



## OUR PHILOSOPHY

Leonards Mill is about many things – the pleasure of sharing authentic food and to be greeted like a friend. Sourcing and supporting local ingredients and treating the product with respect and knowledge. Purchasing from local farmers, cheese makers, wineries, fisheries, potters and artists helps preserve local foods and upholds our commitment to sustain our community and **EAT LOCAL**.

Leonards Mill has a productive vegetable garden, fig, apple, lemon, lime, bay leaf, plum, pear and mulberry trees. Our young fruit orchard is also coming along nicely.

## Autumn

Autumn is a time of abundance when it comes to fresh produce on the Fleurieu Coast. Along with the autumnal colours and temperatures, this is most definitely our favorite time of year. Flavours in our autumn menu are earthier and dishes more hearty to reflect the cooling of the season.

Our menu is designed for you to relax with family and friends and choose a number of plates to share.

Head Chef: Wayne Leeson  
Owners: Jane Mitchell & Alan Greig

## Chef's Tasting Menu

(Available for groups of 2 or more)

Why not relax and let us make your food choices for you?  
See how we like to eat...

4 courses	75 pp
Wine pairing	40 pp
6 courses	105pp
Wine pairing	60 pp

## Snacks

House baked bread	8.5
*Local and house made charcuterie board	29
*Garden platter	17

(\*only available at lunch time)

## Small Plates

Slow cooked egg, ancient grains, wild mushrooms and prosciutto crumb	18
Kingfish sashimi, coriander pesto, radish and lemon	22
Beef tongue, parsnip and oyster mushroom	23.5
Roasted carrot, macadamia, soy pepita and brown butter	21.5
Prawn bisque, mussels, sea succulents and white wine foam	22.5

## Large Plates

Beef flank, smoked onion, salt bush and pepper sauce	33
Lamb loin and braised neck, autumn vegetable, macadamia and anchovy	32
Master stock braised pork belly, gado gado and pickled enoki mushroom	30.5
Chargrilled peri peri chicken, autumn vegetables and white polenta	30
Ling, chargrilled aubergine, confit tomato and olive	30.5

## Sides

Cos lettuce, croutons and confit garlic dressing	8
Roast beetroot, ricotta and almond	12.5
Beer battered fries, garlic aioli	9

## Desserts

Autumn apple, date and pain d'epices	17.5
Pine, feijoa and mint	17.5
Chocolate, hazelnut and wattle seed	17.5
Selection of local artisanal cheeses and condiments	
Two cheeses	18.5
Three cheeses	24