

**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 number 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 menus 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 \$65pp

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

Kids mini degustation available \$45pp (under 12 years old only)

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. Face masks are mandatory.

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 'feed me' Lunch \$85pp**

3 course \$75pp

2 course 65pp

Entrée

Beetroot tartare (V)

Cape Jervis Squid, sea succulents

Picnic on a plate

Main

Potato Gnocchi, seasonal vegetables (V)

Cape Jervis Fish, fennel

Second Valley Beef

Desserts

Second Valley Forest Cake

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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