

WINES & ALES...
10AM- 2:30PM DAILY

LU NCH
NOON - 2:30PM DAILY

Wines		
King Valley, Prosecco (VIC)	10	40
Rhone Valley (FRA) Rose	10	42
Marlborough (NZ) Sauv Blanc	12	48
Hunter Valley (NSW), Chardonnay	12	48
McLaren Vale (SA) Shiraz 375ml bottle	12	24

Beers & Spirits		
Sea Legs Ales- can (Kangaroo Point QLD) <i>Pale Tropical Lager</i>	12.0	
Peroni Nastro (3.5% mid strength)	10.0	
Corona (lager)	10.0	
Heaps Normal 0.5% Alcohol	10.0	
Nosferatu Blood Orange Gin & Tonic	18.0	
Nosferatu Cucumber & Mint Gin & Tonic	18.0	
Mimosa - Pure Orange Juice , Prosecco	12.0	

DRINKS

Matchas

Matcha Latte	5.8	6.2	6.8
Iced Matcha			7.9
Sparkling Matcha <i>matcha w/ pellegrino</i>			7.9
Iced Strawberry Matcha			8.9

Chocolates

Hot Chocolate	5.0	5.5	6.5
Iced Chocolate <i>w/ vanilla ice cream & cream</i>			8.5

Anything But Coffee

Prana Chai Masala <i>premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger root</i>	7.0		
Chai Latte	5.0	5.5	6.0
Iced Chai			6.0
Hibiscus Iced Tea			8.5

Fruit Juices

Green Zing Whole Fruits <i>apple, cucumber, lemon, spinach, kale, OJ</i>	9.5		
Sour Berry Whole Fruits <i>strawberry, apple, mango, OJ</i>	9.5		

Spicy Pine Kick Whole Fruits <i>QLD pineapple & mango, ginger, cayenne pepper, OJ</i>	9.5		
Cold Pressed OJ	7.9		

Real Fruit Frappès

<i>fruit, sorbet, oj</i>			
QLD Pineapple & Mint	11.9		
QLD Mango	12.5		

Smoothies

<i>fruit, fresh milk, frozen yoghurt</i>			
QLD Banana <i>frozen yoghurt, honey, cinnamon, milk</i>	9.5		
QLD Mango <i>frozen yoghurt, milk</i>	9.5		
Acai Blend <i>Amazonia acai, banana, mango, coconut water</i>	10.9		

Green <i>Banana, mango, kale, spinach, coconut water</i>	10.9		
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Piña Colada <i>Banana, pineapple, frozen yoghurt, coconut milk</i>	10.9		
add- peanut butter	1.9		

Dairy Shakes

Thickshake in a Farmhouse oldschool tin <i>four scoops of ice cream, fresh milk, house flavouring</i>	10.9		
Milkshake w whipped cream <i>one scoop of ice cream, fresh milk, house flavouring</i>	8.5		
House Flavours: <i>vanilla, strawberry, caramel, chocolate, mars bar, caramel-malt, choc-hazelnut, lime</i>			
add - malt	1.0		

Please order at the till OR from your phone using the QR Code on your table.

The Grandad of Corned Beef Toasties
(Reuben eat your heart out!) gfo 22.5
pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles

add -wicked chips, aioli 5.5

Harvest Salad gf, cf, vegan 20.9

roasted pumpkin, green goddess pesto(almonds), Ruby red grapefruit, fresh avocado w pistachio dukkah, 'green salad' w passionfruit vinaigrette

add - grilled chicken 5.9

Farmhouse Beef Burger & Chips gfo 25.5

ask about today's housemade burger with chips & aioli

Chilli Prawn Linguine 29.5

Linguine, prawns, nduja (salume, chilli, garlic), hand picked green beans, local tomato, lemon zest, white wine, Italian parsley

“The Gnocchi” vege o 24.9
potato gnocchi, Farmhouse arrabiata sauce with thick cut bacon & mild chilli, baby spinach, parmesan, a soft poached free range egg.

add- sourdough toast 3.0

The OG Breakfast Bruschetta gfo, vegan o 23.5

local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, fresh avocado cheek on two toasted sourdough slices

add- one free range poachie 3.0

Okonomiyaki vege o 24.9
pork belly japanese savoury pancake, pickled ginger, tonkatsu sauce, kewpie mayo, chilli, coriander, furikake, dancing katsuobushi (bonito flakes)

