

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

LU NCH
11:30AM - 2:30PM DAILY

Wines		
Redbank (VIC) Prosecco	10	44
West Cape How (WA) Rose	10	42
Marlborough (NZ) Sauvignon Blanc	12	48
Margaret River (WA) Chardonnay	12	48
Langhorne Creek (SA) Shiraz 375ml bottle	12	24
Beers & Spirits		
Sea Legs (Kangaroo Point QLD)	12	
<i>Pale Ale West Coast IPA Pilsner American Pale</i>		
Peroni (Italy) 3.5% mid-strength	10	
Corona (Mexico)	10	
Heaps Normal 0.5% Alcohol	10	
Nosferatu Gin & Fever Tree Tonic	18	
<i>Cucumber & Mint Blood Orange</i>		
Mimosa Pure Orange Juice, Prosecco	12	

DRINKS

Matchas*

Matcha Latte	5.9	6.5	7.5
Iced Matcha			7.9
Iced Strawberry Matcha			8.9
<i>*unsweetened</i>			

Chocolates			
Hot Chocolate	5.5	6.0	6.5
Iced Chocolate w/ vanilla ice cream & cream			8.5

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			6.5
Pomegranate Iced Tea			8.5

Freshly Blended 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	7.9
-----------------	-----

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>frozen yoghurt, honey, cinnamon, milk</i>	

QLD Mango	9.5
<i>frozen yoghurt, 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>	

Piña Colada	10.9
<i>banana, pineapple, frozen yoghurt, coconut milk</i>	

add - peanut butter	1.9
---------------------	-----

Dairy Shakes

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>	

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

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

Ben King's Farmhouse Potato Cake Menu	
<i>(No modifications, please, except for "hollandaise on the side")</i>	
Classic Potato Cake	24.5
crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac	
Vegetarian Potato Cake	24.5
the Classic w halloumi instead of bacon	
HARD EGGS Potato Cake	24.5
the Classic w hard poached eggs	
Gluten Lite* Potato Cake	25.5
the Classic, w gluten-free crumbs, *cooked near gluten	

Farmhouse Bangers & Mash	25.9
this week's Rode Meats sausages, Dutch potato mash, cherry tomato jam, crispy sage	

Pork & Sweet Red Pepper 'Pinsa'	25.5
hand-stretched pizza dough, pork & fennel sausage, caramelized onion jam, mozzarella, red pepper, poached eggs, green pesto	
<i>vege o</i>	

Harvest Salad	22.9
roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avocado w pistachio dukkah, seasonal leaves w passionfruit vinaigrette	
<i>gf, cf, vegan</i>	
add grilled chicken	5.9

Burger Of The Day & Chips	25.9
ask about today's house-made burger with chips & aioli	
<i>gfo</i>	

Chilli Prawn Linguine	29.9
linguine, prawns, nduja (chilli salume, garlic), hand-picked green beans, local tomato, lemon zest, white wine, Italian parsley	

"The Gnocchi"	26.5
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

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	
<i>vegan, gfo</i>	

Two Spring Toasts	22.9
local baby tomatoes, fresh herb pesto*, sourdough, 'twin' toast w whipped ricotta, lemon zest, smoked sea salt, avocado	
<i>gfo, vegan o *contains nuts</i>	
add one free-range poachie	3.5

The Grandad of Corned Beef Toasties	23.9
<i>(Reuben eat your heart out!)</i>	
pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles	
<i>gfo</i>	
add wicked chips, aioli	5.9

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.

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



SPRING '25

Farmhouse, Kedron

7 DAYS

6:30AM - 2:30PM

public holiday hours vary

OUR STORY

Amanda & John Scott + The Farmhouse Team

In 2009, Kedron's famed and much-loved produce store (and community hub), Farmer Joe's, was forced to close to make way for a new road.



In 2017, Farmhouse Kedron rose from the ashes of *Farmer Joe's* storage shed, paying tribute to local family businesses, family farms, and fresh local food producers.

Our own fathers were raised on farms - John's west of Taroom, Queensland, and Amanda's on the wheat plains of Missouri. As a tribute to our heritage, we aim to bring your food from the farm to your plate with the least amount of fuss in between.

This is your Farmhouse. Please tell us what pleases you, anything that doesn't, and what you'd like to see next.

HOLA , JOSE!

APRIL 2025

Thank you for all the love and care you give to Farmhouse (and its little brother, Oh Boy, Bok Choy! - as well as the adventure projects along the way, such as Miss Sophia's, Phat Greens, Milk in the good ol' days, and whatever harebrained scheme we're pondering this season).

Our inimitable Financial Controller/Accountant (who moonlights as the Farmhouse Sunday breakfast host), **Jose Gomez**, came to us by a miraculous turn of events seven years ago - and we have been grateful for his presence each and every day since.

