

WINES & ALES...

10AM- 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) Pale Tropical Lager	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	16.0
Nosferatu Cucumber & Mint Gin & Tonic	12.5
Mimosa - Pure Orange Juice , Prosecco	12.0

LU NCH

NOON - 2:30PM DAILY

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

Pinsa Italiana

hand stretched pizza dough, arrabiata sauce, rocket, cherry tomatoes, shaved prosciutto, parmesan, fresh Farmhouse basil

-swap prosciutto to roasted pumpkin for vege o

vege o 23.9

The Grandad of Corned Beef Toasties (Reuben eat your heart out!)

pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles

gfo 21.5

add -wicked chips, aioli

5.5

Harvest Salad w Chicken

gf, cf,vege o 25.9

roasted pumpkin and leeks, grapefruit, pistachio dukkah, seasonal leaves, Farmhouse pesto (almonds), passionfruit vinaigrette, grilled chicken breast

Soup Of The Day

today's fresh soup, with toasted sourdough

17.9

Farmhouse Beef Burger & Chips

gfo 25.5

ask about today's housemade burger with chips & aioli

Ajiaco (soup)

Free range chicken and potato soup, corn, Barambah cream, fresh avocado

24.9

"The Gnocchi"

potato gnocchi, Farmhouse arrabiata sauce with thick cut bacon & mild chilli, baby spinach, parmesan, a soft poached free range egg.

vege o 24.9

add- sourdough toast

3.0

Benny's Crispy Cheesy Potato Cake

gluten lite option, vege o 24.0

crispy cheesy potato cake with charred sweetcorn & spring onion, grilled bacon, poached free range eggs, wilted greens, fresh Farmhouse hollandaise & sumac

add- sourdough toast

3.0

MAXIMUM OF ONE MODIFICATION FOR THIS DISH PLEASE

The OG Breakfast Bruschetta

gfo, vegan o 23.5

local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, avo citrus smash on two toasted sourdough slices, one free range poached egg

"It's Easy Being Green' Bowl

gluten lite, vege, vegan o 23.9

crispy sweet potato, green quinoa , harvest leaves, fresh orange, heirloom roasted carrots, middle eastern yoghurt sauce, beetroot hummus, spiced seeds

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



WINTER 2024

Farmhouse, Kedron

7 DAYS

6:30AM - 2:30PM

public holiday hours vary

OUR STORY

Amanda & John Scott + The Farmhouse Team

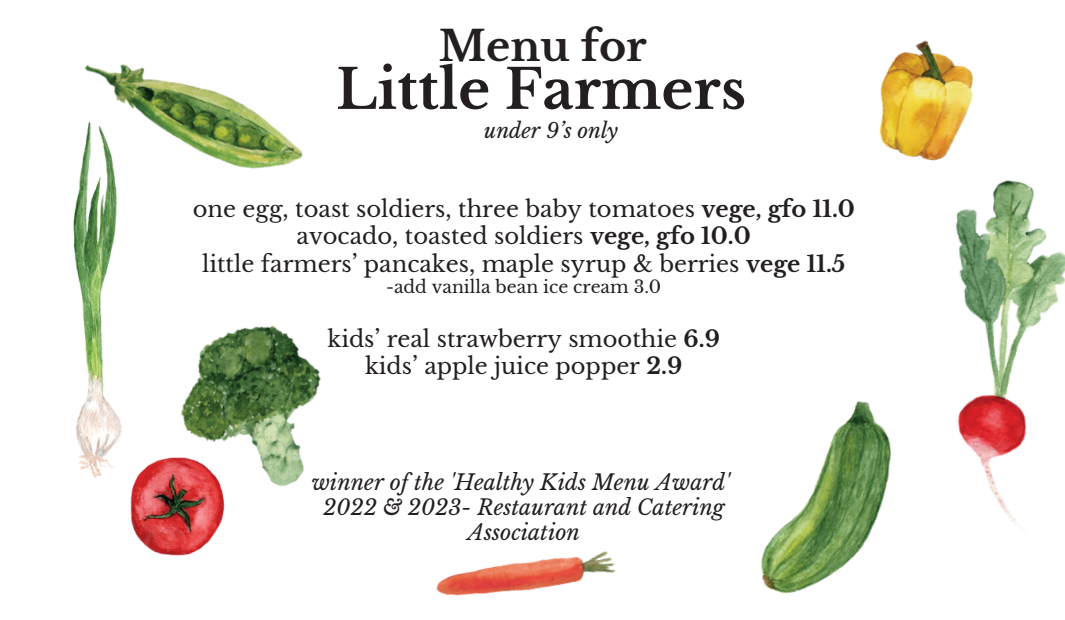
In 2009, local spot Farmer Joe’s was sadly forced to close to make way for a new road. It was a much loved, family owned produce store and for many, a community hub. Farmhouse Kedron is a tribute to family farms and fresh food producers; now more than ever we need to support our dairy farmers, our local 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...

