

DRINKS

6:30AM - 2:30PM DAILY

Farmhouse Blend

(20% Espresso | 80% Brazilian)

Espresso	3.7	Flat White	4.3	4.8	5.5
Doppio	4.2	Latte	4.3	4.8	5.5
Piccolo	3.9	Cappuccino	4.3	4.8	5.5
Long Black	3.7	Iced Latte			5.9

Happy Happy Soy Boy + 0.60 | Minor Figures Oat + 0.60
Alternate Milk Co + 0.60 | Extra Shot +0.60

Pots of Loose Leaf Tea

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

Prana Chai Masala on your choice of mylk 6.5

Anything But Coffee

Hot Chocolate Chai Latte	4.2	4.7	5.2
Tumeric Latte Matcha	5.2	5.7	6.2

Fresh Fruit Blends

Pure Orange Juice freshly squeezed oranges	6.9
Green Zing apple, cucumber, lemon, spinach, kale, fresh OJ	8.9
Pineapple Kick pineapple, carrot, ginger, fresh OJ	9.5
Orange to Berry strawberries, watermelon, fresh OJ	8.9

Real Fruit Frappés on Sorbet

Strawberry & Mint	11.5	QLD Mango	11.5
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Smoothies

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

Farmhouse Shakes

Milk Shakes 1 scoop of ice cream, fresh milk	6.9
Thick Shakes 4 scoops of ice cream, fresh milk	9.5
<i>house favourites: mars bar, cherry ripe, caramel milk, choc mint, choc hazelnut, lime</i>	

Super Vegan Smoothies on Almond Mylk

Strofield banana, honey*, nutmeg	10.5
Greenchanger matcha, protein powder, spinach, banana, chia seeds, mint	13.5
Javanana double espresso, banana, honey* peanut butter	11.5

AFTER 10AM

10:00AM - 2:30PM DAILY

Sparkling and Rose

Alcjandro, Prosecco Riverland NSW	G B	10 38
Bella Modella, Prosecco DOC Venet, IT		13 50
Bream Creek Cuvée Tasmania, AUS		85
BTW, Rose Murray Darling, VIC		10 42

Red Grape

Bullant, Cabernet Merlot Langhorne Creek, SA	G B	9.5 32
Mr Riggs Gaffer Shiraz McLaren Vale, SA		375mls 24
Marcessa, Pinot Noir Mornington Peninsula, VIC		60
Felicette, Grenache Rouge IGP Pays d'Oc, FR		50

Cider

Eighth Day Ciders Mount Tamborine, QLD	9.0
Pink Lady Apple Cider	9.0
Ginger Apple Cider Rose Apple Cider	9.5

White Grape

Skipjack Sauv Blanc Marlborough, NZ	G B	10 45
Mr Riggs Pinot Gris		50
Allandale, Chardonnay Hunter Valley		12 45
De Juliis Chardonnay		55

Spirits

Vodka, Lime & Soda	10
Rum & Cola	10
Gin & Tonic	10
Nosferatu Blood Orange Gin & Tonic	14

Beer

Sea Legs Kangaroo Point, QLD Session Ale Pale Ale Tropical Lager (can)	9.5
Peroni Corona (lager)	10.0
Great Northern 0% Alcohol	8.0
'Oh Boy, Bok Choy!' Session Ale -house beer- (3.5%)	10.0

Cocktails + Mocktails

Mimosa - Freshly squeezed Orange Juice & Prosecco	12.5
Bloody Mary - Mr Consistent Mix & Vodka	18
Virgin Harissa Bloody Mary	12
Espresso Martini - Mr Consistent Mix & Vodka	18
Margarita - Mr Consistent Mix & Tequila	19.5
Aperol Spritz - Aperol & Prosecco	17.5
Citron Pressé - Non-alcoholic house lemonade, fresh lemon juice, mineral water, sugar syrup	8

Farmhouse Kale & Walnut Salad

Ingredients:

- Dressing
- 1/2 cup organic apple cider vinegar
- 1 cup olive oil
- 1 tsp sea salt
- Salad
- 4 cups kale- washed, dried and chopped
- 1/2 cup walnuts
- 1/2 cup feta
- 1/4 cups dried cranberries
- 2 Granny Smith apples- julienned



Step 1: In a pan toast walnuts until golden brown and fragrant. Set aside to cool.

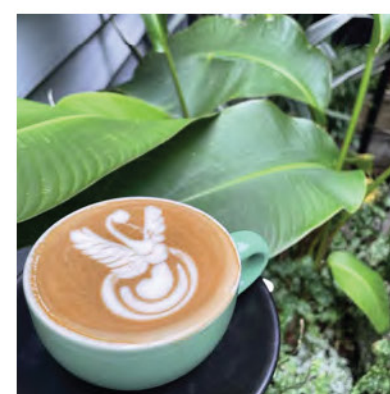
Step 2: To make dressing, combine vinegar and salt. Slowly whisking in olive oil.

Step 3: Drizzle dressing over kale, use your hands to massage the leaves until they become soft and wilted, leave to sit for half an hour.

