



ALL DAY BREAKFAST

Toast [V/GFO/VGO/N] – Artisan sourdough 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**

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 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**

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



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 :) vcc

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

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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 -

