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## ABOUT US

**Gamekeepers is a family-owned company, proudly operated by Jerome and Annabelle Hoban.**

Annabelle began her career as a biochemist, while Jerome was a professional chef, cooking in some of the most renowned hatted restaurants in Melbourne and London.

Their passion for food led them to purchase a game farm in Cardinia, South-East Melbourne, in 2008. Trading nights for early mornings, the kitchen for the paddock, city bustle for squawking birds, they embraced a fresh new chapter in their lives.

In 2013, Jerome and Annabelle founded Gamekeepers. Today, Gamekeepers is Victoria's leading premium meat wholesaler, supplying the most iconic and highly acclaimed restaurants, hospitality businesses, and chefs.

## BESPOKE BUTCHERY

Gamekeepers is one of the very few remaining meat wholesalers in Victoria to buy in the whole animal to break down into speciality cuts. We offer a range of market-leading meats, with a comprehensive catalogue of:

- Premium Japanese & Australian Wagyu
- Grass & grain-fed beef
- Free-range pork
- Grass-fed lamb
- RSPCA approved & free-range poultry
- Unique cuts of game
- Offals & much more



# WHAT WE CAN OFFER YOU

We are proud to offer a full-service butchery that allows restaurants, hospitality businesses and chefs to source their needs under one roof.



## OUR RANGE

From staples like fresh mince, portion-controlled beef, dry-aged cuts, small goods, and specialties like Japanese Wagyu or freshwater crocodile, we have it all.



## DRY-AGE ROOM

Custom built dry-ageing room for premium products: grass fed beef, free-range pork, grass fed lamb and corn-fed and Aylesbury-Cross duck.



## SMOKE HOUSE

An imported Smoke House producing award-winning woodsmoked ham, Kaiserfleisch, bacon, duck and chicken products.



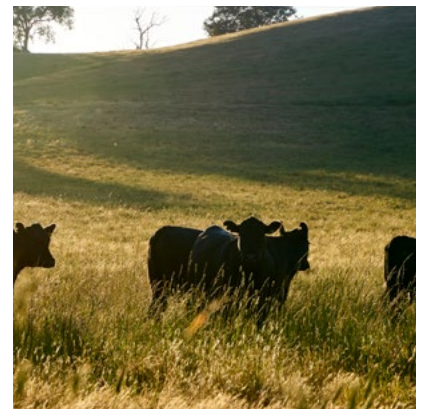
## SMALL GOODS

We use our own recipes for classic terrines, sausages, curing and pickling for premium charcuterie, wagyu bresaola, capocollo, pastrami and much more.



## SUSTAINABILITY

Sustainability is at the heart of our operation. We are committed to reducing waste, supporting the Victorian community and protecting the environment for a better future.



## OUR PARTNERS

Over 80% of our products are sourced locally from Victoria. We collaborate with Australia's most reputable producers who share our commitment to ethical and sustainable practices.





# WE KNOW RESTAURANTS AND HOSPITALITY

## ORDERING & PRODUCT ENQUIRES

If it's your first time ordering from us, get in touch, to set up an account.

Call us on 03 9555 7000 Monday to Friday between 7am and 4pm.

Email: [servicedesk@gamekeepersmeat.com.au](mailto:servicedesk@gamekeepersmeat.com.au)

## ORDERING PLATFORM



Order on FRESHO

## FIND US

Pick-up is also available on-site at 7 Edgecombe Court, Moorabbin VIC 3189.

