toasted chickpeas, fresh cherry tomatoes, cucumber, zaatar + flatbread **\$20**

**Add feta \$3**

**Add chicken \$5.50**

**Add falafels \$5**

**Add Avocado \$6.50**

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

## ADDS

Free Range Egg	<b>\$3</b>	Mushrooms	<b>\$5</b>
		House made Sauerkraut	
		House made Hash Brown [GF/VG]	
Bacon	<b>\$6.50ea</b>		
Bratwurst			
Avocado			
Local Haloumi			
Smoked Salmon			
Falafels (4)	<b>\$5</b>	Chips [GF]	<b>\$8</b>
Bush Tomato Chutney		Sweet Potato Fries [GF]	<b>\$8.50</b>
Beetroot Relish	<b>\$2.50ea</b>	Signature Fries- secret comeback sauce and seasoning	<b>\$8.50</b>
		Gluten Free bread <b>\$1</b>	
		Gluten Free bun <b>\$2.50</b>	



## COFFEE & TEA

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**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**

Long Black, Flat White, Cappuccino, Latte, Cup **\$4.7** Mug **\$5.70**

Filter V60 - 1 cup **\$6.5** / 2 cups **\$9.5**

Cold Drip (150ml) **\$5**

Batch Brew **\$5**

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

Matcha Latte, Cup **\$4.7** Mug **\$5.7**

Mocha cup **\$5.20** Mug **\$6.20**

Sticky brewed chai **\$6.00**

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

Extra shot / Dirty Chai / Syrup **.60c**

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

### Boozy sips (between 10am - 2pm)

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### 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

**VODKA LIME SODA \$13** – ice, vodka, fresh squeezed lime + soda

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

**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

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## COLD DRINKS

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Iced Latte (*ICE, ESPRESSO AND MILK ONLY*)/Iced Chai **\$6.70**

Iced Coffee / Iced Chocolate / Iced Mocha **\$7.70 (Kids size \$6)**

Bobby all natural sodas **\$6.50** Good Happy Kombucha – **\$6.50**

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

### HRVST ST COLD PRESSED BOTTLED JUICE — \$6.80

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

### HOUSE FRESHLY SQUEEZED JUICE - \$9.5

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

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

**BREAKFAST COCKTAIL — \$7.50** Fresh lemon juice, sparkling water, elderflower, pomegranate syrup, bitters, rosemary + berries

**PEACH ICED TEA \$7.50** – Sparkling peach iced tea, cucumber + seasonal fruit served over ice

### SMOOTHIES [VG] — \$9.50 (Kids size \$5.5-\$6) (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 — \$9.50 (Kids size \$6) [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**

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