

WINES & ALES...

10AM - 2:30PM DAILY

LU NCH

11:30AM - 2:30PM DAILY

Wines

King Valley (VIC) Prosecco	10	44
Rhone Valley (FRA) Rose	10	42
Marlborough (NZ) Sauvignon Blanc	12	48
Hunter Valley (NSW) Chardonnay	12	48
Langhorne Creek (SA) Shiraz 375ml bottle	12	24

Beers & Spirits

Sea Legs (Kangaroo Point QLD)	12
<i>Pale Ale West Coast IPA Pilsner American Pale</i>	
Peroni (Italy) 3.5% mid-strength	10
Corona (Mexico)	10
Heaps Normal 0.5% Alcohol	10
Nosferatu Gin & Fever Tree Tonic	18
<i>Cucumber & Mint Blood Orange</i>	
Mimosa Pure Orange Juice, Prosecco	12

DRINKS

Matchas

Matcha Latte	5.8	6.2	6.8
Iced Matcha	7.9		
Sparkling Matcha <i>matcha w/ pellegrino</i>	7.9		
Iced Strawberry Matcha	8.9		

Chocolates

Hot Chocolate	5.0	5.5	6.5
Iced Chocolate <i>w/ vanilla ice cream & cream</i>	8.5		

Anything But Coffee

Prana Chai Masala	7.0		
<i>premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger root</i>			
Chai Latte	5.0	5.5	6.0
Iced Chai	6.0		
Pomegranate Iced Tea	8.5		

Freshly Blended Fruit Juices

Green Zing Whole Fruits	9.5
<i>apple, cucumber, lemon, spinach, kale, OJ</i>	
Sour Berry Whole Fruits	9.5
<i>strawberry, apple, mango, OJ</i>	
Spicy Pine Kick Whole Fruits	9.5
<i>QLD pineapple & mango, ginger, cayenne pepper, OJ</i>	
Cold Pressed OJ	7.9

Real Fruit Frappès

<i>fruit, sorbet, oj</i>	
QLD Pineapple & Mint	10.5
QLD Mango	10.9

Smoothies

<i>fruit, fresh milk, frozen yoghurt</i>	
QLD Banana	9.5
<i>frozen yoghurt, honey, cinnamon, milk</i>	
QLD Mango	9.5
<i>frozen yoghurt, milk</i>	
Acai Blend	10.9
<i>Amazonia acai, banana, mango, coconut water</i>	
Green	10.9
<i>banana, mango, kale, spinach, coconut water</i>	
Piña Colada	10.9
<i>banana, pineapple, frozen yoghurt, coconut milk</i>	
add - peanut butter	1.9

Dairy Shakes

Thickshake in a Farmhouse old school tin	10.9
<i>four scoops of ice cream, fresh milk, flavour</i>	
Milkshake w whipped cream	8.5
<i>one scoop of ice cream, fresh milk, flavour</i>	
Flavours: <i>vanilla, strawberry, caramel, chocolate, banana, mars bar, caramel-malt, choc-hazelnut, choc-banana</i>	
add - malt	1.0

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

Ben King's Farmhouse Potato Cake Menu

(No modifications, please, except for "hollandaise on the side")

Classic Potato Cake	24.0
<i>crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac</i>	
Vegetarian Potato Cake	24.0
<i>the Classic w halloumi instead of bacon</i>	
Hardy Potato Cake	24.0
<i>the Classic w hard poached eggs</i>	
Gluten Lite* Potato Cake	25.5
<i>the Classic, w gluten-free crumbs, *cooked near gluten</i>	

Farmhouse Bangers & Mash	27.9
<i>local beef sausages, roasted leek mash, cherry tomato jam, crispy sage</i>	

Harvest Salad	21.9
<i>roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avocado w pistachio dukkah, green salad (cos, kale, witlof) w passionfruit vinaigrette</i>	
<i>gf, cf, vegan</i>	
add grilled chicken	5.9

Farmhouse Beef Burger & Chips	25.5
<i>ask about today's house-made burger with chips & aioli</i>	
<i>gfo</i>	

Chilli Prawn Linguine	29.5
<i>linguine, prawns, nduja (salume, chilli, garlic), hand-picked green beans, local tomato, lemon zest, white wine, Italian parsley</i>	

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

The OG Breakfast Bruschetta	23.9
<i>local baby tomatoes, red onion, basil oil, green tahini, marinated fetta, fresh avocado cheek on two slices of sourdough toast</i>	
<i>gfo, vegan o</i>	
add one free-range poachie	3.0

The Grandad of Corned Beef Toasties	22.5
<i>(Reuben eat your heart out!)</i>	
<i>pulled corned beef, house sauerkraut, Swiss cheese, Russian dressing & local pickles</i>	
<i>gfo</i>	
add wicked chips, aioli	5.5

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



AUTUMN '25

Farmhouse, Kedron

7 DAYS
6:30AM - 2:30PM
public holiday hours vary

OUR STORY

Amanda & John Scott + The Farmhouse Team

In 2009, Kedron's famed and much-loved produce store (and community hub), Farmer Joe's, was forced to close to make way for a new road.



