



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 + mixed berries, sweet strawberry puree sauce, topped with choc 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 + citrus dressing, garnished with sweet paprika. **\$10. Add sides.**

Avocado On Toast [VG/GFO] – Artisan thick cut toasted rye + smashed avocado + house made beetroot hummus + baby red radish + dill and candied pepita seeds. **\$16. Add danish feta \$2 egg \$2.50 Add other sides**

Harvest Bowl [V/GF/VGO] – Broccolini + green beans + spinach + maple carrots + cherry tomatoes + sauteed with puffed brown rice + green goddess sauce. Topped with our signature seed blend, poached egg + house sweet pink onion pickles & jalapeno pickles + shallots **\$16**(contains sesame seeds) **Add haloumi \$5 Add avo \$5 Add Feta \$2**

Hokey Pokey Crumpets [V] – 2 toasted wholly crumpets, poached quince + rhubarb, house made sherbert, house made honeycomb + two scoops of hokey pokey ice cream **\$17 Add Bacon \$5**

Rotating House Made Panna Cotta + Granola [VG/V/DF/N/GFO] – House made rotating flavoured coconut panna cotta + fresh seasonal fruit + chia pudding mix + toasted chunky oats, almond + maple granola **\$15**

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 till 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, roasted roma tomatoes, portobello mushroom, grilled halloumi, 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

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 salad that changes every week, made with fresh seasonal ingredients and plant based proteins. Available until sold out. **\$13 Add chicken \$5.50. Add falafels \$4.50. Add haloumi cube \$6 Add danish feta \$2**

Popcorn chicken bowl [GF] – Karaage chicken poppers with house wombok red cabbage apple mayo slaw,. Served with classic ranch sauce and chips **\$16**

Brisket Burger [GFO] – Slow cooked brisket marinated in smokey BBQ sauce, purple slaw + melted cheese served in between a sweet brioche bun. **\$17 Add chips \$3.50**

Vegan stuffed pita [DF/VG/GFO] – Pita bread pocket stuffed with sweet potato fries, falafel, vegan tzatziki, pumpkin hummus, pickled onions, pickled jalapenos, rocket + parsley **\$13.50 Add ¼ avocado \$2.50**

Lamb meatball sub [GFO] – House made lamb meatballs with preserved lime + sumac, slow cooked in passata sauce on an olive oil panini with Swiss cheese + baby spinach. **\$16 Add chips \$3.50**

Fancy Fish + Chips [DFGF/*] – Australian line caught barramundi deep fried in a tempura batter served with thin cut french fries, house made tartar sauce + mushy mint peas topped with a caper berry **\$14 Add balter Beer or wine from \$7.00**

Soup of the day \$8
Add sourdough with butter \$5 (thick slice)

See our digital menu for display cabinet items + fresh pastries, sweets, Toasties available from \$7.50. Bagels from \$10. [V/VGO]
Ask about our signature fries + secret menu.

ADDS

Free Range Egg	\$2.50	Mushrooms	\$4.50
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		Signature Fries- secret comeback sauce and seasoning	\$7.00

Gluten Free **.50c**



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

DOGGY 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)

BEER + WINE LIST AVAILABLE- please ask one of our staff members for the wine + beer list :)

COLD DRINKS

Iced Latte **\$5.80**

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

Somersault Soda- Cola with Pear + Lime / Ginger Beer / Limemonade **\$5.50**

Probiotic Kombucha – Blueberry or Ginger **\$6**

Mt Warning Sparkling mineral water **\$3**

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

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* Choc

Choc Berry — *Cocoa, mixed berries, maple syrup, coconut milk, coconut yoghurt*

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)*

Sea Salt Caramel

Malted Vanilla Coffee *(GFO no malt)*

Strawberry

- Traditional flavours available -

- [V] Vegetarian
- [VG] Vegan
- [GF] Gluten free
- [DF] Dairy free
- [VGO] Vegan option
- [GFO] Gluten free option
- [N] Contains nuts

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

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

stcococafe.com.au

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



