



## Refined flavours

**L** EONARDS MILL first became a hospitality destination of renown in the early 1990s – a restored jewel of the southern Fleurieu Peninsula painstakingly revived from a ruin into a prestigious restaurant and accommodation retreat. The ruggedly handsome eatery at Second Valley then passed through subsequent owners as the quality wavered, although current owners Alan Greig and Jane Mitchell have worked hard to revive its fortunes since they bought the property in 2010.

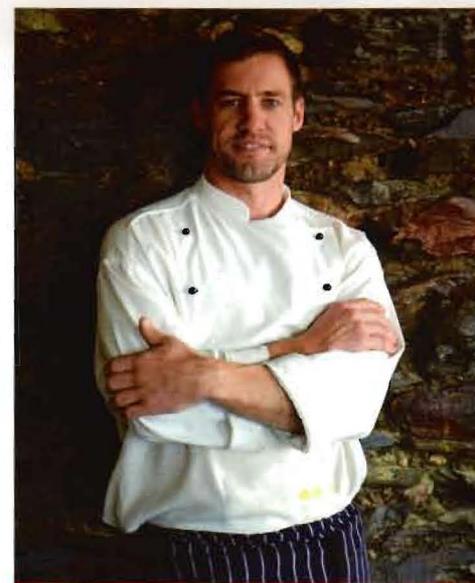
Its tough limestone foundations were laid in 1849 – only 13 years

after the colony of South Australia was founded – so Leonard's Mill required serious refurbishment, yet the key to its revival has been the recent arrival of husband and wife kitchen team Brendan Wessels and Lindsay Durr.

For the previous three years, South African-born Brendan and Lindsay worked under acclaimed chef Alla Wolf Tasker at Lake House resort in Daylesford, and they bring a similar focus on fresh local food to their A Taste of the Fleurieu a la carte menu, and The Tasting degustation for \$125 a person. A gorgeous meld of bold flavour marriages and refined excellence runs across the repertoire, reinforced through the presence of Ben Sommariva (ex-The Kitchen Door at Penny's Hill) as part of their kitchen team.

On the plate, this translates into striking sweet/sour notes in braised beef brisket with horseradish buttermilk, tarragon, pumpernickel and salted herring roe; South African influences showing in Cape Malay pink snapper with pickled and fresh cauliflower, dried scallop, grape and the sweet tang of mustard pickle; and a mild Arabic accent to Boer goat wrapped in delicate brik pastry with date puree, smoked yoghurt and bulgur wheat salad. A spectacular glass dome over the plate, filled with apple wood smoke, gently infuses kingfish sashimi, fried octopus, dashi pearls, shaved daikon and yazu.

The delivery of fine technique and handsome presentation is especially evident in Lindsay's artful dessert combinations; the delicately fragrant



### Three minutes with ... **THE CHEF**

**Kris Sorenson**

Vileroy, Kensington Road, Norwood,  
8331 7199

**Dishes that excite me** at the moment are a delicious rhubarb brioche and butter pudding, and all sorts of terrines.

**Best produce** for September is lemons, rhubarb, broad beans and, of course, spring saltbush lamb.

**My favorite dish** on the Vileroy menu is seared tuna with roasted tomatoes, avocado, asparagus and poached egg salad.

**At home**, my children love it when I make Turkish-style pide filled with slow-braised meats, vegetables, tomato and feta. It's also great the next day for lunch, either hot or cold.

**Beyond our restaurant**, the person who inspires me most in food has to be Neil Perry. To still be operating Rockpool restaurant in Sydney and recently celebrating 25 years is a great achievement – let alone running all the other outlets he has.

combination of apple, Ligurian honey and buttermilk cream with oats and roasted almonds, and a striking black sesame waffle with peanut parfait and banana presents a smart contrast in textures.

This stylish regional dining vision is completed with sharp floor service, an attractive parochial wine list, and handsome tableware made by local potter Mark Pearse, whose work is on display and available to purchase.

Leonards Mill has again become a shining light, presenting a dining experience attuned to sharp detail and deeply comforting Fleurieu flavours. 🍷  
7869 Main South Road, Second Valley,  
8598 4184