You can find us online at:

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# LITTLE JOE BEEF

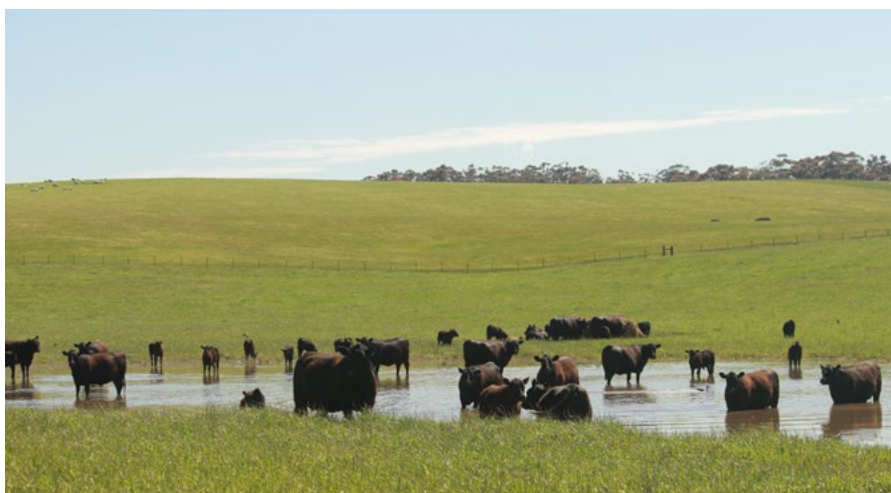
GRASS-FED BEEF MB4+

Little Joe represents the pinnacle of premium grass-fed beef. Only the finest British and European breed cattle are selected, raised entirely on pasture in the pristine conditions of southern Australia. These cattle are grass-fed for life and never exposed to hormones, GMOs, or grain-feeding.

Southern Australia's clean air, regular rainfall, consistent climate, and rich soils produce nutrient-dense pastures that yield beef of exceptional quality.

The name Little Joe was inspired by the beef's marble score of 4+. In the game of craps, rolling double twos is called a "Little Joe" – a nod to the rarity of achieving such marbling in grass-fed beef.

A marble score of 4+ in grass-fed beef was once considered unattainable. This exceptional level of marbling guarantees a tender, juicy steak with rich and sumptuous flavour, making Little Joe one of the most exclusive grass-fed beef products in the world.

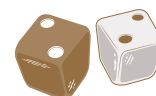


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=====



*little joe*

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# SOUTHERN RANGES

GRASS-FED BEEF MB0-4+

Selected exclusively from genetically superior British breeds (Angus and Hereford), the cattle have spent their entire lives grazing the lush green pastures of Victoria and Southern New South Wales. This region is internationally renowned for its ideal climate, consistently producing high quality cattle.

- No added hormones
- Antibiotic free
- All natural & 100% traceable
- Free-range

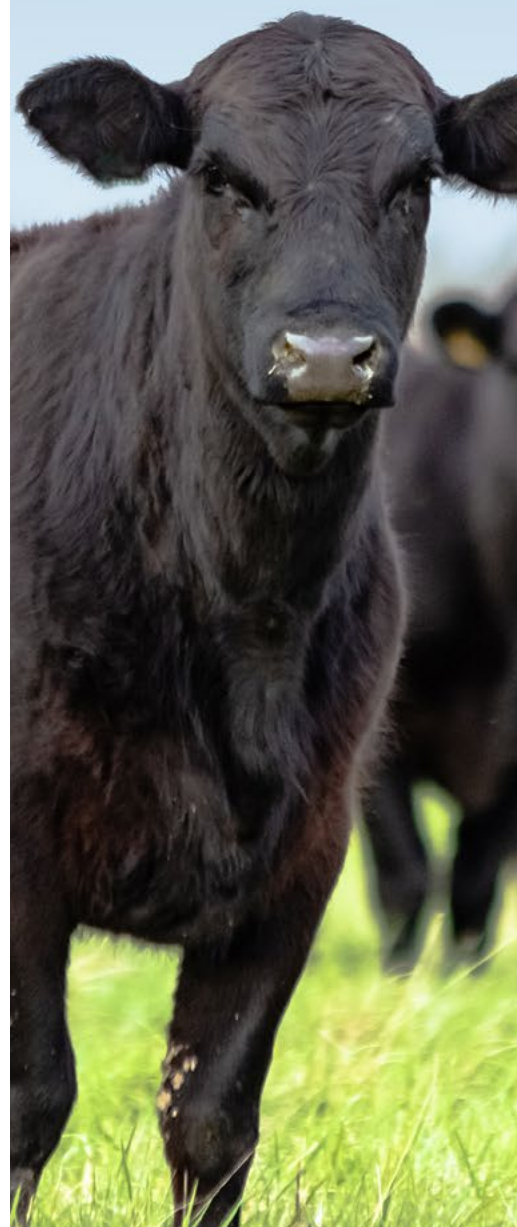
The taste of Southern Ranges beef is richer and more complex, with an earthy flavour and a slightly yellowish fat colour, thanks to the natural carotene absorbed from the grass.

