



AUTUMN 2024

Farmhouse, Kedron

7 DAYS

6:30AM - 2:30PM

public holiday hours vary

OUR STORY

Amanda & John Scott + The Farmhouse Team
 In 2009, local spot Farmer Joe's was sadly forced to close to make way for a new road. It was a much loved, family owned produce store and for many, a community hub. Farmhouse Kedron is a tribute to family farms and fresh food producers; now more than ever we need to support our dairy farmers, our local farms and our fresh food producers. At Farmhouse, we buy from many local & regional producers & every season,



add a few more local suppliers to our list. Our aim is to take food from the farm to your plate, with the least amount of fuss in between... This is your Farmhouse in Kedron. Please tell us what you would like, what pleases and what you are hoping for next...

THANK YOU FELIPE

JAN 2024

In the dynamic world of food and beverage, Felipe Rizzi stands out as more than just an Operations Manager of our small family owned hospitality group- the engine room behind the operation of both Farmhouse and Oh Boy, Bok Choy! Originally hailing from Sao Jose dos Campos, a town just an hour's drive from bustling Sao Paulo, Felipe's journey into the world of hospitality is more than a career; it's a familial legacy embedded in his DNA. The Rizzi family's connection with hospitality runs deep. Felipe's roots trace back to Nono Rizzi, whose bar was a pivotal part of Felipe's mother's late teens. Although the bar has transformed into a General Store now run by one of Felipe's uncles, the essence of customer-facing service remains an integral part of Felipe's identity. Felipe's journey to Australia began as a gap year after completing high school—a departure from the common Brazilian practice of taking a gap year post-University. This leap of faith turned into a permanent residence, driven by his passion for food and beverage and a commitment to making a difference to every guest he encounters, on a day to day basis. His initiation into hospitality took shape at renowned establishments such as The QAGOMA, Brisbane Powerhouse, and Mecca Bah before finding his home at The Farmhouse, almost seven years ago. Rather than flitting between various roles, Felipe chose a path of dedication, contributing wholeheartedly to the growth and success of Farmhouse and later Miss Sophia's Gelateria and most recently, Oh Boy, Bok Choy! Felipe proudly holds the title of the only Farmhouse OG left, signifying his pivotal role in shaping the Farmhouse experience. Outside the bustling kitchen and vibrant dining spaces, Felipe finds solace by the beach, pool, or in the gym—places that rejuvenate him for the next wave of hospitality excellence. Beyond his commitment to the dining experience, Felipe extends his passion for service into the community. He volunteered for QLD Health, actively contributing to the launch of a campaign on social media for PrEP—a drug that prevents HIV. This endeavor reflects Felipe's commitment not only to his craft but also to making a positive impact beyond the walls of The Farmhouse. Looking ahead, Felipe has an exciting journey planned—an around-the-world trip spanning South America to Europe for eight weeks in June. Ever the community enthusiast, Felipe welcomes tips and suggestions from customers, creating a bridge between his professional and personal worlds. In the heart of The Farmhouse Group, Felipe stands as a testament to the fusion of heritage, passion, and commitment. As the Operations Manager, he not only ensures the smooth functioning of the establishment but also brings a touch of warmth and authenticity that defines The Farmhouse experience.



BREAKFAST

LUNCH

6:30AM - NOON DAILY

NOON - 2:30PM DAILY

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

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"The Gnocchi" *vege o 24.9*
potato gnocchi, Farmhouse arrabiata sauce with thick cut bacon & mild chilli, baby spinach, parmesan, a soft poached free range egg.

add- sourdough toast 3.0

Breakfast Salad *gf, vege 20.0*
roasted pumpkin & leeks, pink grapefruit, seasonal leaves, pistachio dukkah, Farmhouse green goddess pesto, passionfruit vinaigrette (contains nuts).

add- avo citrus smash *vegan 5.5*
add-two free range poachies 4.9
add- grilled chicken breast 4.9

Farmhouse Granola *gf, vegan 19.5*
Our own house made nutty coconut granola, maple, coconut yoghurt, fresh fruit

Harvest Bowl *gfo, vegan 23.9*
saffron rice, sultanas, char grilled broccolini, marinated mushrooms, cherry tomato, pomegranate, sunflower seeds, beetroot hummus, warm pita bread

add- avo citrus smash *vegan 5.5*
add-two free range poachies 4.9
add- grilled haloumi 6.5

Good Eggs for a Good Egg *gfo, vege 15.0*
two free range poached or fried eggs, over two toasted sourdough slices, house relish w pure olive oil.

add- avo citrus smash *vegan 5.5*
add- grilled bacon 6.5
add- Farmhouse hollandaise 3.5
add- wilted spinach *vegan 5.9*
add- grilled haloumi 6.5
add- white wine mushrooms *vegan 6.5*
add- roasted tomatoes *vegan 5.5*
add- NODO seeded GF sourdough *vegan 4.5*
swap- NODO seeded GF 3.9

Folded Green Eggs and Ham *gfo 25.5*
our newest velvet scramble of free range eggs, over two toasted sourdough slices, salsa verde splash, avocado smash, grilled leg ham.

Hot and Sour Avo *gfo vegan 22.9*
smashed citrus avo over two toasted sourdough slices, Saucy Wench chilli jam, crispy shallots, flash fried kale, fresh lemon, chilli.

