

LEONARDS MILL

TASTING MENU

(PRICE PER PERSON - MIN 2 PEOPLE)

5 COURSES	90
WINE PAIRING	55

HOUSE MADE ORGANIC RYE LOAF WITH HOMEMADE BUTTER
8.5

* SMALL PLATES *

CHARRED ASPARAGUS OUR BUTTERMILK, GOAT CHEESE, NASTURTIUM, BROCCOLI	19
SEARED PAROO KANGAROO ANCHOVY, PRESERVED QUANDONG, MACADAMIA, WILD RICE	21
TORCHED TUNA AERATED YUZU EMULSION, RADISH, COMPRESSED APPLE, FINGER LIME	22
BARBEQUED OCTOPUS N'DUJA, ORGANIC QUINOA, AVOCADO, JALAPENOS	23

** LARGE PLATES **

DRY AGED BEEF * BLACKENED CAULIFLOWER * ONION COOKED IN BEER * MUSTARD LEAF * BÉARNAISE	41
HAY VALLEY LAMB * SALTBUCH ASH * CARROT * PICKLED RED CABBAGE * BARLEY COOKED IN WHEY * SOUR YOGHURT	38
HIRAMASA KINGFISH * MARINATED TOMATO * HAY SMOKED CRÈME FRAICHE * BASIL & THYME CONSOMMÉ	38
GLAZED POUSSIN * CORN COOKED OVER CHARCOAL * GREEN GARLIC * CURED PORK	35
SLOW COOKED ORGANIC EGG * FRESH PEA * FREEKAH * FIG LEAF RICOTTA * GRILLED ZUCCHINI	34

SIDES

FRIED BABY POTATOES,
YOGHURT, GREEN
PEPPERCORN, ROSEMARY
9

BABY COS LETTUCE, DRY
CHICKEN, MANCHEGO &
CONFIT GARLIC DRESSING
8

ROAST BEETROOT,
RICOTTA, SMOKED
ALMOND, VINCOTTO
12.5

* DESSERTS *

PUMPKIN, BURNT HONEY, LEMON CURD, BUCKWHEAT, PEPITAS	17
COCONUT, MACERATED BERRIES, KALAMANSI, MASCARPONE	19
BITTER CHOCOLATE, CARAMELISED WHITE CHOCOLATE, PORCINI, COFFEE	19
SELECTION OF ARTISANAL CHEESES 50G EACH & CONDIMENTS	
TWO CHEESES	24
THREE CHEESES	34
COMPLETE CHEESE TASTING	55

** SUMMER 2017 **

HEAD CHEF * MATT FITTON

MINIMUM 2 COURSES FRIDAY & SATURDAY DINNER SERVICE