Australian Meat Group (AMG) have a strict hand-selecting grading system to ensure the multi-award-winning SR4 (MB4) range boasts intense flavour, superior tenderness, and a marble score rating typically found only in grain-fed beef.

Southern Ranges is available in SR+ (MB 0-2), SR2 (MB2+) and SR4 (MB4+).



  
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**SOUTHERN  
RANGES**

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# GREAT SOUTHERN PINNACLE

GRASS-FED BEEF MB2+

Selected from the finest British and European breeds, Great Southern Pinnacle cattle are raised on the lush, fertile pastures of Southern Australia — a region celebrated for its rich soil, reliable year-round rainfall, and ideal grass-growing conditions.

Raised exclusively on a pure, natural grass-fed diet, these cattle are free from added hormones, antibiotics, and GMOs — providing beef with uncompromising purity.

Pinnacle offers a distinctly rich and full-bodied flavour, shaped by the land itself. The result is grass-fed beef with rare marbling (MB2+), a subtle, buttery finish, and depth of flavour.

Only around 25% of grass-fed cattle are able to achieve this level of marbling, making Pinnacle a true standout in its class.



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# SIGNATURE BLACK

GRAIN-FED FULL-BLOOD AUSTRALIAN ANGUS MB2+ & MB4+

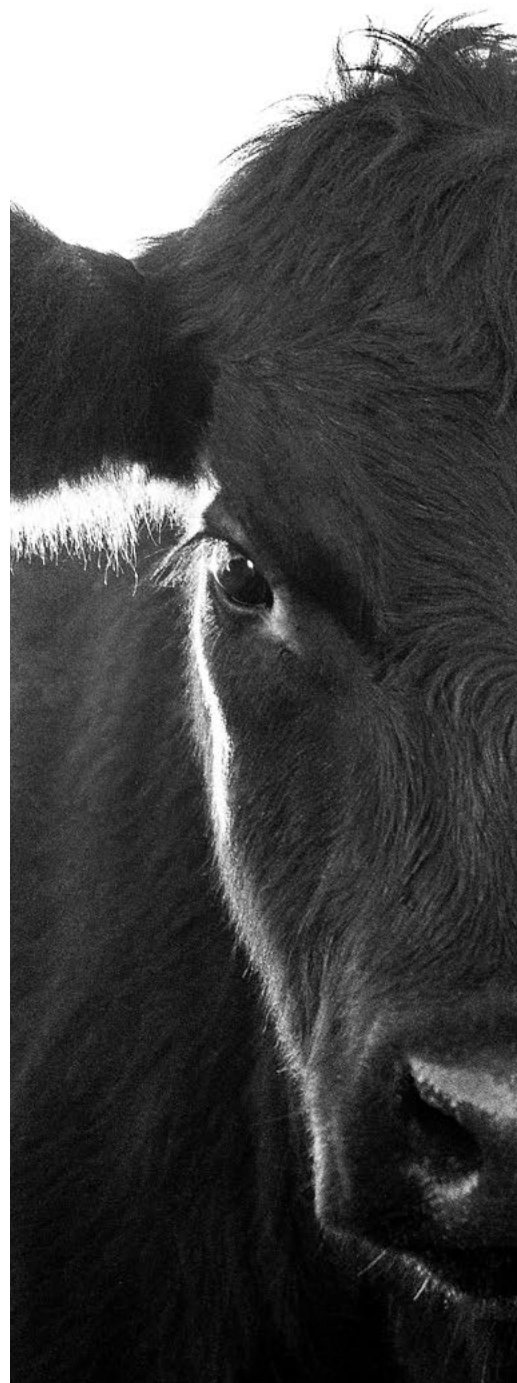
Signature Black is expertly selected from only the finest Angus cattle in Australia, renowned for their superior eating quality.

