



## ALL DAY BREAKFAST

**Toast [V/GFO/VGO/N]** – Artisan sourdough wheat toast or artisan sourdough fruit toast **\$6.50**

**Acai Fix [GF/DF/VGO/N]** – Acai, GF granola, banana + mixed berries, sweet strawberry puree sauce, topped with 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 feta \$2 egg \$2.50 Add other sides**

**The lil cakes {VG/N/VGO/SF/DF/}** – House polenta fritters + romesco + almonds + grilled broccolini + crispy kale + poached eggs **\$17**

**The Val [DF/GF/VG]** – **\$16** Miso roasted pumpkin + cauliflower, sesame kale, puffed black wild rice, beetroot hummus, tumeric + ginger dressing, in house pickles + spice blend (contains sesame seeds) **Add haloumi \$5 Add avo \$5 Add Feta \$2**

**Pina Colada Waffles [V] [N]** – Toasted Belgium waffles, Kaffir lime + pineapple sweet salsa, Vanilla bean ice cream, coconut crumble + house made lime sherbet **\$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.*

**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

**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. **\$17**

**Southern Fried Chicken Burger [GFO]** – Marinated then deep fried crunchy chicken thighs + kewpie mayo + snow pea tendrils + housemade special sauce served on a brioche bun **\$16 add chips \$3.50**

**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 Sliders [DF/VG/GFO]** – Two housemade white bean, tofu, and kimchi patties. Pickled beetroot + Japanese curry mayonnaise and baby chard. Served on two slider buns **\$14 Add ½ avocado \$2.50 Add Chips \$3.50**

**Braised Lamb Bao Buns [DF][GFO]** – Slow cooked braised lamb shoulder + house made Thai style mint jelly + snow pea tendrils + dried shallots on two bao buns. Accompanied with a side of house made ferments to add as you desire **\$16 Add chips \$3.50**

**Seared Salmon [GF]** – 2 pieces of line caught skinless salmon served with a fennel, lemon + bay leaf puree. Orange segments, broccolini, chard + watermelon radish salad **\$17 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. **\$13 Add chicken \$5.50. Add falafels \$4.50. Add haloumi cube \$6 Add danish feta \$2**

*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	<b>\$2.50</b>	Mushrooms	<b>\$4.50</b>
Sausage	<b>\$3.50</b>	House made Sauerkraut	
Bacon	<b>\$5.50</b>	House made Hash Brown [GF/VG]	
Avocado	<b>\$5.50</b>	Falafels (4)	<b>\$4.50</b>
Local Haloumi		Chips [GF]	<b>\$6.00</b>
Mixed house pickles		Sweet Potato Fries [GF]	<b>\$7.00</b>
Bush Tomato Chutney	<b>\$2.00</b>	Signature Fries- secret comeback sauce and seasoning	<b>\$7.00</b>
Beetroot Relish		Gluten Free	<b>.50c</b>



## 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

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**

Turmeric 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

**Hugo's Ice Creamery Ice Cream – \$6.50**

**Holly's Homemade Doggy Treats \$5.50**

(Peanut Butter or Vegemite)

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

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

- [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



## COLD DRINKS

**Weekly Drink Special - \$6.50-\$8.50** – A weekly rotating special . Please ask our staff what's available for this week.

Iced Latte **\$5.80**

Iced Coffee / Iced Chocolate / Iced Mocha **\$6.80 (Kids 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 (Kids size \$4.50)

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

Mango Bliss – Mango cheeks, coconut milk, passion fruit, mixed berries

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

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

### MILKSHAKES – \$8.80 (Kids 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 -*

