

LUNCH

11:30AM - 2:30PM DAILY

Please place your order at the till or via the QR code at your table.
To help us serve all meals together, please place all orders
using the same method and within a 2-minute window.

Urban Valley Mushroom Risotto oyster mushroom & paremsan risotto, baby garden peas <i>gf, vege</i> add grilled chicken 6.5	25.9
Farmhouse Fresh Soup of the Day today's fresh soup, with toasted sourdough <i>gfo</i>	21.9
Roasted Pork Belly w Baked Apple fennel & garlic marinated pork belly with crackling, rosemary & white wine demi-glaze, winter vegetables, pickles <i>gf, df</i>	32.9
Sformato (twice baked Italian souffle) parmesan sformato, white wine mushrooms, pumpkin cream, broccolini, spiced seeds, winter vegetables <i>gf</i>	25.5
Farmhouse Roasted Chicken roasted chicken maryland, orange marmalade glaze, pumpkin puree, broccolini, carrot & zucchini <i>gf</i>	28.5
Harvest Salad roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avo w pistachio dukkah, seasonal leaves w passionfruit vinaigrette <i>gluten lite, vegan</i> add grilled chicken 6.5	23.9
Farmhouse Beef Brisket Burger & Chips brisket, cheddar, tomato, lettuce, pickles, spiced aioli, onion jam - with chips & house made aioli <i>gfo</i>	26.5
The Grandad of Corned Beef Toasties & Chips <i>(Reuben eat your heart out!)</i> pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles - with chips & house made aioli <i>gfo</i>	28.5
“The Gnocchi” potato gnocchi, Farmhouse arrabiata sauce with thick-cut bacon & mild chilli, baby spinach, parmesan, soft poached free-range egg <i>vege o</i> add a slice of sourdough toast 3.0	27.5
The Green Bowl edamame hummus, fresh smashed avocado, shredded kale, Lebanese cucumber, shaved broccoli salad, quinoa, green tahini, toasted almonds, nutritional yeast, sesame seeds, pita bread <i>vegan, gfo</i>	24.5
Classic Potato Cake* crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac	25.5
Vegetarian Potato Cake* the Classic w halloumi instead of bacon	25.5
HARD EGGS Potato Cake* the Classic w hard poached eggs	25.5
Gluten Lite* Potato Cake* the Classic, w gluten-free crumbs, *cooked near gluten	25.9
<i>*Add-ons available. No extra modifications, please, except for “hollandaise on the side”</i>	

& CHECK FOR TODAY’S SPECIALS & CABINET DESSERTS

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.

gf: gluten-free
gfo: gluten-free option available
gluten lite: gluten-free but prepared in a gluten environment
df: dairy-free
vege: vegetarian
vege o: vegetarian option available
vegan o: vegan option available



WINTER ‘26

Farmhouse, Kedron

7 DAYS
6:30AM - 2:30PM
public holiday hours vary



OUR ‘FAMILY’

Farmhouse Kedron is more than a café; it’s a community hub where we aim to bring your food from regional farms to your plate, wholesomely, deliciously and simply.

We opened Farmhouse in March 2017, on the site formerly known as Farmer Joe’s. We aimed to maintain the soul of that family business and transform the remnants of the site into a home and a ‘Family’ for all.

As each of our own fathers were raised on farms—we also wanted to pay homage to our own farming families. John’s father, was from a farm west of Taroom in Queensland and Amanda’s father from a farm on the wheat belt of Missouri.

Welcome to our Family. Welcome to Farmhouse.
AMANDA & JOHN SCOTT

BEHIND THE MAGIC

This is just a sprinkling of our family...



At Farmhouse, we’ve learned that the real magic isn’t just in the food or the space. It’s in the people who bring it all to life. Our team is the heartbeat of Farmhouse. They’re the ones who greet you with a smile, remember your order, bring energy to the floor, and keep the spirit of our little corner of Kedron alive.

We are incredibly lucky to have the team we do. Hospitality asks a lot — early mornings, busy weekends, and the constant goal of making someone’s day just a little brighter. And every single person on our team shows up with generosity, resilience, and genuine care. It’s something we never take for granted.

Farmhouse is proudly a blend of both local talent and incredible international team members, who have chosen to make Australia — and us — part of their journey. Our family stretches across Australia, Italy, France, Brasil, Korea, Japan, Nepal, Venezuela, Colombia, Indonesia, and England.

To our team, THANK YOU. For your work, your warmth, and your passion. And to our community, THANK YOU. Every time you support us, you support them too. Farmhouse wouldn’t be what it is without you.

Menu for
Little Farmers

under 9's only



- one egg, toast soldiers, three baby tomatoes (vege, gfo) 11.9
- little farmers' pancakes, maple syrup & berries (vege) 11.9
add vanilla bean ice cream 3.0
- grilled chicken, veggies 13.9
- kids' real strawberry smoothie 7.9
- kids' apple juice popper 3.5



A TALE OF TWO HONEYS

DECEMBER 2025

At Farmhouse, we're proud to work with two incredible local beekeepers whose craft, care, and respect for nature shine through.

