

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 25.9
oyster mushroom & paremsan risotto, baby garden peas
gf, vege
add grilled chicken 6.5

Roasted Pork Belly w Baked Apple 32.9
fennel & garlic marinated pork belly with crackling, rosemary & white wine
demi-glaze, winter vegetables, pickles
gf, df

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

Farmhouse Roasted Chicken 28.5
roasted chicken maryland, orange marmalade glaze, pumpkin puree,
broccolini, carrot & zucchini
gf

Harvest Salad 23.9
roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit,
fresh avo w pistachio dukkah, seasonal leaves w passionfruit vinaigrette
gluten lite, vegan
add grilled chicken 6.5

Farmhouse Beef Brisket Burger & Chips 26.5
brisket, cheddar, tomato, lettuce, pickles, spiced aioli, onion jam - with
chips & house made aioli
gfo

The Grandad of Corned Beef Toasties & Chips (Reuben eat your heart out!) 28.5
pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing
& local pickles - with chips & house made aioli
gfo

“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

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

Vegetarian Potato Cake* 25.5
the Classic w halloumi instead of bacon

HARD EGGS Potato Cake* 25.5
the Classic w hard poached eggs

Gluten Lite* Potato Cake* 25.9
the Classic, w gluten-free crumbs,
*cooked near gluten

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

& 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!

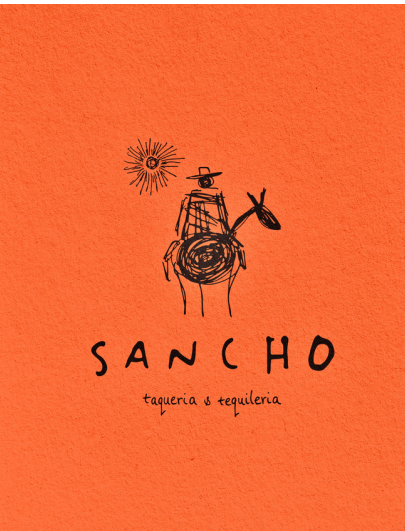
south east asian kitchen & bar



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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

Farmhouse Golden Granola 24.9
house-made Weet-Bix granola*, fresh banana, berries, bee pollen, served with sữa bắp (Vietnamese coconut & corn milk)
*contains nuts
vegan o, df

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