

## Please note items may change without notice – SAMPLE MENU ONLY



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.

We are still limited in the amount of guests we can have at any one time. As we have 2 levels, we will split our guests over the 2 levels – please advise us if you can NOT climb stairs.

### Lunch Options

2 course \$60pp

3 course \$75pp

Chef's 'feed me' Lunch \$85pp

Children 12yr & under \$40pp

Maximum limit of 2 hours per seating times : 12noon, 1:00pm or 2pm

Groups of 8 or more are required to do our Chef's Lunch at \$85pp

### Dinner Options:

**Early dinner 5.30pm – 7pm**

2 course \$60pp

3 course \$75pp

Children 12yr & under \$40pp

**Dinner Degustation 6:30pm or 7.30pm NO MENU, just sit back & relax!**

5 course \$95pp

Optional wine pairing from \$55pp

No kids menu available

The safety of our staff and our guests are of the utmost importance – our staff are like family & we welcome our guests like family.

We will have a sanitisation station that guests are required to use prior to entering and please stay 1.5m from other guests at all times.

Please know that we are taking extra cleaning measures and precautions at all times.

If you feel unwell, please stay at home.

As much as we want to hug you all for your support & love we will have to settle on an elbow for now. We are in this together.

The world may have changed but our ethos is more ingrained than ever.

Know where your food comes from. Support local farmers. Try something different

Please communicate all allergies & dietary requirements prior to ordering

15% Surcharge on Public Holidays



## SAMPLE MENU

### Lunch & Early Dinner Options

2 course \$60pp

3 course \$75pp

Chef's Lunch \$85pp

## SAMPLE MENU

Myponga Beetroot | curd | nettle | liquorice

Cape Jervis Squid | broth | fennel | tomato raisins

Second Valley Beef tartare | buttermilk | leeks | tarragon | oyster

Cape Jervis Fish | Jerusalem artichokes | purple kale | lobster butter

Yankalilla Lamb | old season carrot | braised borlotti | karkalla

Second Valley Forest mushroom roulade | chestnut | cavolo nero

Rhubarb Rocky Road

Blood Orange Rum Baba

Cheese of the day + condiments

## Children's options \$40pp

### Lunch & Early Dinner

Bread & butter + drink

Local Fish with choice of salad, vegetables or mash

Beef with choice of salad, vegetables or mash

Pasta with Bolognese sauce

Kids dessert

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