

LEONARDS MILL

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

* SMALL PLATES *

HAY BAKED BEETROOT, APPLE, WATTLESEED, COCOA NIBS	15
MYPONGA POTATOES, SNOOK, ALMOND, SEA HERBS	18
SMOKED BROTH, CELERIAC, TENDON, SCHMALZ	18
LOCAL CUTTLFISH, CURED JOWL, TURNIP, PARSLEY	20

** LARGE PLATES **

LOCAL RED MEAT, SWEET POTATO, MUSHROOM, LEEK SOUBISE	39
DEEP CREEK BERKSHIRE PORK, CAULIFLOWER, PEARL BARLEY, CHICORY	36
LOCAL FISH, BUCKWHEAT, LEMON, PINE NUT, KALE	35
WILD MUSHROOMS, QUAIL EGG, KALETTES, GARDEN WEED PESTO	29

SIDES

FRIED POTATO CAKE, BURNT LEEK 10
CAULIFLOWER, HOUSE BACON, GOATS CHEESE 10
GRILLED CARROT, MUSTARD, JANE'S COW CURD, CUMIN 10

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

* DESSERTS *

LEONARDS LIME PARFAIT, BROWN BUTTER SABLE, HUNG YOGHURT	12
OUR BUTTERMILK LATTE COTTA, QUINCE, POMEGRANATE, THYME CRUMB	12
BURNT MANDARIN, BLACK SESAME SEED, CARAMELISED NAMELAKA	12

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

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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