



## 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.

## Autumn

Autumn is a time of abundance when it comes to fresh produce on the Fleurieu Coast. Along with the colours and temperatures, this is most definitely our favourite time of year.

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

This more relaxed style of dining is perfect for outdoor dining while you make the most of the warm weather.

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

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## 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	\$65 pp
Wine pairing	\$40 pp
6 courses	\$95 pp
Wine pairing	\$60 pp

## Snacks

House baked bread	8.5
Local and house made charcuterie board	24
Garden platter	15

## Small Plates

Ricotta, garden peas, fennel and anchovy	18
Kingfish sashimi, coriander pesto, radish and lemon	22
Kangaroo carpaccio, buffalo curd, wattle seed, beetroot and blackcurrant	25
Roasted carrot, macadamia, soy pepita and brown butter	21.5
Prawns, avocado, jalapeño and purslane	25

## Large Plates

Beef flank, smoked shallot, 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	28.5
Chicken, bacon, corn and chorizo	29.5
Ling, chargrilled aubergine, confit tomato and olive	30.5

## Sides

Cos lettuce, croutons and confit garlic dressing	8
Charred zucchini, tomato and basil	12.5
Beer battered fries, garlic aioli	9

## Desserts

Blackberry, buttermilk, almond and fennel	16.5
Banana bread, earl grey, caramel and brown butter	16.5
Chocolate, peach and goats curd	16.5
Selection of local artisanal cheeses and condiments	
Choice of two cheeses	18.5
Choice of three cheeses	24