Step 4: Toss julienned Granny Smith apple and dried cranberries through dressed kale. Just before serving, sprinkle with walnuts and crumbled feta.



local gin



fresh fruit frappés

MENU SPRING 22 / SUMMER 23

Farm House, Kedron

7 DAYS

6:30AM - 2:30PM

public holidays may 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 you, and what you are hoping for next...

FROM THE ARCHIVES

OCT 31, 2021

Miss Sophia's Gelateria is leaving Somerset Road 1st November. We will re-open Friday 5th near our big brother 'Oh Boy, Bok Choy!' on Stafford Road. We are moving the gelateria so that Farmhouse can have fewer outside tables this summer (and beyond) and more inside seats with aircon & shade! Thank you to all who have supported Miss Sophia's Gelateria in its first home here at 9 Somerset Road, over the last 2.5 years. We hope to see you at 240 Stafford Road soon.



BREAKFAST

LUNCH

6:30AM - 11:45AM DAILY

NOON - 2:30PM DAILY

Please order at the till OR from your phone using the QR Code. We happily split bills, evenly, by the number of guests at the table.

Hot & Sour Avo on Toast gfo, vege 17.9
avocado on toasted sourdough, Saucy Wench chilli jam, fried shallots, crunchy kale, lemon

Breakfast Bruschetta gfo, vege 21.9
baby tomatoes, Spanish onion, green tahini on toasted sourdough, marinated feta, local half avocado, one free range poachie

Coconut Panna Cotta, w/ Mango vegan 18.9
breakfast coconut panna cotta, (agar agar) mango, Farmhouse granola (yes nuts! pecans), dried raspberries

Farmhouse Potato Cake gfo, vege o 22.9
crispy cheesy potato cake with charred sweetcorn & spring onion, grilled bacon, poached free range eggs, wilted greens, fresh Farmhouse hollandaise & sumac **vege o: swap bacon**

MAXIMUM OF ONE MODIFICATION FOR THIS DISH PLEASE

Mushrooms on Sourdough gfo, vegan 18.9
marinated local grilled mushrooms, red pepper tapenade, piled high on lightly toasted sourdough w fresh herbs

"The Gnocchi" vege o 23.9
potato gnocchi, Farmhouse arrabiatta sauce with thick cut bacon & mild chilli, baby spinach, parmesan, a soft poached free range egg

The Green Bowl gfo, vegan 21.9
smashed avocado, edamame hummus, quinoa w nutritional yeast, toasted almonds, shaved broccoli, fresh kale & cucumber, sesame seeds, fresh herbs, green tahini, warm roti

Strawberry 'n Ricotta Hot Cake 21.9
lemon & maple syrup, vanilla bean ice cream, berry compote, langues de chat, dried raspberries

Good Eggs for a Good Egg gfo, vege 13.9
poached or fried free range eggs on toasted sourdough w olive oil

add -kasundi (fragrant Sth East Indian Chutney) 2.0
add -Farmhouse hollandaise 3.0
add -marinated mushrooms 4.9
add -avocado cheek 5.9
add -grilled halloumi 5.9
add -grilled Sun Valley bacon 5.9
add -wilted Toowoomba greens 4.9
add -blistered cherry tomatoes 4.9

Ask about Today's Lunch Special

The Grandad of Corned Beef Toasties 19.9
(Reuben eat your heart out!)
pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles

Poached Chicken Nam Jim Salad gf, df 24.9
chicken breast, shredded cabbage, wombok, carrot, daikon & bean sprouts, palm sugar & fish sauce dressing

Three Greens Spring Risotto vege 21.9
arborio rice, parmesan butter, lemon zest, snowpeas, broccolini, asparagus & Grana Padano

Farmhouse Salad Bowl vege 14.9
add- grilled chicken 6.5

Farmhouse Burger 21.9
ask about today's housemade burger with chips & aioli

The Green Bowl gfo, vegan 21.9
smashed avocado, edamame hummus, quinoa w nutritional yeast, toasted almonds, shaved broccoli, fresh kale & cucumber, sesame seeds, fresh herbs, green tahini, warm roti

"The Gnocchi" vege o 23.9
potato gnocchi, Farmhouse arrabiatta sauce with thick cut bacon & mild chilli, baby spinach, parmesan, a soft poached free range egg

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

MAXIMUM OF ONE MODIFICATION FOR THIS DISH PLEASE

Hot & Sour Avo on Toast gfo, vege 17.9
avocado on toasted sourdough, Saucy Wench chilli jam, fried shallots, crunchy kale, lemon

Sweet Bites To Finish

affogato vanilla bean ice cream, double shot espresso 7.9

warm donut (until sold out) vanilla bean ice cream, chocolate sprinkles 9.5

strawberry n ricotta one pan hotcake, vanilla ice cream 21.9

FARMHOUSE HOROSCOPE



ARIES

(March 21 - April 19)

The first of the twelve zodiac signs and represented by the ram; you're considered to be dynamic, ambitious and competitive; your perfect breakfast is the Farmhouse Green Bowl; laden with nutrition, fibre and the good oil (avocado) to ensure you win today's race. DRINK: Iced Matcha



