

LUNCH

11:30AM - 2:30PM DAILY

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

Grilled Prawn & Mango Salad 26.9
prawns, Qld mango, Asian slaw, lime, coconut & chilli dressing, coriander, fresh chilli, roasted peanuts, sesame seeds
gf, df

Crispy Fish Tacos 27.9
crispy whiting tacos, pineapple & red onion salsa, avo citrus smash, cabbage slaw, fresh jalapeño, coriander, fresh lime, Cholula hot sauce

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

The OG Breakfast Bruschetta 24.5
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

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

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

“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

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

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

& CHECK FOR TODAY'S SPECIAL

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

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



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 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) 11.0
- little farmers' pancakes, maple syrup & berries (vege) 11.5
add vanilla bean ice cream 3.0
- grilled chicken, veggies 13.5
- kids' real strawberry smoothie 7.5
- kids' apple juice popper 2.9

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

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

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The OG Breakfast Bruschetta 24.5
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

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

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, cf, vege, vegan o
add grilled halloumi 6.5

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

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
add another poachie 3.5

"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

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

Big Paddock Taroom Breakfast (no modifications please) 30.9
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
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

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

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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