These cattle are born and raised on pristine natural pastures, before transitioning to a specifically tailored 120-day feeding program in the rich farming country of Queensland's Darling Downs.

The result is Angus beef with consistent marbling, outstanding tenderness and a rich, full flavour — available year-round for your menus.

Available in Marble Score 2+ and 4+.

This is Angus at its best.



SIGNATURE  
BLACK  
— ANGUS —

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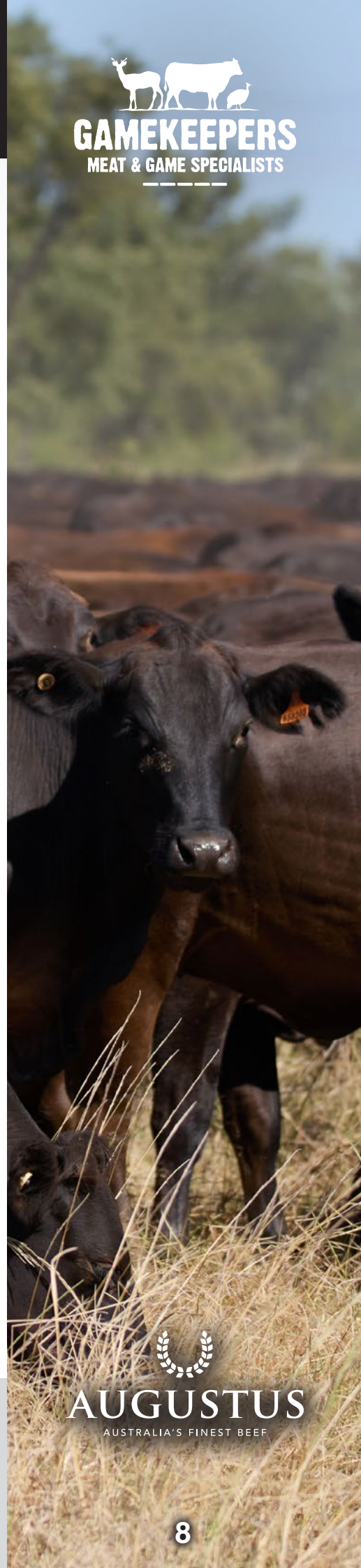
# AUGUSTUS

## 100-DAY GRAIN-FED BEEF

Raised on the rich pastures of Queensland, Augustus cattle roam freely, developing strength, vitality, and flavour from the land.

A carefully selected mix of premium breeds, the cattle are grain-fed for a minimum of 100 days on a tailored wheat and barley ration.

This combination delivers consistently tender beef with rich, balanced flavour and consistency in the kitchen.



  
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**AUGUSTUS**  
AUSTRALIA'S FINEST BEEF

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# SANCHOKU WAGYU

FORMERLY BRANDS KNOWN AS INFINITE AND WX BY RANGERS VALLEY

Gamekeepers is now the official Victorian foodservice distributor for the brands formerly known as Infinite and WX by Rangers Valley. Following Stanbroke's recent acquisition of Marubeni's Rangers Valley corporation, these trusted Wagyu programs have been streamlined into two distinct brands:

## SANCHOKU PURE WAGYU

- Purebred Wagyu genetics
- Ultimate marbling and tenderness with a rich, buttery flavour
- Minimum 400-day grain finished
- No added hormones
- **Marble Score 6-7, 8-9, 10+**

