

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 HONEYS

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

Ph: 3357 7408

www.ohboybokchoy.com.au

@ohboybokchoy

Monday - Thursday : 5 PM - 9 PM

Friday, Sat, Sunday : 12 PM - 9PM



WE HAVE AN UPDATE!

🍌 Soooo... it looks as though in trying to please some of the people, some of the time, we irritated more of the people, more of the time. The Push Me - Pull Me of Dr Dolittle Days was alive and well.

Weekend Bookings ARE BACK, at the request of the majority of you who wrote in and insisted it was more Farmhouse to take bookings all the time.

So, IT'S DONE!

Thank you all for your opinions, passion, debate and calm repartee.

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

gf: gluten-free
gfo: gluten-free option available
gluten lite: gluten-free but prepared in a gluten environment
vege: vegetarian
vege o: vegetarian option available
vegan o: vegan option available
cf: carbohydrate-free
keto o: keto option

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.

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