Ben King's Farmhouse Potato Cake Menu

(No modifications please, except for “hollandaise on the side”)

Classic Potato Cake 24.0
Crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac

Vegetarian Potato Cake 24.0
As per classic but halloumi instead of bacon

Hardy Potato Cake 24.0
As per classic with hard poached eggs

Gluten Lite* Potato Cake 25.5
As per classic, with gluten-free crumbs, (*cooked near gluten)

ALLERGY STATEMENT
Nuts, dairy & wheat are all used extensively in our kitchen. Therefore, we are **UNABLE** to guarantee that any items we serve are entirely free of allergens.

gfo: gluten free option gf: gluten free gluten lite: item is gluten-free but prepared in a gluten environment df: dairy free vegan: vegan vegan o: vegan option vege: vegetarian vege o: vegetarian option cf: carbohydrate free
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SUMMER 25

Farmhouse, Kedron

7 DAYS

6:30AM - 2:30PM

public holiday hours vary

OUR STORY

Amanda & John Scott + The Farmhouse Team

In 2009, local spot Farmer Joe’s was sadly forced to close to make way for a new road. It was a much loved, family owned produce store and for many, a community hub. Farmhouse Kedron is a tribute to family farms and fresh food producers; now more than ever we need to support our dairy farmers, our local farms and our fresh food producers. At Farmhouse, we buy from many local & regional producers & every season, add a few more local suppliers to our list. Our aim is to take food from the farm to your plate, with the least amount of fuss in between... This is your Farmhouse in Kedron. Please tell us what you would like, what pleases and what you are hoping for next...

MEET ELLA, LOCAL FAVE: FROM RICE PAPER WRAPPING TO ACEING IT AS AN APPRENTICE CHEF!

DECEMBER 2024

Ella joined our team back in January 2021 at Phat Greens Stafford, when she walked in the door (of our gorgeous but short lived pandemic project) and announced ‘Dad said to go get a job today, so here I am’. She’s been conquering every corner of the Farmhouse Family venues ever since. Starting front of house, she quickly swapped Asian salads and to-go Banh Mi for suds in the Oh Boy dishpit by April 2021. But Ella wasn’t stopping there—she started her Cert II in Hospitality and worked everywhere from the kitchen to front of house at Oh Boy and even had a quick appearance at Miss Sophia’s Gelateria. By February 2022, with all her ambitions (and also probably an iced vanilla latte), Ella dove headfirst into her Cert III in Commercial Cookery at Brisbane TAFE and found her true groove at Farmhouse Kedron. And guess what? She’s loved it ever since! Almost as much as we love her! When she’s not shaping potato cakes in the Farm kitchen or dreaming of breakfast gnocchi and our QLD mango frappe, Ella is at social netball on Mondays, or getting inspired at youth group on Fridays, and somehow finds time for hikes, bike rides, and beach days. At home, her go-to is a classic steak and veggies or a comforting bowl of pasta—proof that simplicity is sometimes the best recipe.





Menu for Little Farmers

under 9's only

one egg, toast soldiers, three baby tomatoes **vege, gfo 11.0**
avocado, toasted soldiers **vege, gfo 10.0**
little farmers' pancakes, maple syrup & berries **vege 11.5**
-add vanilla bean ice cream 3.0

kids' real strawberry smoothie **6.9**
kids' apple juice popper **2.9**

winner of the 'Healthy Kids Menu Award' 2022 & 2023- Restaurant and Catering Association

Thank you to just some of our local providores:

DECEMBER 2024

NODO, Pine River Pete, Saucy Wench, Casa Motta, Dean Merlo, Cookie Do, The Drunken Farmhand, Big Michael, Nosferatu Distillers, Sea Legs Ales, Gourmet ice Cream, Cucina Moderna....



meet our little brother:

OH BOY, BOK CHOY!

south east asian kitchen & bar

264 Stafford Road, Stafford, 4053
Ph: 3357 7408
www.ohboybokchoy.com.au
@ohboybokchoy

Monday - Thursday : 5 PM - 9 PM
Friday, Sat, Sunday : 12 PM - 9PM



Grazie Casamotta!

SUPPLIER PROFILE

As a little one, Alessandro Motta couldn't have regular milk, so he grew up sipping on goat's milk and eating buffalo mozzarella back in Rome, Italy. And that's where his love for all kinds of cheeses started to bloom.

