

WINES & ALES...			LUNCH		
10AM- 2:30PM DAILY			11:30AM - 2:30PM DAILY		
Wines			Please order at the till OR from your phone using the QR Code on your table.		
Redbank (VIC) Prosecco	10	44	Grilled Prawn & Mango Salad	26.9	
West Cape How (WA) Rose	10	42	prawns, Qld mango, Asian slaw, lime, coconut & chilli dressing, coriander, fresh chilli, roasted peanuts, sesame seeds		
Marlborough (NZ) Sauvignon Blanc	12	48	gf, df		
Margaret River (WA) Chardonnay	12	48	Harvest Salad	22.9	
Langhorne Creek (SA) Shiraz 375ml bottle	12	24	roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avocado w pistachio dukkah, seasonal leaves w passionfruit vinaigrette		
Beers & Spirits			gf, cf, vegan		
Sea Legs (Kangaroo Point QLD)	12		add grilled chicken	5.9	
Pale Ale West Coast IPA Pilsner American Pale			Smoked Salmon Bagel*, Open-faced	26.9	
Peroni (Italy) 3.5% mid-strength	10		salmon, dill & lemon labneh, capers, green leaves, pickled pink onion, soft poached free-range egg		
Corona (Mexico)	10		*contains sesame seeds		
Heaps Normal 0.5% Alcohol	10		The Green Bowl	23.9	
Nosferatu Gin & Fever Tree Tonic	18		Edamame hummus, fresh smashed avocado, shredded kale, Lebanese cucumber, shaved broccoli salad, quinoa, green tahini, toasted almonds, nutritional yeast, sesame seeds, focaccia		
Cucumber & Mint Blood Orange			vegan, gfo		
Mimosa Pure Orange Juice, Prosecco	12		The Grandad of Corned Beef Toasties	23.9	
DRINKS			(Reuben eat your heart out!)		
Matchas*			pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles		
Matcha Latte	5.9	6.5 7.5	gf		
Iced Matcha		7.9	add wicked chips, aioli	5.9	
Iced Strawberry Matcha		8.9	Two Spring Toasts	22.9	
unsweetened			local baby tomatoes, fresh herb pesto, sourdough, 'twin' toast w whipped ricotta, lemon zest, smoked sea salt, avocado		
Chocolates			gfo, vegan o *contains nuts		
Hot Chocolate	5.5	6.0 6.5	add one free-range poachie	3.5	
Iced Chocolate w/ vanilla ice cream & cream		8.9	Chilli Prawn Linguine	29.9	
Anything But Coffee			linguine, prawns, nduja (chilli salume, garlic), hand-picked green beans, local tomato, lemon zest, white wine, Italian parsley		
Prana Chai Masala		8.0	Burger Of The Day & Chips	25.9	
premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger root			ask about today's house-made burger with chips & aioli		
Chai Latte	5.5	6.0 6.5	gfo		
Iced Chai		6.5	“The Gnocchi”	26.5	
Pomegranate Iced Tea		8.5	potato gnocchi, Farmhouse arrabiata sauce with thick-cut bacon & mild chilli, baby spinach, parmesan, soft poached free-range egg		
Freshly Blended Fruit Juices			vege o		
Green Zing Whole Fruits		9.5	add a slice of sourdough toast	3.0	
apple, cucumber, lemon, spinach, kale, OJ			Ben King's Farmhouse Potato Cake Menu		
Sour Berry Whole Fruits		9.5	Add-ons available.		
strawberry, apple, mango, OJ			No extra modifications, please, except for “hollandaise on the side”		
Spicy Pine Kick Whole Fruits		9.5	Classic Potato Cake	24.9	
QLD pineapple & mango, ginger, cayenne pepper, OJ			crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac		
Cold Pressed OJ		8.5	Vegetarian Potato Cake	24.9	
Real Fruit Frappès			the Classic w halloumi instead of bacon		
fruit, sorbet, oj			HARD EGGS Potato Cake	24.9	
QLD Pineapple & Mint		10.5	the Classic w hard poached eggs		
QLD Mango		10.9	Gluten Lite* Potato Cake	25.5	
Smoothies			the Classic, w gluten-free crumbs, *cooked near gluten		
fruit, fresh milk, frozen yoghurt			ALLERGY STATEMENT		
QLD Banana		9.5	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.		
frozen yoghurt, honey, cinnamon, milk			gf: gluten-free		
QLD Mango		9.5	gfo: gluten-free option available		
frozen yoghurt, milk			gluten lite: gluten-free but prepared in a gluten environment		
Acai Blend		10.9	df: dairy-free		
Amazonia acai, banana, mango, coconut water			vege: vegetarian		
Green		10.9	vege o: vegetarian option available		
banana, mango, kale, spinach, coconut water			vegan o: vegan option available		
add - peanut butter		1.9	cf: carbohydrate-free		
Dairy Shakes					
Thickshake in a Farmhouse old school tin	8.9	12.9			
locally churned ice cream, fresh milk, flavour					
Milkshake w whipped cream		8.5			
one scoop of ice cream, fresh milk, flavour					
Flavours: vanilla, strawberry, caramel, chocolate, banana, mars bar, caramel-malt, choc-hazelnut, choc-banana					
add - malt		1.0			