## SANCHOKU WAGYU

- Finest Wagyu bloodlines
- Superior marbling and tenderness with a rich, buttery flavour
- Minimum 300-day grain finished
- No added hormones
- **Marble Score 4-5, 6-7, 8-9**

### What this means for you:

- Stock held onsite at Gamekeepers for immediate supply
- Pre-order any cut, any time of year
- Order by 1am for same-day delivery
- Our butchers can portion to your exact specifications
- Access to speciality cuts through our direct relationship with the farms

Raised with precision and featured on the menus in the finest steak restaurants from Victoria to the United States. This is world-class beef.



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**SANCHOKU**  
*pure wagyu*



**SANCHOKU**  
WAGYU

# SANCHOKU BLACK ONYX

FORMERLY KNOWN AS RANGERS VALLEY BLACK ONYX

The brands previously known as Rangers Valley Black Market, Black Onyx, and Black Tyde have now been consolidated under the new name Sanchoku Black Onyx. Gamekeepers is proud to be the exclusive distributor of Sanchoku Black Onyx in Victoria.

It's the same cattle, same genetics, same producers, and the same world-class feedlot program, just simply rebranded.

## PURE BLACK ANGUS CATTLE

- Minimum 200 days long-fed grain finished
- No added hormones
- Exceptional marbling, refined tenderness, and the signature depth of Angus flavour

## What this means for you:

- Stock held onsite at Gamekeepers for immediate supply
- Pre-order any cut, any time of year
- Order by 1am for same-day delivery
- Our butchers can portion to your exact specifications
- Access to speciality cuts through our direct relationship with the farms

If you want consistent, premium beef with that unmistakable Black Onyx marbling, it's now easier than ever to get it, only through Gamekeepers.



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# ICON XB WAGYU

F1 - F4 WAGYU MB4 - MB9+



Founded on a full blood Wagyu herd in Tasmania, and crafted from the tapestry of our pristine ancient lands, ICON XB Wagyu explores and expresses the very best of the Australian environment.

With F1 genetics, superior marbling, complex flavour, and unrivalled texture, ICON products are highly sought after. It's Wagyu that transcends.

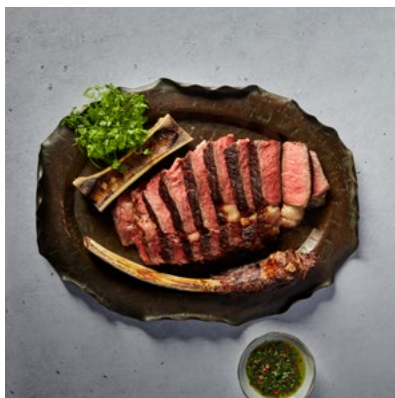
Perfection takes time: Raised in open pastures and grain finished for a minimum of 12 months, for exceptional marbling, texture, tenderness and taste.

Delicate marbling: MB4 - MB9+ providing a delicious, succulent dining experience time after time.

Deep respect: Completely antibiotic & hormone growth promotant free.

Superior genetics: The F1 wagyu crossbreed is produced predominantly by utilising the Tajima bloodline of the Kuroge Breed, to ensure consistent, premium quality.

Award winning: Since launching in Australia, ICON has been honoured with multiple awards.



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ICON  
XB WAGYU

# IMPERIAL BLOSSOM WAGYU EIGHT BLOSSOM WAGYU & AKUNE GOLD



## IMPERIAL BLOSSOM 100% FULL BLOOD WAGYU



Raised on a single designated farm in the rich agricultural heartland of Queensland. These Wagyu cattle are born, raised, and processed entirely in Queensland, ensuring complete traceability and consistency from start to finish.

