

# LEONARDS MILL

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WE PRIDE OURSELVES IN SOURCING AS MUCH LOCAL PRODUCE AS WE CAN FROM FAMILY OWNED BUSINESSES. WE MAKE EVERYTHING IN HOUSE AND HOPE THAT YOU ENJOY THE FLAVOURS OF THE SOUTHERN FLEURIEU

CAN'T DECIDE? LET OUR CHEF HELP YOU OUT  
(WHOLE TABLE ONLY)

TASTE OUR MENU SHARING STYLE \$65PP

EXPERIENCE OUR MENU \$90PP + \$55PP WINE PAIRING

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## \* SMALL PLATES \*

MYPONGA POTATO, BRAISED KALE, BLACK WAX CHEDDAR.....	15
FORGOTTEN CARROTS, GRILLED KRAUT, HOUSE MADE BACON.....	18
SMOKED BROTH, CELERIAC, TENDON, SCHMALZ.....	18
LOCAL CUTTLEFISH, LEEK, HAZELNUT, NIGELLA SEED.....	20

## \*\* LARGE PLATES \*\*

LOCAL RED MEAT, CELERIAC, LOCAL CABBAGE, FERMENTED STALKS.....	39
DEEP CREEK BERKSHIRE PORK, GLOBE ARTICHOKE, WALNUT, PEARL BARLEY.....	36
LOCAL FISH, NASTURTIUM, TURNIP, FREEKAH.....	35
WILD MUSHROOMS, QUAIL EGG, KALETTES, GARDEN WEED PESTO.....	31

## SIDES

BONE MARROW MASH  
10

HAY BAKED BEETROOT,  
FETA, SUMAC, FENNEL  
10

FRIED SPROUTS,  
PRESERVED LEMON,  
SMOKED ALMOND  
10

LOCAL CHEESE COURSE : ONKAPARINGA RESERVE BLUE, APPLE  
KETCHUP, WHITE CHOCOLATE, CELERY..... 12

## \* DESSERTS \*

LEONARDS LIME CHEESECAKE, MACADAMIA CROQUANT, BAY LEAF..... 12

OUR BUTTERMILK LATTE COTTA, APPLE, OLIVE OIL, ROSEMARY..... 12

CARA ORANGE, POPPY SEED, CARAMALISED WHITE CHOCOLATE..... 12

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

\*\* WINTER 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

## **Fish**

with fried potatoes & salad

## **Spaghetti**

Served with Napolitana Sauce

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

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