Jose worked as an accountant in Venezuela for a large multinational corporation. Ten years ago, he and his partner, Gabriela, took a chance on Australia. Since then, they have helped make Brisbane a more diverse, interesting, productive, joyful, and ROWDIER place. Jose is but one of the remarkable overseas adventurers who have helped shape Farmhouse. Without his spirit of adventure, humour, care, work ethic, resilience, and commitment to excellence, Farmhouse would not be what it is today.

Working with a family business after years in corporate life is a challenge that few accountants would consider. Yet somehow, Jose has brought his vast financial expertise, combined it with his irrepressible energy for life, and made this company, and this city, his home.

To Jose, and to all the adventurers who take a gamble on Australia, we thank you.





Menu for
Little Farmers

under 9's only

- one egg, toast soldiers, three baby tomatoes(vege, gfo) 11.0
- little farmers' pancakes, maple syrup & berries (vege) 11.5
- add vanilla bean ice cream 3.0
- grilled chicken, mash, green beans 13.5
- kids' real strawberry smoothie 7.5
- kids' apple juice popper 2.9

THANK YOU TO JUST SOME OF
OUR LOCAL PROVIDORES:

APRIL 2025

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

Pronto Packaging:
A Family Business Built on Grit, Growth & Green Thinking

SUPPLIER PROFILE

At Farmhouse, we're proud to support family businesses like **Pronto Packaging**, the brainchild of **Domenic & Rina Donato**. Their journey began in 1999, fueled by little more than determination, intuition, and a dream - not to mention an eleven-month-old at home and zero prior business experience. Some might call it risky; they called it an opportunity.

With just 30 clients and a whole lot of hustle, Pronto Packaging started small in Kedron. Fast forward to today, and they're running a sleek, multi-level warehouse in Eagle Farm, serving over a thousand clients - a testament to the power of persistence and smart business instincts.

But Pronto isn't just about packaging, it's about sustainable packaging. In an industry often criticised for waste, Pronto prioritises eco-friendly solutions, ensuring businesses can package their products responsibly.

At its core, Pronto is a family in every sense of the word. What began with Dom and Rina has since welcomed brothers, children, and a team that feels more like kin. "We're only as good as our team," Dom insists, and at Pronto, the team is everything. That family-first mindset even extends to Farmhouse itself - where the Donatos' son, Christian, has been a weekend team member since October 2023. From a leap of faith to a thriving business, Pronto Packaging is proof that with grit, growth, and the right people by your side, anything is possible.

BREAK
FAST

6:30 - 11:30AM DAILY

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

- “The Gnocchi” 26.5
- 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

- 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

- Dubai Chocolate Hotcake 25.9
- Dubai chocolate hotcake, Pistachio Papi & white chocolate crème, crispy kataifi pastry, dark chocolate sauce, toasted pistachios, almonds, fresh strawberries

- 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
- gfo, vegan o

- 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

- 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, 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’ 25.5
- hand-stretched pizza dough, pork & fennel sausage, caramelized onion jam, mozzarella, red pepper, poached eggs, green pesto
- 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, gfo

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

Ben King’s Farmhouse Potato Cake Menu

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

- Classic Potato Cake 24.5
- crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac
- Vegetarian Potato Cake 24.5
- the Classic w halloumi instead of bacon
- HARD EGGS Potato Cake 24.5
- the Classic w hard poached eggs
- Gluten Lite* Potato Cake 25.5
- the Classic, w gluten-free crumbs, *cooked near gluten

*Ben King, Farmhouse Opening Chef in 2017 created our now famous crispy cheese potato cake. Whilst Ben is no longer with us, his legacy, his laugh, his contagious energy live on.

- 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 8.5
- Affogato 8.5
- w/ vanilla ice cream & cream
- Mont Blanc 8.9
- Blueberry Iced Latte 8.9

Soy, Almond, Oat, Coconut, 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
- *unsweetened

Chocolates

- Hot Chocolate 5.5 6.0 6.5
- Iced Chocolate w/ vanilla ice cream & cream 8.5

Anything But Coffee

- Prana Chai Masala 8.0
- premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger root
- Chai Latte 5.5 6.0 6.5
- Iced Chai 6.5
- Pomegranate Iced Tea 8.5

Fruit Juices

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

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

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

- Cold Pressed OJ 7.9

Real Fruit Frappès

fruit, sorbet, oj

- QLD Pineapple & Mint 10.5
- QLD Mango 10.9

Smoothies

fruit, fresh milk, frozen yoghurt

- QLD Banana 9.5
- banana, frozen yoghurt, honey, cinnamon, whole milk

- QLD Mango 9.5
- mango, frozen yoghurt, mango sorbet, whole milk

- Acai Blend 10.9
- Amazonia acai, banana, mango, coconut water

- Green 10.9
- banana, mango, kale, spinach, coconut water

- Piña Colada 10.9
- banana, pineapple, frozen yoghurt, coconut milk

- add - peanut butter 1.9

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

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



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.