



MOTHER'S DAY LUNCH AT TUGGERANONG HOMESTEAD

10th May
12.30pm
\$79 per person

A SHARED TABLE FEAST

To Begin

Freshly baked homestead focaccia, served warm with extra virgin olive oil and aged balsamic. Shared to the table.

From the Kitchen & Carving Table

Roast shoulder of lamb, slow-roasted with garden herbs, carved at the table by Gerry, served with classic mint jelly and homestead gravy.

Poached tender chicken, finished with vibrant chimichurri.

Seasonal Sides (Shared Plates)

- Golden roast potatoes
- Roasted pumpkin and sweet potato
- Green beans tossed with butter and almonds
- Fresh bread rolls with butter

All vegetables and sides are served to the table for sharing.

To Finish – Homestead Desserts (Shared)

- A trio of much-loved classics served to the table:
- Traditional apple crumble
- Eton mess with berries and cream
- Velvet Toblerone mousse with honeyed nougat notes

All desserts are served with vanilla bean ice cream and pouring cream.

130 JOHNSON DRIVE CALWELL ACT
RSVP

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