SUMMER ‘25 & ‘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 Farmily. Welcome to Farmhouse.

Amanda & John Scott

BEHIND THE MAGIC

This is just a sprinkling of our farmily...



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.



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, *vege o* 3.0

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

Our Team’s Go-To Summer Drinks at Farmhouse

Charlie Super Server – Sour Berry, "it’s nice and refreshing, and I love sour things."

Sassy Sara – Mango Frappé, "it’s super refreshing for summer."

Super C.J – Spicy Pine Kick, "it supports both the digestive and immune system responses, while tasting delicious."

Jumpin’ Juliette – Iced Soy Latte, “my daily pick-me-up. I love how our Farmhouse coffee blend pairs perfectly with Aussie soy milk.”

Magic Miss Maria – Mango Smoothie, "it’s a classic for a reason, it’s perfect."

Sunny Sandy – Green Zing, “healthy with greens, plus love the sourness with green apples and lemon!”

Crazy Horse José – Sour Berry, “great balance in taste and consistency.”

Hello Elo – Oat Chai, "I don’t like coffee or tea, but I do have a sweet tooth, and our oat milk complements the chai really well."



BREAKFAST

6:30 - 11:30AM DAILY

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

Qld Mango Pannacotta, Farmhouse granola 23.9
Qld mango & coconut yoghurt pannacotta, Farmhouse four nuts granola, chia pudding, fresh fruit
gf

Two Spring Toasts 22.9
local baby tomatoes, fresh herb pesto*, sourdough, ‘twin’ toast w whipped ricotta, lemon zest, smoked sea salt, avocado
gf, vege, vegan o | **contains nuts*
add one free-range poachie 3.5

Sunny Side Salad 23.5
roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avo w pistachio dukkah, seasonal leaves w passionfruit vinaigrette, one free-range fried egg
gf, vege, vegan o
add grilled halloumi 6.5

Caramelised Banana Hotcake 23.9
candied walnuts, salted caramel sauce, fresh berries, vanilla ice cream

Hot n Sour Avo on Toast 23.9
avo citrus smash, sourdough toast, Farmhouse chilli jam, lightly spiced seeds, crispy kale, soft poached free-range egg, fresh chilli
gf, vegan o
add another poachie 3.5

Big Paddock Taroom Breakfast 30.9
(no modifications please)
three and a half velvet folded free-range eggs, Farmhouse relish, two slices of sourdough toast, grilled bacon, halloumi, roasted pumpkin, avocado citrus smash
vege o

The Green Bowl 23.9
Edamame hummus, fresh smashed avocado, shredded kale, Lebanese cucumber, shaved broccoli salad, quinoa, green tahini, toasted almonds, nutritional yeast, sesame seeds, focaccia
vegan, gf

“The Gnocchi” 26.5
potato gnocchi, Farmhouse arrabiata sauce with thick-cut bacon & mild chilli, baby spinach, parmesan, soft poached free-range egg
add a slice of sourdough toast

