

LEONARDS MILL

TASTING MENU

(PRICE PER PERSON - MIN 2 PEOPLE)

5 COURSES	90
WINE PAIRING	55

* SMALL PLATES *

SWEET CORN, CURED EGG YOLK, SUNFLOWER SEED, BLACK SESAME	19
GRILLED OCTOPUS, HALLOUMI, FERMENTED TOMATO, WALNUTS	22
MUTTON LOIN TARTARE, RAISIN, PICKLED MUSTARD SEED, CARROT TOP	22
CAPE JERVIS SQUID, NECTARINE, ROSEMARY, HAZELNUT	23

** LARGE PLATES **

LOCAL ANGUS BEEF, SOUBISE, KOHLRABI, NASTURTIUM, CARROT	41
DEEP CREEK BERKSHIRE PORK, CELERY, PEAR, CHICORY	39
LOCAL FISH, WHEY, FENNEL, SAMPHIRE, CONFIT GARLIC	38
HAY BAKED BEETROOT, GRAINS, ASHED GOAT CHEESE, GARDEN GREENS	32

SIDES

FRIED POTATO CAKE, BURNT LEEK 10
BUTTERNUT PUMPKIN, BUTTERMILK, SALTBUSH 10
KITCHEN GARDEN TOMATOES, RICOTTA, SMOKED ALMOND 10

* DESSERTS *

BACKYARD FIGS, BUCKWHEAT, CARAMELISED NAMELAKA	15
TEA POACHED APPLE, CANDIED OATS, GINGER, RHUBARB	15
WENDY'S PLUMS, CHOCOLATE, SZECHUAN PEPPER, THYME	15
SELECTION OF ARTISANAL CHEESES 50G EACH & CONDIMENTS	
TWO CHEESES	24
THREE CHEESES	34
COMPLETE CHEESE TASTING	55

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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