The OG Breakfast Bruschetta *gfo, vegan o 22.9*
local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, avo citrus smash on two toasted sourdough slices, one free range poached egg

Biscoff and Banana 'Pluncake' 22.9
one pan warm Biscoff and caramelized banana 'pluncake' (Italian pancake), biscoff mascarpone, butterscotch sauce, seasonal berries

-add bourbon vanilla bean ice cream 3.0

Farmhouse Potato Cake *gluten lite option, vege o 23.5*
crispy cheesy potato cake with charred sweetcorn & spring onion, grilled bacon, poached free range eggs, wilted greens, fresh Farmhouse hollandaise & sumac

add- sourdough toast 3.0

MAXIMUM OF ONE MODIFICATION FOR THIS DISH PLEASE

Menu for Little Farmers

under 9's only

one egg, toast soldiers, three baby tomatoes *vege, gfo 11.0*
avocado, toasted soldiers *vege, gfo 10.0*
little farmers' pancakes, maple syrup & berries *vege 11.5*
-add vanilla bean ice cream 3.0

kids' real strawberry smoothie 6.9
kids' apple juice popper 2.9

YES, WE TAKE AMEX!

Pinsa Italiana *vege o 23.9*
hand stretched pizza dough, arrabiata sauce, rocket, cherry tomatoes, shaved prosciutto, parmesan, fresh Farmhouse basil
-swap prosciutto to roasted pumpkin for vege o

The Grandad of Corned Beef Toasties *gf, vege 20.9*
(*Reuben eat your heart out!*)
pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles
add -wicked chips, aioli 5.5

Farmhouse Salad *gf, vege 25.9*
Roasted pumpkin and leeks, grapefruit, pistachio dukkah, seasonal leaves, Farmhouse pesto (almonds), passionfruit vinaigrette, stracciatella
add - grilled chicken breast 4.9

Autumn Farm Soup 17.5
changes daily, house bread

Farmhouse Beef Burger *gfo 24.9*
ask about today's housemade burger with chips & aioli

Harvest Bowl *gfo, vegan 23.9*
saffron rice, sultanas, char grilled broccolini, marinated mushrooms, cherry tomato, pomegranate, sunflower seeds, beetroot hummus, warm pita bread

add- avo citrus smash *vegan 5.5*
add-two free range poachies 4.9
add- grilled haloumi 6.5

"The Gnocchi" *vege o 24.9*
potato gnocchi, Farmhouse arrabiata sauce with thick cut bacon & mild chilli, baby spinach, parmesan, a soft poached free range egg.
add- sourdough toast 3.0

Farmhouse Potato Cake *gluten lite option, vege o 23.5*
crispy cheesy potato cake with charred sweetcorn & spring onion, grilled bacon, poached free range eggs, wilted greens, fresh Farmhouse hollandaise & sumac

add- sourdough toast 3.0
add- avo citrus smash *vegan 5.9*
add - haloumi 6.5

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The OG Breakfast Bruschetta *gfo, vegan o 22.9*
local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, avo citrus smash on two toasted sourdough slices, one free range poached egg

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.

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

16.5% public holiday surcharge - all our team receive public holiday penalty rates



WINES & ALES...

10AM- 2:30PM DAILY

Wines

King Valley, Prosecco (VIC)	10 40
Rhone Valley (FRA) Rose	10 42
Marlborough (NZ) Sauv Blanc	12 48
Hunter Valley (NSW), Chardonnay	12 48
McLaren Vale (SA) Shiraz 375ml bottle	12 24

Beers, Ciders & Spirits

Sea Legs Ales- can (<i>Kangaroo Point QLD</i>) <i>Pale Tropical Lager</i>	12.0
Peroni Nastro (3.5% mid strength)	10.0
Corona (lager)	10.0
Heaps Normal 0.5% Alcohol	10.0
Witches Falls Pink Lady Apple Cider (<i>Mount Tamborine QLD</i>)	14.0
Nosferatu Blood Orange Gin & Tonic	16.0
Nosferatu Cucumber & Mint Gin & Tonic	16.0
Mimosa - Pure Orange Juice , Prosecco	12.5

DRINKS

Fruit Juices

Green Zing Whole Fruits <i>apple, cucumber, lemon, spinach, kale, OJ</i>	9.2
Sour Berry Whole Fruits <i>strawberry, apple, mango, OJ</i>	9.2
Spicy Pine Kick Whole Fruits <i>QLD pineapple & mango, ginger, cayenne pepper, OJ</i>	9.9
Cold Pressed OJ	7.9

Real Fruit Frappès

<i>fruit, sorbet, oj</i>	
Strawberry & Mint	11.5
QLD Pineapple & Mint	11.5
QLD Mango	11.5

Smoothies

<i>fruit, fresh milk, frozen yoghurt</i>	
Strawberry	8.5
QLD Banana	8.5
QLD Mango	9.5
QLD Mango & Banana	9.5

Dairy Shakes

Thickshake Farmhouse oldschool tin <i>four scoops of ice cream, fresh milk, flavouring</i>	10.9
Milkshake w whipped cream <i>one scoop of ice cream, fresh milk, flavouring</i>	8.5
House Flavours: <i>mars bar, bounty, caramel-malt, choc-mint, choc-hazelnut, lime, vanilla, strawberry, caramel</i>	

Super Smoothies

Açaí Smoothie Blend <i>Amazônia açaí, banana, strawberry, mango, peanut butter, coconut water</i>	14.5
Green Super Smoothie <i>banana, mango, avocado, kale, spinach, almond butter, almond mylk</i>	14.5
PBJavanana <i>banana, double espresso, peanut butter, almond mylk</i>	12.9

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