TAURUS

(April 20 - May 20)

Practical, trustworthy, generous and dedicated, Taurians might consider breaking their overnight fast with a sturdy dependable meal of avocado on toast; but not to allow for our favourite little bulls to be unduly bored by the predictable, we have spiced it up as a Hot & Sour Avo on Toast. DRINK: Green Zing Juice



GEMINI

(May 21 - June 20)

Oh the Twins! Expressive, playful, intelligent and yet taciturn - we know just how to accept your occasional duality: offering you a Breakfast Bruschetta, laden with baby tomatoes & green tahini, but paired with a half avocado cheek to balance you out. DRINK: Freshly Squeezed OJ



CANCER

(June 21 - July 22)

Often misunderstood, our hard to crack shells conceal a soft, intuitive and compassionate underbelly. Just keep an eye out for the claws... What better way to manage this little crustacean than offering a soft velvety breakfast Panna Cotta, paired with a crispy house made nutty granola. DRINK: Sticky Prana Chai on Almond Mylk



LEO

(July 23 to August 22)

Warm-natured lions, outgoing, fiery, but perhaps just a little proud, we suggest taming you with a Farmhouse breakfast to match your temperament; Breakfast Gnocchi, (just enough chili to match your fire) with a perfectly poached egg to lull you into a post breakfast slumber. DRINK: Virgin/Bloody Mary



VIRGO

(August 23 to September 22)

Those high standards! Be gentle little one, gentler on yourself, you hardworking Virgo. Kind, reliable and sometimes shy, we'd like to recommend the hardest working most dependable breakfast we've had since the day we opened: the one that never takes a break - The Crispy Cheesy Potato Cake. (and for all you virtuous virgos, we can swap out the bacon for a slice of lightly grilled halloumi. DRINK: Pineapple Kick Juice



LIBRA

(September 23 - October 22)

The scales of justice, personified; how we value our balanced, diplomatic, socially aware companions...tactful, charming...so for you, we select 'Good Eggs for a Good Egg' (poached) perfectly balanced on sourdough toast, paired with wilted greens, and rounded out with a smooth rich avocado cheek. DRINK: QLD Mango Frappe



SCORPIO

(October 23 - November 21)

Resourceful, focused, brave, occasionally prickly but deeply loyal, we depend on our Scorpios so much more than we might ever let on. So for these fabulous friends we request our Green Bowl, (focusing on your well-being, bravely accompanied with edamame hummus and Bragg's nutritional yeast, we reward you for your faithfulness. DRINK: Javanana Super Smoothie



SAGITTARIUS

(November 22 - December 21)

Represented by the archer; Sagittarius, the independent optimist in our midst, the intellectual at the table, who still occasionally startles us with their directness, deserves the sweetest of desserts: The Strawberry & Ricotta One Pan Hotcake, with vanilla bean ice cream. DRINK: Iced Long Black



CAPRICORN

(December 22 - January 19)

All right, all right...we know that you love rules...boundaries, guard-rails - but thankfully you are patient and tenacious and we are infinitely grateful for THOSE traits. So it goes with the territory of our traditional goats to eat the breakfast of the past, with a little vujaja-de; Mushrooms on Sourdough with a red pepper tapenade struggling to breakout, underneath it all. DRINK: Turmeric Latte on Oat Mylk



AQUARIUS

(January 20 - February 18)

Inventive! Creative! Innovative! Original! Never met anyone quite like you, until we met another Aquarius. One of the water signs, fluid, languid... Perhaps you might consider a liquid breakfast: our famous Local Honey, Banana & Cinnamon Smoothie, with an Espresso on the side. If that's not enough, have some lightly toasted banana bread too. DRINK: San Pellegrino Sparkling Water



PISCES

(February 19 - March 20)

Another creative sign, the last of the twelve signs, represented by the fishes, Pisces are empathetic but can lead us on a merry dance through the waterways. Compassionate, artistic...but occasionally with a touch of 'the delusions' we are offering a grounding breakfast (grounded but not beached) for our fishy friends: Good Eggs for a Good Egg, fried over-easy. Request a side of Sun Valley bacon, some grilled halloumi and blistered cherry tomatoes. DRINK: Piccolo on Happy Happy Soy Boy

Meet The Family:

OH BOY, BOK CHOY!

south-east asian kitchen & bar

Miss Sophia's
GELATERIA

Kids' Menu

- One toast, two eggs, three baby tomatoes **veg, gfo 10.5**
- Avocado toasted soldiers on sourdough **veg, gfo 10.5**
- Little Farmers' pancakes, maple syrup & berries **veg, gfo 10.5**
- Cheese & tomato sourdough toastie **veg, gfo 8.5**
- Kids' real strawberry smoothie **8.0**
- Kids' apple juice **4.5**
- Pure orange juice **6.9**

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
df: dairy free **vegan:** vegan **vgo:** vegan option
vege o: vegetarian option **vege:** vegetarian

FARMHOUSE
Miss Sophia's
OH BOY, BOK CHOY!