Honouring traditional Japanese breeding methods, Imperial Blossom Wagyu carry 100% Full Blood Wagyu genetics — never crossbred. Raised in low-stress environments and finished on a specialised diet for a minimum of 450 days, they thrive in the cool, elevated climate of Toowoomba, 500m above sea level. This slow, considered approach promotes intensely fine, even marbling and the most authentic expression of Wagyu — a truly exceptional eating experience.

Available in all marble scores.

## EIGHT BLOSSOM F1 WAGYU



Award winning Wagyu, Bred from premium Wagyu and Angus genetics and born and raised in the picturesque Darling Downs region of Southern Queensland — a region renowned for its fertile soil, clean air, and ideal cattle conditions.

The cattle are raised in low-stress environments and finished on a specialised diet of high-quality grain for over 350 days. This approach produces the signature marbling of Wagyu with the depth and richness imparted by Angus heritage — resulting in bold flavour, juicy tenderness, and consistency across every cut.

Available in all marble scores.

## AKUNE GOLD A5 JAPANESE WAGYU



The pinnacle of luxury beef, Akune Gold is awarded the coveted A5 classification (the highest grade reserved for the finest Japanese Wagyu). With its exquisite marbling, silky texture, and unparalleled mouthfeel, it delivers an unforgettable dining experience.

For more than 60 years, the master Wagyu farmers of Akune City in Kagoshima Prefecture have been dedicated to their craft, raising Wagyu cattle with deep care and an uncompromising commitment to quality. The region is blessed with a mild climate, pristine coastline, and lush mountains, making this an environment that nurtures both animal welfare and extraordinary beef.

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# THE PHOENIX WAGYU

F1 - F3 WAGYU MB2 - MB9+



This award-winning Wagyu beef is reserved for the highest-quality F1 - F3 marbled Wagyu (see breakdown below).

Raised on some of Australia's richest pastures, cattle are selected from leading herds across the country before entering Mort & Co's world-class feedlots in Queensland. The cattle are grain-fed for a minimum of 365 days on premium grain, with no added hormones.

The Phoenix Wagyu delivers a rich, soft, and delicately marbled Wagyu beef experience. Available in MB2 - 9+.



## WAGYU GENETIC BREAKDOWN

### F1 Wagyu (50%)

- First generation cross between Full Blood Wagyu (100%) and another breed (typically Angus)
- 50% Wagyu genetics
- Signature Wagyu marbling with added robustness

### F2 Wagyu (75%)

- Cross between an F1 (50%) Wagyu and Full Blood Wagyu (100%)
- 75% Wagyu genetics
- Improved marbling and finer texture than F1

### F3 Wagyu (87.5%)

- Cross between an F2 and Full Blood Wagyu (100%)
- 87.5% Wagyu genetics
- Refined marbling and flavour profile closer to Full Blood Wagyu

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# SENKU PURE WAGYU

450-DAY GRAIN-FED PUREBRED WAGYU

Senku Pure Wagyu is the culmination of over 30 years of dedicated breeding, producing exceptional fourth-cross Purebred Wagyu cattle in Queensland. Each animal is nourished on a specialised 450-day grain-feeding program designed to support optimal health and deliver extraordinary eating quality. All cattle are antibiotic and hormone growth promotant free.

Senku is synonymous with precision, integrity and excellence. Their stringent selection criteria ensure only the finest Wagyu, with Marble Scores of MB6–7, MB8–9 and MB9+, earn the Senku name. The result is finely marbled beef with rich flavour, incredible tenderness and a luxurious, creamy finish.

As a Certified B Corp, Senku is committed not only to producing world-class Wagyu but to doing so responsibly, with a focus on animal welfare, environmental stewardship and long-term sustainability.

This is Australian Purebred Wagyu at its finest.