THANK YOU SEATON

MAR 2024

This season we both thank AND highlight our Café Manager, Seaton Pendlebury who has been with Farmhouse for six years. Hailing from Tasmania—from Launceston to Hobart, Swansea, Devonport, and Port Sorell—his has been replete with Apple Isle experiences. Whilst enjoying his schooling at St Brendan-Shaw College, Seaton's love for sport blossomed; cricket and soccer being at the forefront. These days, he enjoys weekly golf, running, watching Formula 1, and cheering for Liverpool in the Premier League. Growing up he was deeply influenced by his police officer father and HR manager mother, instilling in him a passion for helping others. This led him to youth mentorship through his church and Camp Clayton, where he honed his leadership skills and impacted many young lives. His dedication continues with Emerge Church Youth, mentoring young people every Friday. Since 2012, Seaton has been a pillar of his community, leading youth programs and supporting local families. Married for eight years to his lovely wife Monique, whom he met in school, before completing his degree in Theology, Seaton juggles business studies with his role here at Farmhouse, looking after his crew of 26 front-of-house ‘farmers’. Seaton is most appreciated for his care of others, his extreme punctuality, and his utter reliability. We’re so fortunate to have those attributes as part of our team.

ORDER & PAY



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

7 YEARS OF THE POTATO CAKE

JULY 2024

Time flies at Farmhouse, Kedron! If our beloved Crispy Cheese Potato Cake were a kid, it would be riding a bicycle with no training wheels! Yes, that's right - seven incredible years and one pandemic of crispy, golden perfection. Our potato cake has grown up, and just like a school kid, it's full of personality and flavour that keeps evolving over the years. It was once a 'Sweet Potato Cake', once 'Vegan' and now a 'Gluten Lite' version is available in our winter menu. But wait, there's more! We don't just stop at the hash cake. We top it with perfectly poached free-range eggs that ooze golden yolk with every bite, smoky goodness of grilled bacon and drizzled with our homemade and daily Farmhouse hollandaise sauce. To finish it off, we sprinkle a dash of sumac for that tangy zing. Why is this milestone so special? Because for 7 years, our crispy potato cake has been the star of breakfast tables & brunch gatherings. It's been there for celebrations, lazy Sundays, and everything in between. Whether you're a long-time fan or a first-time taster, our crispy potato cake is a dish that is here to stay.

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





SUPPLIER FEATURE

From the first time Ash could crack an egg and mix a bowl of anything, she was destined to enjoy baking – as have those who have partaken of her freshly baked goodies. Baking for Ash also became an invaluable distraction for her when she was diagnosed with Childhood Leukaemia. Ashleigh is a survivor and thriver from this journey including undergoing a Bone Marrow Transplant at age 6. After working at Farmhouse Café and developing her dog biscuits there, Ashleigh started her own micro Baking Business in August, 2019 focussing on quality homemade Dog Biscuits. She currently supplies, Farmhouse Café, Famished on Frasers and Banneton Cafes at Ashgrove and Camp Hill, Nowhere Café Toowong, Bean and Gone, The Bakeologists, Sweet Shop and many fellow dog owners with Aztec's Edibles Dog Biscuits. Aztec (quality control officer) is a retired breeding stud for Guide Dogs Qld. Many of his puppies have become working guide dogs as well as various assistance dogs. He has offspring all over the world. Aztec now works as Ashleigh's Assistance Dog, helping her bake Dog Biscuits amongst other things.

Love Us? Leave us a review!

Win a \$50 voucher for sharing your experience! Winner drawn at the end of each month. The review with the BEST photo wins! Scan the QR code here to enter.