In 2017, Farmhouse Kedron rose from the ashes of *Farmer Joe's* storage shed, paying tribute to local family businesses, family farms, and fresh local food producers.

Our own fathers were raised on farms - John's west of Taroom, Queensland, and Amanda's on the wheat plains of Missouri. As a tribute to our heritage, we aim to bring your food from the farm to your plate with the least amount of fuss in between.

This is your Farmhouse. Please tell us what pleases you, anything that doesn't, and what you'd like to see next.

HOLA, JOSE!

APRIL 2025

Thank you for all the love and care you give to Farmhouse (and its little brother, Oh Boy, Bok Choy! - as well as the adventure projects along the way, such as Miss Sophia's, Phat Greens, Milk in the good ol' days, and whatever harebrained scheme we're pondering this season).

Jose Gomez, our inimitable Financial Controller/Accountant (who moonlights as the Farmhouse Sunday breakfast host), came to us by a miraculous turn of events seven years ago - and we have been grateful for his presence each and every day since.

Jose worked as an accountant in Venezuela for a large multinational corporation. Ten years ago, he and his partner, Gabriela, took a chance on Australia. Since then, they have helped make Brisbane a more diverse, interesting, productive, joyful, and ROWDIER place. Jose is but one of the remarkable overseas adventurers who have helped shape Farmhouse. Without his spirit of adventure, humour, care, work ethic, resilience, and commitment to excellence, Farmhouse would not be what it is today.

Working with a family business after years in corporate life is a change that few accountants would consider. Yet somehow, Jose has brought his vast financial expertise, combined it with his irrepressible energy for life, and made this company, and this city, his home.

To Jose, and to all the adventurers who take a gamble on Australia, we thank you.



Menu for Little Farmers

under 9's only

one egg, toast soldiers, three baby tomatoes (vege, gfo) 11.0

yoghurt & strawberry dinosaur, granola sprinkle, fresh berries (vege, gluten lite) 10.9

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

winner of the 'Healthy Kids Menu Award' 2022 & 2023 - Restaurant and Catering Association

BREAKFAST

6:30 - 11:30AM DAILY

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

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

vege o
add a slice of sourdough toast 3.0

Sunny Side Salad 21.9
roasted pumpkin, green goddess pesto (almonds), Ruby Red grapefruit, fresh avo w pistachio dukkah, green salad (cos, kale, witlof) w passionfruit vinaigrette, one free-range fried egg

gf, vege, vegan o
add grilled halloumi 6.5

Raspberry Lemon Meringue Hotcake 22.9
warm ricotta hotcake, fresh lemon curd, house-made meringues, smashed raspberry coulis, vanilla gelato

vege
Hot n Sour Avo on Toast 20.9
avo citrus smash on a slice of sourdough toast, Farmhouse chilli jam, lightly spiced seeds, crispy kale

gfo, vegan
add a slice of sourdough toast 3.0
add one free-range poachie 3.0

Taroom Farm Breakfast 29.9
(no modifications please)
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 15.9
two free-range poached or fried eggs, over two slices of sourdough toast with pure olive oil, Farmhouse relish

gfo, vege
add - avo citrus smash *vegan* 5.5
add - grilled bacon 6.5
add - Farmhouse hollandaise 3.5
add - grilled halloumi 6.5
add - wilted spinach 5.9
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

Breakfast 'Pinsa' (UNTIL SOLD OUT) 25.9
hand-stretched pizza dough, free-range poached eggs, bacon, potato, mozzarella, Farmhouse sweet chilli, rosemary, capsicum

Coconut Chia Breakfast Bowl 19.9
coconut, chia & sago pudding, local fresh fruit, peach syrup

gf, *vegan*
The OG Breakfast Bruschetta 23.9
local baby tomatoes, red onion, basil oil, green tahini, marinated feta, fresh avocado cheek on two slices of sourdough toast

gfo, *vegan* o
add one free-range poachie 3.0

Ben King's Farmhouse Potato Cake Menu
(No modifications, please, except for "hollandaise on the side")

Classic Potato Cake 24.0
crispy cheesy potato cake, charred corn & spring onion, grilled bacon, poached free-range eggs, wilted spinach, fresh Farmhouse hollandaise, sumac

Vegetarian Potato Cake 24.0
the Classic w halloumi instead of bacon

Hardy Potato Cake 24.0
the Classic w hard poached eggs

Gluten Lite* Potato Cake 25.5
the Classic, w gluten-free crumbs, *cooked near gluten

*Ben King, Farmhouse Opening Chef in 2017 created our now famous crispy cheese potato cake. Whilst Ben is no longer with us, his legacy, his laugh, his contagious energy live on.

