



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 japanese roasted pumpkin hummus + alfalfa sprouts + fruikake and St Cocos chilli oil . **\$16. Add feta \$2, egg \$2.50 Add other sides**

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

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 **\$16**

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, braised mushrooms, grilled halloumi, avocado, beetroot relish, eggs your way served with toasted sourdough. **\$27**

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.

- [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 a seasonal menu utilizing what's fresh and in season.

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 **\$15 Add ¼ avocado \$2.50 , Add Chips \$3.50**

Lamb Shawarma [DF][GFO] – Slow cooked braised lamb shoulder, pickled onion, house made potato chips, feta, garlic sauce + rocket stuffed in a pita pocket. Accompanied with a side of house made ferments **\$16 Add chips \$3.50**

Seared Salmon [GF] – 2 pieces of Australian Atlantic skinless salmon served with grilled radicchio, celeriac puree, mandarin, green olives + toasted hemp **\$18 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. **\$15 Add chicken \$5.50. Add falafels \$4.50. Add haloumi cube \$6 Add danish feta \$2**

ADDS

| | | | |
|---------------------|-----------------|--|---------------|
| Free Range Egg | \$2.50 | Mushrooms | \$4.0 |
| | | House made Sauerkraut | ea |
| Sausage | \$3.50 | House made Hash Brown [GF/VG] | |
| Bacon | \$5.50ea | Falafels (4) | \$4.50 |
| Avocado | | Chips [GF] | |
| Local Haloumi | | Sweet Potato Fries [GF] | \$6.00 |
| Mixed house pickles | | Signature Fries- secret comeback sauce and seasoning | \$7.00 |
| Bush Tomato Chutney | \$2.00ea | Gluten Free .50c | \$7.00 |
| Beetroot Relish | | | |



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 *(ASK OUR STAFF WHAT'S 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)

ALL DINE IN PATRONS MUST CHECK IN
USING THIS QR CODE

**In the interest of following government guidelines and keeping everyone safe
we ask all visitors to check-in with contact details at each visit.
Thank you for visiting and for helping us keep the community safe.**

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 *(ICE, ESPRESSO AND MILK ONLY)* **\$5.80**

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

Somersault Sodas– 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 + berries

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 –

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ONE BILL
PER
TABLE



