



ALL DAY BREAKFAST

Toast (V/GFO/VGO/N) – Artisan sourdough single origin wheat toast or artisan sourdough fruit toast. Served with butter + gourmet preserves or traditional spreads - jam, peanut butter, vegemite or honey. **\$6.50**

Acai Fix (GF/DF/VGO/N) – Acai, GF cocoa + coconut granola, banana fingers, blueberries, topped with a scoop of vegan ice cream, cocoa nibs, goji berries + coconut shards. **\$14. Add scoop of peanut butter .50c**

Eggs On Toast Your Way (V/GFO) – Fried, scrambled or poached free range eggs. Served on thick cut artisan sourdough with beetroot relish, rocket + red wine vinegar, garnished with sweet paprika. **\$10. Add sides.**

Avocado On Toast (VG/GFO) – Avocado wedges served on thick cut artisan sourdough rye with chickpeas two ways. Maple oven roasted chickpeas, house made pumpkin hummus + pumpkin purée. Drizzled with olive oil, rocket and lemon wedge. **\$16. Add danish feta \$2. Add egg \$2.50**

Bondi Bowl (V/GF) – Thyme butter garlic mushrooms, creamy cauliflower purée, steamed broccolini, haloumi cubes, 2 poached eggs and swiss chard leaves. **\$18**

Apple Crumble Waffle (V) – Toasted Belgium waffle served with warm stewed cinnamon apples, house made crumble, hokey pokey ice cream and apple caramel sauce. **\$18.50**

House Made Panna Cotta + Granola (VG/V/DF) – House made vanilla bean coconut panna cotta served with fresh seasonal fruit, chunky toasted oats, almond + maple granola. Served with a side of coconut milk. **\$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. **\$16.50. Add chips \$3.50**

Bratwurst Benedict (GFO) – Stout poached bratwurst pan-fried til caramelised, house made red cabbage sauerkraut, house made seeded mustard hollandaise, 2 poached eggs + toasted single origin deli rye. **\$20**

St Coco's Big Breakfast (GFO) – Grilled bacon, pork sausage, garlic and rosemary roasted roma tomatoes, slow roasted portabello mushroom, grilled haloumi, avocado, beetroot relish, eggs your way served with toasted sourdough. **\$27**

(V) Vegetarian
(VG) Vegan
(GF) Gluten free
(DF) Dairy free
(VGO) Vegan option
(GFO) Gluten free option
(N) Contains nuts

🕒 Minimum 20 min wait

At St Coco we use free range eggs and try our best to source local produce.

Kids meals available.

Please let our staff know if you have any allergies.

Kitchen closes at 3pm on weekdays and 2pm on weekends.

Please order and pay at the counter.

Mon - Fri 7am - 3pm
Sat - Sun 7am - 2pm

stcococafe.com.au

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



LUNCH AFTER 11.30AM

Rotating Salad Of The Week (VG) – A weekly 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 danish feta \$2**

Karaage Chicken Burger (GFO) – Japanese marinated chicken thighs crumbed and fried crunchy, served with pickled cucumber, kewpie mayo and shredded wombok on a sesame seed brioche bun. **\$16.50. Add chips \$3.50**

Brisket Burger (GFO) – Slow cooked brisket marinated in smokey BBQ sauce, apple purple slaw and melted cheese served on an extra sweet seeded brioche roll. **\$17. Add chips \$3.50**

Falafel Open Soft Tacos (DF/VG/GF) – Soft 100% corn tortillas served with chickpea falafels, beetroot paste, grated carrot, rocket, coconut cumin sauce + fresh cucumber. **2 tacos \$14 / 3 tacos \$17. Add avocado \$5**

Leek and Mushroom Spaghetti (V/VGO/DFO) – A classic vino Bianco pasta dish made from scratch. Leek, mushroom and garlic tossed in reduction served with a drizzle of olive oil and shaved parmesan. **\$18**

Wild Barramundi (N/GF) – Crispy skin wild barramundi served with house made cauliflower purée and garlic butter sautéed Asian greens, topped with a macadamia crumb and Asian pea shoots. **\$21** 🕒

Lamb Kofta Sliders (GFO) – Mini lamb kofta patties with tzatziki sauce, rocket and fresh tomato served on mini brioche buns. **2 sliders \$14. Add chips \$3.50**

See display cabinets for fresh pastries, sweets, salads + sandwiches. Toasties available from \$7.50. Sandwiches/rolls available from \$10. (V/VGO) Ask about our signature fries + secret menu.