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

DRINKS

6:30AM - 2:30PM DAILY

Farmhouse Roast

20% Brazilian & 80% Espresso (Colombian, Papua New Guinea & Costa Rica)

Espresso	4.5	Flat White	5.0	5.5	6.0
Doppio	4.5	Latte	5.0	5.5	6.0
Piccolo	4.5	Cappuccino	5.0	5.5	6.0
Long Black	4.5	Iced Latte			6.9
Cold Brew	7.0	Iced Coffee			7.9
Affogato	7.9	w/ vanilla ice cream & cream			
Mont Blanc	8.9	Blueberry Iced Latte			7.9

Soy, Almond, Oat, Coconut, Fresh Lactose Free +0.70
Extra Shot +0.60

Pots of Loose Leaf Tea

English Breakfast	5.5
Earl Grey	5.5
Green Tea	5.5
Peppermint	5.5
Pomegranate	5.5

Matchas

Matcha Latte	5.8	6.2	6.8
Iced Matcha			7.9
Sparkling Matcha <i>matcha w/ pellegrino</i>			7.9
Iced Strawberry Matcha			8.9

Chocolates

Hot Chocolate	5.0	5.5	6.5
Iced Chocolate <i>w/ vanilla ice cream & cream</i>			8.5

Anything But Coffee

Prana Chai Masala	7.0
<i>premium black tea, pure honey, cinnamon, cardamom, star anise, cloves, peppercorn, ginger root</i>	
Chai Latte	5.0 5.5 6.0
Iced Chai	6.0
Pomegranate Iced Tea	8.5

Fruit Juices

Green Zing Whole Fruits	9.5
<i>apple, cucumber, lemon, spinach, kale, OJ</i>	
Sour Berry Whole Fruits	9.5
<i>strawberry, apple, mango, OJ</i>	
Spicy Pine Kick Whole Fruits	9.5
<i>QLD pineapple & mango, ginger, cayenne pepper, OJ</i>	
Cold Pressed OJ	7.9

Real Fruit Frappès

<i>fruit, sorbet, oj</i>	
QLD Pineapple & Mint	10.5
QLD Mango	10.9

Smoothies

<i>fruit, fresh milk, frozen yoghurt</i>	
QLD Banana	9.5
<i>banana, frozen yoghurt, honey, cinnamon, whole milk</i>	
QLD Mango	9.5
<i>mango, frozen yoghurt, mango sorbet, whole milk</i>	
Acai Blend	10.9
<i>Amazonia acai, banana, mango, coconut water</i>	
Green	10.9
<i>banana, mango, kale, spinach, coconut water</i>	
Piña Colada	10.9
<i>banana, pineapple, frozen yoghurt, coconut milk</i>	
add - peanut butter	1.9

Dairy Shakes

Thickshake in a Farmhouse old school tin	10.9
<i>four scoops of ice cream, fresh milk, flavour</i>	
Milkshake w whipped cream	8.5
<i>one scoop of ice cream, fresh milk, flavour</i>	
Flavours: <i>vanilla, strawberry, caramel, chocolate, banana, mars bar, caramel-malt, choc-hazelnut, choc-banana</i>	
add - malt	1.0

THANK YOU TO JUST SOME OF OUR LOCAL PROVIDORES:

APRIL 2025

NODO, Pine River Pete, Saucy Wench, Casa Motta, Dean Merlo, Cookie Do, The Drunken Farmhand, Big Michael, Nosferatu Distillers, Sea Legs Ales, Gourmet ice Cream, Cucina Moderna...



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



Pronto Packaging: A Family Business Built on Grit, Growth & Green Thinking

SUPPLIER PROFILE

At Farmhouse, we're proud to support family businesses like **Pronto Packaging**, the brainchild of **Domenic & Rina Donato**. Their journey began in 1999, fueled by little more than determination, intuition, and a dream - not to mention an eleven-month-old at home and zero prior business experience. Some might call it risky; they called it an opportunity.

With just 30 clients and a whole lot of hustle, Pronto Packaging started small in Kedron. Fast forward to today, and they're running a sleek, multi-level warehouse in Eagle Farm, serving over a thousand clients - a testament to the power of persistence and smart business instincts.

But Pronto isn't just about packaging, it's about sustainable packaging. In an industry often criticised for waste, Pronto prioritises eco-friendly solutions, ensuring businesses can package their products responsibly.

At its core, Pronto is a family in every sense of the word. What began with Dom and Rina has since welcomed brothers, children, and a team that feels more like kin. "We're only as good as our team," Dom insists, and at Pronto, the team is everything. That family-first mindset even extends to Farmhouse itself - where the Donatos' son, Christian, has been a weekend team member since October 2023. From a leap of faith to a thriving business, Pronto Packaging is proof that with grit, growth, and the right people by your side, anything is possible.

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.

16.5% PUBLIC HOLIDAY SURCHARGE - ALL OUR TEAM RECEIVE PUBLIC HOLIDAY PENALTY RATES
A SURCHARGE OF 1.15% APPLIES TO ALL PAYMENTS MADE VIA CARD