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
gf, vege
add - avo citrus smash *vegan* 5.5
add - grilled bacon 6.5
add - Farmhouse hollandaise 3.5
add - grilled halloumi 6.5
add - wilted spinach 5.9
add - white wine mushrooms *vegan* 6.5
add - NODO seeded GF sourdough *vegan* 4.5
swap - NODO seeded GF 3.9

Pork & Sweet Red Pepper ‘Pinsa’ 25.9
hand-stretched pizza dough, pork & fennel sausage, caramelized onion jam, mozzarella, red pepper, poached eggs, green pesto
vege o

Ben King’s Farmhouse Potato Cake Menu

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

Classic Potato Cake 24.9
crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac

Vegetarian Potato Cake 24.9
the Classic w halloumi instead of bacon

HARD EGGS Potato Cake 24.9
the Classic w hard poached eggs

Gluten Lite* Potato Cake 25.5
the Classic, w gluten-free crumbs, *cooked near gluten

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
cf: carbohydrate-free

DRINKS

6:30AM - 2:30PM DAILY

Farmhouse Roast					
20% Brazilian & 80% Espresso (Colombian, Papua New Guinea & Costa Rica)					
Espresso	4.5	Flat White	5.5	6.0	6.5
Doppio	5.0	Latte	5.5	6.0	6.5
Piccolo	4.5	Cappuccino	5.5	6.0	6.5
Long Black	5.0	Iced Latte			6.9
Cold Brew	7.0	Iced Coffee			8.9
Affogato	8.5	<i>w/ vanilla ice cream & cream</i>			
Mont Blanc	8.9	Blueberry Iced Latte			8.9

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

Pots of Loose Leaf Tea	
English Breakfast	5.9
Earl Grey	5.9
Green Tea	5.9
Peppermint	5.9
Pomegranate	5.9

Matchas*	
Matcha Latte	5.9 6.5 7.5
Iced Matcha	7.9
Iced Strawberry Matcha	8.9

Chocolates	
Hot Chocolate	5.5 6.0 6.5
Iced Chocolate <i>w/ vanilla ice cream & cream</i>	8.9

Anything But Coffee	
Prana Chai Masala	8.0
<i>premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger root</i>	
Chai Latte	5.5 6.0 6.5
Iced Chai	6.9
Pomegranate Iced Tea	8.5

Fruit Juices	
Green Zing Whole Fruits	9.5
<i>apple, cucumber, lemon, spinach, kale, OJ</i>	

Sour Berry Whole Fruits	9.5
<i>strawberry, apple, mango, OJ</i>	

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

Cold Pressed OJ	8.5
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Real Fruit Frappès	
<i>fruit, sorbet, oj</i>	

QLD Pineapple & Mint	10.5
QLD Mango	10.9

Smoothies	
<i>fruit, fresh milk, frozen yoghurt</i>	

QLD Banana	9.5
<i>banana, frozen yoghurt, honey, cinnamon, whole milk</i>	

QLD Mango	9.5
<i>mango, frozen yoghurt, mango sorbet, whole milk</i>	

Acai Blend	10.9
<i>Amazonia acai, banana, mango, coconut water</i>	

Green	10.9
<i>banana, mango, kale, spinach, coconut water</i>	


add - peanut butter	1.9
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Dairy Shakes	
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Thickshake in a Farmhouse old school tin	8.9 12.9
<i>locally churned ice cream, fresh milk, flavour</i>	

Milkshake w whipped cream	8.5
<i>one scoop of ice cream, fresh milk, flavour</i>	

Flavours: <i>vanilla, strawberry, caramel, chocolate, banana, mars bar, caramel-malt, choc-hazelnut, choc-banana</i>	
add - malt	1.0

 **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.

NO WEEKEND SURCHARGE - 7 DAY A WEEK PRICES | (EXCL. PUBLIC HOLIDAYS 16.5% SURCHARGE)
A SURCHARGE OF 1% APPLIES TO ALL PAYMENTS MADE VIA CARD