

Lunch Menu – Please note items may change without notice



If you have the time and are comfortable for us to take the wheel, please allow us to take you for a tour of our Fleurieu. This culinary adventure changes daily and can be custom tailored to you!

Feed Me Journey : from \$80pp

marinated olives.....	8
bread, butter, smoked salt.....	8
leaves and weeds salad, buttermilk, masil oil.....	8
garden / seafood escabeche, bran crackers.....	12/18
beef shank croquette, mustard, pickles.....	12
fire roasted zucchini, almonds, fetta.....	12
rare seared beef soldiers, garlic, sauerkraut, charred leaves.....	15
Myponga Tomato & Cucumber Salad.....	20
black olive oil, shallot, radish, sourdough crumb, Second Valley ricotta	
Goolwa Kuti Provençal.....	24
leek, tomato, radish, white wine, myrtle and crusty bread	
Second Valley Beef Tartare.....	24
smoked beetroot, horse radish crème fraiche, cured duck egg	
Cape Jervis Ceviche.....	24
coriander, nashi pear, ginger ale	
Whole Grain Gnocchi.....	36
carrots, yeast, pecan, Hindmarsh Valley goats curd	
Local Fish of the Day.....	38
tomato broth, charred fennel, potato	
Second Valley Beef.....	38
smoked mash, bordelaise, shin croquette	
Yankalilla Lamb.....	40
karkalla, lemon, hazelnut, sweet breads	
smoked quince, sweet potato cake, barley & carob ‘ganache’.....	16
sticky fig pudding, almond praline, burnt marshmallow ice cream.....	16
rhubarb, miso and blueberry flan	16

Here at Leonards Mill we are dedicated to showcasing local seasonal produce from the greater Fleurieu region. Our producers are from family run farms that promote sustainable & regenerative farming practices. We are inspired by the local flora & fauna of this stunning region and by the historic 162 year old flour mill itself. Sit back, relax & soak it all in.

Please communicate all allergies & dietary requirements prior to ordering
15% Surcharge on Public Holidays



Children's Menu

\$19

Fresh made bread & butter to start

Local Fish

choice seasonal salad, vegetables or mash

Beef

choice seasonal salad, vegetables or mash

Pasta

with choice of Leonards carbonara or napolitana sauce

Ice cream for dessert

Here at Leonards Mill we are dedicated to showcasing local seasonal produce from the greater Fleurieu region. Our producers are from family run farms that promote sustainable & regenerative farming practices. We are inspired by the local flora & fauna of this stunning region and by the historic 162 year old flour mill itself. Sit back, relax & soak it all in.

Please communicate all allergies & dietary requirements prior to ordering
15% Surcharge on Public Holidays