



Roasted Native Thyme, Lemon Myrtle and Mountain Pepperberry Rubbed Leg of Lamb With Mountain Pepperleaf and Saltbush Crispy Potato and Native River Mint Sauce

Serves: 4



TASTE OF NATIONAL RECONCILIATION WEEK

National Reconciliation Week is an opportunity for all Australians to learn about our shared histories, cultures, and achievements. It is also a chance to explore how each of us can contribute to reconciliation in Australia.

To acknowledge National Reconciliation Week 2026, we have created a delicious roast lamb recipe that incorporates the native ingredients Native Thyme, Lemon Myrtle, Mountain Pepperberry, Mountain Pepperleaf, Saltbush and Native River Mint.

INGREDIENTS

- 125ml White Vinegar
- 75gm Caster Sugar
- 1/3 bunch Mint - pick leaves, rinse, drain and finely chop.
- 1/2 tsp Native River Mint
- 2 Garlic Cloves - peel and finely chop.
- 1 tsp Native Thyme Flakes
- 1/2 tsp Mountain Pepperberry Ground
- 1/2 tsp Lemon Myrtle Flakes
- 40ml Honey
- 30ml Lemon Juice
- To Taste - Sea Salt
- 1.6kg Ezy Carve Leg of Lamb (on the bone)
- 1kg Washed Potatoes - cut into 4cm dice.
- 40ml Olive Oil
- As Required - Mountain Pepperleaf Flakes
- As Required - Saltbush



METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. In a mixing bowl, add the white vinegar, caster sugar, mint and native river mint. Mix to combine and until the sugar has fully dissolved, then set aside to allow the flavours to develop.
3. In a mixing bowl, add the garlic, native thyme, mountain pepperberry, lemon myrtle, honey and lemon juice. Mix to combine and season to taste with salt. Set the marinade aside.
4. Using a sharp knife, pierce the lamb all over. A little at a time, pour the marinade over the lamb and rub it in. Allow the lamb to stand and marinate for 30 minutes. Next, place the lamb in a roasting tray and put it in the oven. Roast for 1¼ hours or until cooked to the desired degree, basting with the pan juices every 15 minutes. Once cooked, remove the lamb from the oven, cover with aluminium foil and allow to rest in a warm place for 10 minutes.
5. While the lamb is roasting, in a mixing bowl, add the potatoes, olive oil, mountain pepperleaf and saltbush, toss until combined. Place in a single layer on a roasting tray, then roast for 45 minutes or until cooked through, crisp and golden.

TO SERVE

Place the roast lamb leg on a serving board or platter along with the roast potatoes and mint sauce in a bowl, and carve the lamb for guests at the table.