When Alessandro's family moved to Brisbane at age 12, he found himself homesick for the flavours of Italy, especially that beloved mozzarella. So, he tried making it himself. After a few mishaps and years of experimenting, he finally got it right and soon enough, friends and family were lining up for his mozzarella creations.

Now, Alessandro makes his artisan cheeses in Mansfield, using traditional Italian methods—naturally fermented and hand-stretched. His goal? To make Casa Motta's cheeses truly special, giving you the best cheese experience you've ever had.

We loveeee our halloumi at Farmhouse, especially with our Ben's King Potato Cake or Taroom Breakfast. Crafted with Alessandro's dedication to tradition and quality, his halloumi brings a slice of authentic Italian flavour straight to our favourite brunch dishes.

BREAKFAST

6:30AM - NOON DAILY

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“The Gnocchi” *vege o* 24.9
potato gnocchi, Farmhouse arrabiata sauce with thick cut bacon & mild chilli, baby spinach, parmesan, a soft poached free range egg.

add- sourdough toast 3.0

Sunny Side Salad *gf, vege, vegan o* 21.5
roasted pumpkin, green goddess pesto (almonds), Ruby red grapefruit, fresh avocado w pistachio dukkah, 'green leaves' w passionfruit vinaigrette, one free range fried egg

**cos, kale, witlof, raddichio, rocket (subject to market availability)*

add- grilled haloumi 6.5

Tropical Queensland Hotcake *vege* 22.9
warm Bowen mango hotcake w passionfruit, caramelized pineapple, toasted coconut chips, vanilla bean ice cream

Hot n Sour Avo on Toast *gfo, vegan* 19.9
avo citrus smash on sourdough toast (one), Farmhouse chilli jam, lightly spiced seeds, crispy kale

add- one free range poachie 3.0

Taroom Farm Breakfast *vege o* 29.9
(no modifications pls)
velvet folded free range eggs (3.5), Farmhouse relish, two sourdough toast, grilled bacon, haloumi, roasted pumpkin, avocado citrus smash

Good Eggs for a Good Egg *gfo, vege* 15.5
two free range poached or fried eggs, over two toasted sourdough slices with pure olive oil, Farmhouse relish

add- avo citrus smash *vegan* 5.5
add- grilled bacon 6.5
add- Farmhouse hollandaise 3.5
add- grilled haloumi 6.5
add- wilted spinach 5.9
add- white wine mushrooms *vegan* 6.5
add- roasted tomatoes *vegan* 5.5
add- NODO seeded GF sourdough *vegan* 4.5
swap- NODO seeded GF 3.9

Breakfast 'Pinsa' (UNTIL SOLD OUT) 25.5
hand stretched pizza dough, poached eggs, bacon, potato, mozzarella, Farmhouse sweet chilli, rosemary, capsicum

Coconut Chia Breakfast Bowl *gf, vegan* 19.9
coconut, chia & sago pudding, local fresh fruit, peach syrup

The OG Breakfast Bruschetta *gfo, vegan o* 23.5
local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, fresh avocado cheek on two toasted sourdough slices

add- one free range poachie 3.0

DRINKS

6:30AM - 2:30PM DAILY

Farmhouse Roast

20% Brazilian & 80% Espresso (Colombian, Papua New Guinea & Costa Rica)

Espresso	4.5	Flat White	5.0	5.5	6.0
Doppio	4.5	Latte	5.0	5.5	6.0
Piccolo	4.5	Cappuccino	5.0	5.5	6.0
Long Black	4.5	Iced Latte			6.9
Cold Brew	7.0	Iced Coffee			7.9
Affogato	7.9	<i>w/ vanilla ice cream & cream</i>			
Mont Blanc	8.9	Blueberry Iced Latte			7.9

*Soy, Almond, Oat, Coconut, Fresh Lactose Free +0.70
Extra Shot +0.60*

Pots of Loose Leaf Tea

English Breakfast	5.5
Earl Grey	5.5
Green Tea	5.5
Peppermint	5.5
Chamomile	5.5
Hibiscus	5.5

Matchas

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fruit, fresh milk, frozen yoghurt

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add malt	1.0



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16.5% public holiday surcharge - all our team receive public holiday penalty rates
A surcharge of 1.15% applies to all payments made via card.

FARMHOUSEKEDRON.COM.AU

SUMMER 2025