

LEONARDS MILL

TASTING MENU (WHOLE TABLE ONLY)

5 COURSES 90^{PP}
WINE PAIRING 55^{PP}

* SMALL PLATES *

CHARRED BROCCOLINI, WALNUT, GARDEN LEAF, ARTICHOKE FLOWER	15
SMOKED SNOOK, LEEK, ALMONDS, KEFIR	18
HOUSE BACON, CAULIFLOWER, PICKLED MUSTARD SEED, SEA HERBS	18
BUTTER POACHED SQUID, TURNIP, POPPY SEED	20

** LARGE PLATES **

LOCAL RED MEAT, SOUBISE, KOHLRABI, NASTURTIUM, CARROT	39
DEEP CREEK BERKSHIRE PORK, CELERY, PEAR, CHICORY	36
LOCAL FISH, CABBAGE, FREEKEH, CHORIZO	35
HAY BAKED BEETROOT, GRAINS, ASHED GOAT CHEESE, GARDEN GREENS	29

SIDES

FRIED POTATO CAKE, BURNT LEEK 10
BBQ CABBAGE, PRESERVED LEMON, NIGELLA SEED 10
FRIED TOMATILLOS, FERMENTED TOMATO, RICCOTTA, PEPITAS 10

* DESSERTS *

LEONARDS LIME PARFAIT, BROWN BUTTER SABLE, HUNG YOGHURT	12
OUR BUTTERMILK LATTE COTTA, STRAWBERRY GUAVA, THYME CRUMB	12
BURNT ORANGE, BLACK SESAME SEED, CARAMELISED NAMELAKA	12
SELECTION OF ARTISANAL CHEESES 50G EACH & CONDIMENTS	
TWO CHEESES	19
THREE CHEESES	28
COMPLETE CHEESE TASTING	46

WE SOURCE SEASONAL, LOCAL PRODUCE AND AT TIMES SOME ITEMS MAY NOT BE AVAILABLE

** AUTUMN 2018 **

HEAD CHEF * PETER SMIT

* 10% SURCHARGE ON PUBLIC HOLIDAYS *



Children's Menu

Suitable for children 12 years and under

\$15

Beef

with fried potatoes & salad

Chicken

with fried potatoes & salad

Spaghetti

Served with Napolitana Sauce and tasty cheese

All children's meals come with house made Popcorn Ice Cream for dessert

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