

# LUNCH

11:30AM - 2:30PM DAILY

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

**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

**Crispy Skin Barramundi** (until sold out) 34.5  
barramundi fillet, pea purée, sautéed greens, quinoa tabbouleh, passionfruit vinaigrette  
*gf, df, keto o*

**Farmhouse Roasted Chicken** 27.9  
Roasted chicken maryland, orange marmalade glaze, pumpkin puree, broccolini, carrot & zucchini

**Harvest Salad** 23.5  
roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avo w pistachio dukkah, seasonal leaves w passionfruit vinaigrette  
*gf, vegan*  
add grilled chicken 5.9

**Farmhouse Beef Brisket Burger & Chips** 25.9  
brisket, cheddar, tomato, lettuce, pickles, spiced aioli, onion jam - with chips & aioli  
*gfo*

**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

**“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, fresh chilli, lemon zest, white wine, Italian parsley

**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

*\*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  
**cf:** carbohydrate-free  
**keto o:** keto option



AUTUMN '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 HONEYES

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!

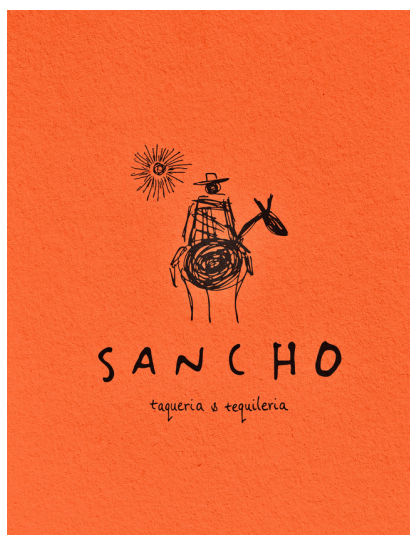
south east asian kitchen & bar



264 Stafford Road, Stafford, 4053  
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@ohboybokchoy

Monday - Thursday : 5 PM - 9 PM  
Friday, Sat, Sunday : 12 PM - 9PM

## COMING SOON...



As some of you may have heard, a new Northside venue is joining our family. Meet...

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

**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

**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

**Vanilla Coconut Panna Cotta, Farmhouse Granola** 22.9  
Vanilla coconut panna cotta, coconut yoghurt, Farmhouse four nut granola, fresh local berries  
gf, df, vegan

**Truffled Mushrooms Scrambled Eggs** 26.9  
scrambled eggs with duxelle\*, pancetta, truffle oil, shaved parmesan, chives on two slices of sourdough toast  
\*finely chopped mushrooms with herbs  
gfo

**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

**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

**Breakfast Tacos (3)** 25.5  
scrambled eggs, pork sausage, avocado, greens, pickled onions, chimichurri, cholula hot sauce

### 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  
swap for:  
-Vegetarian Potato Cake (the Classic w halloumi instead of bacon) 24.9  
-Hard Eggs Potato Cake (the Classic w hard poached eggs instead) 24.9  
-Gluten Lite Potato Cake (the Classic w gluten-free crumbs) 25.5

& CHECK FOR TODAY'S SPECIALS & CABINET DESSERTS

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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