



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.

Winter

Winter on the Fleurieu Coast is a very special time of year. The pastures are green and lush and the country-side is dotted with calves and lambs. As the soil cools, the flavour of our produce is earthier and lends itself to heartier dishes that provide comfort and warmth.

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
Duo of lamb, winter greens, beetroot and sauce soubise	32
Smokey pork broth, brassicas, colcannon and stinging nettle dumplings	30.5
Chargrilled peri peri chicken, winter vegetables and white polenta	30
Nannygai, korma, cauliflower and coconut	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

Warm barley, malt, rhubarb and walnut	17.5
Celeriac, roasted white chocolate and lemon	17.5
Bread and butter pudding, toast and brandy anglaise	17.5
Selection of local artisanal cheeses and condiments	
Two cheeses	18.5
Three cheeses	24