Teralba Park Honey – Everton Hills

Just around the corner in Everton Hills, Teralba Park Honey produces beautiful raw, cold-extracted honey known for its rich, natural flavour. Their bees are sustainably cared for, with a focus on ensuring each hive always has what it needs to thrive. It's small-scale beekeeping done with heart.

Bardon Bees – Foothills of Mount Coot-tha

Nestled near the base of Mount Coot-tha, Bardon Bees follows a 100% natural, organic beekeeping philosophy. Their raw honey comes straight from their own hives, harvested with deep respect for the bees and the environment.

Together, these producers bring us the kind of quality and integrity we're proud to share with our community. It's real, local, and made with care.

Both honeys are used in our kitchen, loved by our guests, and available for purchase on our retail shelf!

MEET OUR LITTLE BROTHER,

OH BOY, BOK CHOY!

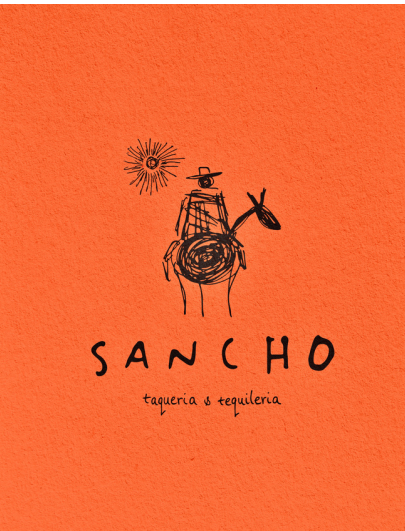
south east asian kitchen & bar



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Monday - Thursday : 5 PM - 9 PM
Friday, Sat, Sunday : 12 PM - 3 PM
5 PM - 9 PM

WE'RE OPEN!



As some of you may have heard, a new Northside venue has joined our family. Meet...

SANCHEO Taqueria & Tequileria.
An ode to New Mexico.

A blend of Mexican, Spanish & Native American flavours, next door to its big brother Oh Boy, Bok Choy!

We have one more story to tell, we think this is it.

BREAKFAST

6:30 - 11:30AM DAILY

Please place your order at the till or via the QR code at your table.
To help us serve all meals together, please place all orders using the same method and within a 2-minute window.

The OG Breakfast Bruschetta 24.9
local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, fresh avocado cheek on two slices of sourdough toast
gfo, vegan o
add one free-range poachie 3.5

Good Eggs for a Good Egg 16.9
two free-range poached or fried eggs, over two slices of sourdough toast with pure olive oil, Farmhouse relish
gfo
add - avo citrus smash vegan 5.5 add - wilted spinach 5.9
add - grilled bacon 6.5 add - white wine mushrooms vegan 6.5
add - Farmhouse hollandaise 3.5 add - NODO seeded GF sourdough vegan 4.5
add - grilled halloumi 6.5 swap - NODO seeded GF 3.9

Nutter Farmer Porridge 23.5
peanut butter oatmeal, caramelized banana, candied pecan, berry compote, honey
df, vegan

Truffled Mushroom Scrambled Eggs 27.5
scrambled eggs with duxelle*, truffle oil, shaved parmesan, Italian pork sausage, chives, two slices of sourdough toast
*finely chopped mushrooms with herbs
gfo

Sunny Side Salad 24.5
roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avo w pistachio dukkah, seasonal leaves w passionfruit vinaigrette, one free-range fried egg
gluten lite, vege, vegan o
add grilled halloumi 6.5

Brioche Perdue (French Toast) 23.9
locally baked brioche, Nutella, whipped ricotta, caramelised banana, fresh berries, almond crumble

Hot & Sour Avo on Toast 23.5
avo citrus smash, sourdough toast, Farmhouse chilli jam, lightly spiced seeds, crispy kale, soft poached free-range egg, fresh chilli
gfo, vegan o
add another poachie 3.5

"The Gnocchi" 27.5
potato gnocchi, Farmhouse arrabiata sauce with thick-cut bacon & mild chilli, baby spinach, parmesan, soft poached free-range egg
vege o
add a slice of sourdough toast 3.0

The Green Bowl 24.5
edamame hummus, fresh smashed avocado, shredded kale, Lebanese cucumber, shaved broccoli salad, quinoa, green tahini, toasted almonds, nutritional yeast, sesame seeds, pita bread
vegan, gfo

Breakfast Sformato (twice baked Italian souffle) 25.5
parmesan sformato, white wine mushrooms, pumpkin cream, broccolini, two poachies, spiced seeds
gf

Ben King's Farmhouse Potato Cake Menu

Add-ons available. No extra modifications please, except for "hollandaise on the side"

Classic Potato Cake 25.5
crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac
swap for:
-Vegetarian Potato Cake (the Classic w halloumi instead of bacon) 25.5
-Hard Eggs Potato Cake (the Classic w hard poached eggs instead) 25.5
-Gluten Lite Potato Cake (the Classic w gluten-free crumbs) 25.9

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5% WEEKEND SURCHARGE, 16.5% PUBLIC HOLIDAYS SURCHARGE
A SURCHARGE OF 1% APPLIES TO ALL PAYMENTS MADE VIA CARD