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 & parmesan 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 'FARMILY'

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 'Farmily' 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 Farmily. Welcome to Farmhouse.
AMANDA & JOHN SCOTT

OUR FABULOUS TEAM!

This is just a sprinkling of our farmily...

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 farmily 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 12
Pure Orange Juice, Prosecco

Wines

Redbank Prosecco *Victoria*	10	44
West Cape How Rosé *Western Australia*	10	42
Marlborough Sauvignon Blanc *New Zealand*	12	48
Langhorne Creek Shiraz *South Australia | 375ml bottle*	12	24

Beers & Spirits

Sea Legs (Kangaroo Point QLD) *Hazy Pale | West Coast IPA | Pilsner |*	12
American Pale	10
Peroni (Italy) *3.5% mid-strength*	10
Corona (Mexico)	10
Heaps Normal *0.5% Alcohol*	18
Winston Quinn Gin *Cucumber & Mint*	

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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using the same method and within a 2-minute window.

The OG Breakfast Bruschetta 25.5
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

Farmhouse Golden Granola 24.9
house-made Weet-Bix granola*, fresh banana, berries, served with vegan custard
**contains nuts*
vegan, df

Truffled Mushroom Scrambled Eggs 27.9
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 24.7
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 23.7
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" 27.7
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

Breakfast Sformato (twice baked Italian souffle) 25.7
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 25.7
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) 25.7
-**Hard Eggs Potato Cake** (the Classic w hard poached eggs instead) 25.7
-**Gluten Lite Potato Cake** (the Classic w gluten-free crumbs) 26.1

& CHECK FOR TODAY'S SPECIALS & CABINET DESSERTS

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5% WEEKEND SURCHARGE, 16.5% PUBLIC HOLIDAYS SURCHARGE