

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) 25.7
parmesan sformato, white wine mushrooms, pumpkin cream, broccolini,
spiced seeds, winter vegetables
gf

Farmhouse Roasted Chicken 28.9
roasted chicken maryland, orange marmalade glaze, pumpkin puree,
broccolini, carrot & zucchini
gf

Harvest Salad 24.1
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 26.7
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!) 28.7
pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing
& local pickles - with chips & house made aioli
gfo

“The Gnocchi” 27.7
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 24.8
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* 25.7
crispy cheesy potato cake, charred corn & spring onion,
grilled bacon, poached free-range eggs, wilted spinach, fresh
Farmhouse hollandaise, sumac

Vegetarian Potato Cake* 25.7
the Classic w halloumi instead of bacon

HARD EGGS Potato Cake* 25.7
the Classic w hard poached eggs

Gluten Lite* Potato Cake* 26.1
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



SPRING ‘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

OUR FABULOUS TEAM!

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.

YES, WE'RE LICENSED!

10AM - 2:30PM DAILY

Mimosa <i>Pure Orange Juice, Prosecco</i>	12
Wines	
Redbank Prosecco <i>Victoria</i>	10 44
West Cape How Rosé <i>Western Australia</i>	10 42
Marlborough Sauvignon Blanc <i>New Zealand</i>	12 48
Langhorne Creek Shiraz <i>South Australia 375ml bottle</i>	12 24

Beers & Spirits

Sea Legs (Kangaroo Point QLD) <i>Hazy Pale West Coast IPA Pilsner American Pale</i>	12
Peroni (Italy) <i>3.5% mid-strength</i>	10
Corona (Mexico) <i>Heaps Normal</i>	10
Winston Quinn Gin <i>Cucumber & Mint</i>	10
	18



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

MEET OUR LITTLE SIBLINGS,

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–Sunday : 12 PM - 3 PM
5 PM - 9 PM

SANCHO



taqueria & tequileria

1/240 Stafford Central, Stafford QLD 4053
Ph: (07) 3916 3009
www.sancho.com.au
@sanchotaqueria

Monday–Thursday : 5 PM - 9 PM
Friday–Sunday : 12 PM - 9 PM

BREAKFAST

6:30 - 11:30AM DAILY

Please place your order at the till or via the QR code at your table.
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The OG Breakfast Bruschetta local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, fresh avocado cheek on two slices of sourdough toast <i>gfo, vegan o</i> add one free-range poachie 3.5	25.5
Good Eggs for a Good Egg two free-range poached or fried eggs, over two slices of sourdough toast with pure olive oil, Farmhouse relish <i>gfo</i> add - avo citrus smash vegan 5.5 add - grilled bacon 6.5 add - Farmhouse hollandaise 3.5 add - grilled halloumi 6.5	16.9
Farmhouse Golden Granola house-made Weet-Bix granola*, fresh banana, berries, served with vegan custard <i>*contains nuts</i> <i>vegan, gf, df</i>	24.9
Truffled Mushroom Scrambled Eggs scrambled eggs with duxelle*, truffle oil, shaved parmesan, Italian pork sausage, chives, two slices of sourdough toast <i>*finely chopped mushrooms with herbs</i> <i>gfo</i>	27.9
Sunny Side Salad roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avo w pistachio dukkah, seasonal leaves w passionfruit vinaigrette, one free-range fried egg <i>gluten lite, vege, vegan o</i> add grilled halloumi 6.5	24.7
Brioche Perdue (French Toast) locally baked brioche, Nutella, whipped ricotta, caramelised banana, fresh berries, almond crumble	23.9
Hot & Sour Avo on Toast avo citrus smash, sourdough toast, Farmhouse chilli jam, lightly spiced seeds, crispy kale, soft poached free-range egg, fresh chilli <i>gfo, vegan o</i> add another poachie 3.5	23.7
“The Gnocchi” 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	27.7
The Green Bowl edamame hummus, fresh smashed avocado, shredded kale, Lebanese cucumber, shaved broccoli salad, quinoa, green tahini, toasted almonds, nutritional yeast, sesame seeds, pita bread <i>vegan, gfo</i>	24.8
Breakfast Sformato (twice baked Italian soufflé) parmesan sformato, white wine mushrooms, pumpkin cream, broccolini, two poachies, spiced seeds <i>gf</i>	25.7
Ben King’s Farmhouse Potato Cake Menu <i>Add-ons available. No extra modifications please, except for “hollandaise on the side”</i>	
Classic Potato Cake 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) -Hard Eggs Potato Cake (the Classic w hard poached eggs instead) -Gluten Lite Potato Cake (the Classic w gluten-free crumbs)	25.7 25.7 26.1

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5% WEEKEND SURCHARGE, 16.5% PUBLIC HOLIDAYS SURCHARGE