

Please note items or prices 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.

Our menu's are constantly changing as the local produce changes.

Lunch Options

Chef's 'feed me' Lunch \$85pp – put yourselves in our hands!

3 course \$75pp

2 course \$60pp

Children 12yr & under \$35pp

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

5 course \$95pp

Optional wine pairing from \$60pp

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.

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

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Chef's Lunch – put yourself in our hands \$85pp
3 course \$75pp
2 course 60pp

Entrée

Beetroot tartare (V)

Kuti, seaweed, sea succulents

Beef terrine, pickled vegetables

Main

Spätzle with Myponga zucchini, cherry tomatoes (V)

Cape Jervis Fish, fennel

Second Valley Beef

Desserts

Strawberry delight

Deep Creek Honey Parfait

Local Cheese

Dietary requirements & allergies can be catered to as long as we are aware.
Unfortunately, we cannot cater to FODMAP diets.

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