ADDS

Free Range Egg	\$2.50	Mushrooms	\$4.50
Pork Sausage	\$3.50	House Made Sauerkraut	
Bacon	\$5.00	House Made Hash Brown (GF/VG)	
Avocado		Falafels (4)	\$4.50
Local Haloumi		Chips (GF)	\$6.00
Bush Tomato Chutney	\$2.00	Sweet Potato Fries (GF)	\$7.00
Beetroot Relish		Gluten Free	\$0.50



COFFEE & TEA

Our coffee is sourced locally through Wolff Coffee Roasters. Using specialty coffee grade beans, Wolff have created a signature blend true to St Coco – sweet rhubarb, blackcurrant, stewed fruits with a long rich finish.

Farm/Region – Brazil California, Costa Rica Volcan Azul, Ethiopia Gelena Abaya + Indonesia Blue Bianca

Process – Natural

Single Origin + Filter: on rotation

Piccolo, Short Black **\$3.50**

Long Black, Flat White, Cappuccino, Latte **\$4**

Filter V60 - 1 cup **\$5** / 2 cups **\$8**

Cold Drip (150ml) **\$4.50**

Batch Brew **\$3.50**

Tumeric Latte, Matcha Latte **\$4**

Mork Hot Chocolate **\$4**

Organic Chai Me Latte **\$4**

Decaf / Soy Milk / Almond Milk / Oat Milk / Lactose Free Milk / Single Origin **.80c** Mug / Mocha / Dirty Chai / Syrup **.50c**

TEA DROP TEA – \$5

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

COLD DRINKS *

HRVST ST COLD PRESSED 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

BREAKFAST COCKTAIL – \$7.50

Fresh lemon juice, sparkling water, elderflower, grenadine, bitters, rosemary + blueberries

COLD DRINKS *

Iced Latte **\$5.80**

Iced Coffee / Iced Chocolate / Iced Mocha **\$6.80 (Kid's size \$4.50)**

Karma Cola / Karma Ginger Ale / Karma Lemonade **\$4.50**

Kombucha **\$6**

SMOOTHIES (VG) – \$8.50 (Kid's size \$4.50)

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

Mango Weiss – Mango cheeks, coconut milk, passion fruit, coconut shards

Cherry Ripe – Cocoa, strawberry puree, maple syrup, coconut milk

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

MILKSHAKES – \$8.80 (Kid's size \$4.50) (VGO + \$1.30)

Malted Mork Chocolate (GFO no malt)

Salted Caramel Popcorn

Malted Vanilla Coffee (GFO no malt)

Strawberry Turkish Delight

- Traditional flavours available -

ALCOHOL (AVAILABLE AFTER 11.30AM) ^

BEERS – \$8.50

Balter Pilsner (375ml)

Stone's Premium Ginger Beer (330ml)

Balter Extra Pale Ale (375ml)

Balter Captain Sensible (375ml)

Balter IPA (375ml)

mid-strength)

WHITE WINE

House Sauvignon Blanc

RED WINE

House Cabernet Sauvignon

House Chardonnay

\$7-12 per glass (150mL) / \$28-35 per bottle

ROSÉ

Jacobs Creek Le Petit Rose – **\$7 per glass / \$28 per bottle**

APEROL SPRITZ – Ice, chilled prosecco, aperol, soda + fresh orange. **\$15**

^ Not available after 2:30pm Mon - Fri / 1:30pm Sat - Sun. Must be 18+. We abide by the liquor act 1992 + the responsible service of alcohol.

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* At St Coco we are conscious about the environment and serve metal or paper straws.



DOG TREATS 🐾

Hugos Ice Creamery Ice Cream – **\$6.50**

Holly's Homemade Doggy Treats (Peanut Butter or Vegemite) – **\$4.50**

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

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