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FARMHOUSEKEDRON.COM.AU

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

Breakfast Salad *gf, vege* 21.5
roasted pumpkin & leeks, green goddess pesto (almonds), Ruby red grapefruit, fresh avocado w pistachio dukkah, ‘green leaves’ w passionfruit vinaigrette, one free range poached egg
**cos, kale, witlof, raddichio, rocket (subject to market availability)*

add- grilled haloumi 6.5

Biscoff and Banana ‘Pluncake’ 22.9
one pan warm Biscoff and caramelized banana ‘pluncake’ (Italian pancake), biscoff mascarpone, butterscotch sauce, seasonal berries

-add bourbon vanilla bean ice cream 3.0

Hot n Sour Avo on Toast *gfo, vegan* 22.9
citrus smashed avocado, Farmhouse chilli jam, lightly spiced seeds, crispy kale

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, Farmhouse relish, toasted sourdough (2).

add- fresh 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 Rice ‘Porridge’ & Strawberry Matcha *gf, vegan* 22.5
breakfast coconut rice porridge, matcha pannacotta, strawberry coulis, toasted coconut, sweet dukkah (nuts)

“It’s Easy Being Green’ Bowl *gluten lite, vege, vegan o* 23.9
crispy sweet potato, green quinoa , harvest leaves, fresh orange, heirloom roasted carrots, middle eastern yoghurt sauce, beetroot hummus, spiced seeds

The OG Breakfast Bruschetta *gfo, vegan o* 23.5
local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, avo citrus smash on two toasted sourdough slices, one free range poached egg

Benny’s Crispy Cheesy Potato Cake *gluten lite option, vege o* 24.0
crispy cheesy potato cake with charred sweetcorn & spring onion, grilled bacon, poached free range eggs, wilted greens, fresh Farmhouse hollandaise & sumac

add- sourdough toast 3.0

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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

w/ vanilla ice cream & cream

Soy, Almond, Oat, Coconut, Zymil +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

Matcha Latte	5.2	5.8	6.2	
Iced Matcha			7.9	
Sparkling Matcha	matcha w/ pellegrino			7.9

Chocolates

Hot Chocolate	5.0	5.5	6.5	
Iced Chocolate	w/ vanilla ice cream & cream			8.5
Chilli Hot Chocolate	5.0	5.5	6.5	
Orange Hot Chocolate	5.0	5.5	6.5	

Anything But Coffee

Prana Chai Masala	7.5
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premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger root

Chai Latte	5.0	5.5	6.0	
Iced Chai			6.0	
Cheeky-Chai	chai & chocolate	5.0	5.5	6.5
Red Velvet Latte		5.5	6.0	6.5
Babyccino				1.5
Puppyccino	on zymil			2
Hibiscus Iced Tea				8.5

Fruit Juices

Green Zing Whole Fruits	9.5
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apple, cucumber, lemon, spinach, kale, OJ

Sour Berry Whole Fruits	9.5
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strawberry, apple, mango, OJ

Spicy Pine Kick Whole Fruits	9.5
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QLD pineapple & mango, ginger, cayenne pepper, OJ

Cold Pressed OJ	7.9
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Real Fruit Frappès
fruit, sorbet, juice

Strawberry & Mint	11.5
QLD Pineapple & Mint	11.9
QLD Mango	12.5

Smoothies
fruit, fresh milk, frozen yoghurt

Strawberry	8.5
QLD Banana	8.5
QLD Mango	8.5
QLD Mango & Banana	9.5

Dairy Shakes

Thickshake Farmhouse oldschool tin	10.9
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four scoops of ice cream, fresh milk, house flavouring

Milkshake w whipped cream	8.5
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one scoop of ice cream, fresh milk, house flavouring

House Flavours: *vanilla, strawberry, caramel, chocolate, mars bar, bounty, caramel-malt, choc-mint, choc-hazelnut, lime, mint, espresso*

Super Smoothies

Açaí Smoothie Blend	14.5
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Amazônia açaí, banana, strawberry, mango, peanut butter, coconut water

Green Super Smoothie	14.5
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banana, mango, avocado, kale, spinach, almond butter, almond mylk

PB Javanana	12.9
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whole banana, double espresso, peanut butter, almond mylk

16.5% public holiday surcharge - all our team receive public holiday penalty rates

FARMHOUSE OH BOY, BOK CHOY!

WINTER 2024