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**SENKU**  
PURE WAGYU



# BEEF PORTION CONTROL

HAND CUT TO ORDER



Enhance efficiency in your kitchen with our portion control capabilities:

- **Customisation** - tailor your steaks to perfection, hand cut to your specific requirements.
- **Consistency / Cost Control** - enjoy consistent quality and uniform pricing for each piece, ensuring predictability.
- **Time and Labour Saving** - save valuable time by entrusting our highly skilled butchers to prepare your steaks to perfection
- **Waste Reduction** - minimise food waste by ordering pre-cut steaks in precise sizes and quantities
- **Other proteins** - our capabilities also extend to all proteins, including, chicken, veal, lamb, pork and game.
- **Same day delivery** - convenience is key. Order before 1am for same day delivery to Melbourne CBD and Inner Suburbs.



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# DRY-AGEING PROGRAM

MELT-IN-YOUR-MOUTH TENDERNESS

We take immense pride in our dry-ageing program. Each cut is hand-selected for our dry-ageing room, where time, precision, and patience come together to create something truly exceptional.

## WHAT IS DRY-AGED MEAT?

Dry-ageing is a meticulous process where meat is hung in a carefully controlled environment, allowing natural enzymes to slowly break down muscle fibres and enhance flavour. The result is exceptionally tender meat with a deep, rich flavour — buttery, savoury, and subtly milky, with a complexity that can't be rushed.

### OUR DRY-AGED RANGE



21+ DAY  
GRASS-FED BEEF



28-DAY  
RAVENS CREEK  
FREE-RANGE PORK



7-DAY  
AYLESBURY-CROSS DUCK



7-DAY  
CORN-FED DUCK



21+ DAY  
RETIRED DAIRY COW  
(ON REQUEST)



35-DAY  
LODDON VALLEY LAMB  
(ON REQUEST)



  
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# LODDON VALLEY LAMB

100% PURE PASTURE VICTORIAN LAMB



At Loddon Valley Lamb, they firmly believe that great Australian lamb starts with the land. That's why they choose their partners where the richest and most fertile land can be found across Victoria. These farms adhere to the highest levels of animal husbandry, sustainability, and producing the best quality lamb.

- Bred specifically for restaurants. Optimal size at 23-26kg. This guarantees consistency and uniformity in every cut.
- Micro-marbling delivers exceptional flavour and tenderness.
- Each lamb is hand-selected to ensure only the finest quality reaches your kitchen.

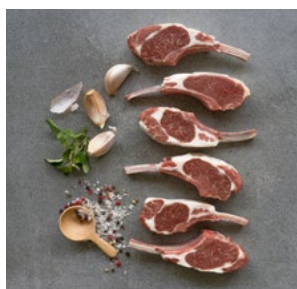
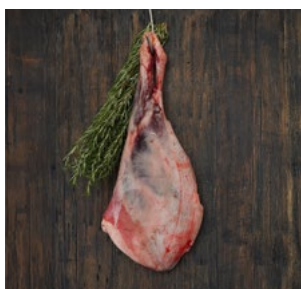
## PARTNERING WITH GAMEKEEPERS

Loddon Valley Lamb has chosen to partner with us as their exclusive meat processor and distributor for our:

- Whole-body sourcing approach.
- The skill of our master butchers who expertly break down each carcass for a complete and consistent range of cuts.
- Specialised dry-ageing lamb program.
- Our commitment to quality.

## DRY-AGED LODDON VALLEY LAMB

At Gamekeepers, our specialised dry-ageing program brings out a rich, buttery, and delicate milky flavour profile across the full range of lamb cuts. With the flexibility to dry-age from 7 to 14 days, we can tailor the process and cuts to suit your menu. Think of our dry-ageing room as an extension of your kitchen, creating flavour and depth you won't find anywhere else.



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LODDON VALLEY  
PURE PASTURE LAMB



# MARQUE PORK

FREE-RANGE & RSPCA APPROVED AUSTRALIAN PORK

Marque Pork sets the standard for premium Australian pork — Free-Range and RSPCA Approved — delivering exceptional flavour and consistency in every cut.

They raise modern hybrid pigs (Duroc, Landrace, and Large White) carefully selected for their strong conformation, generous loin and eye muscle, and ideal body size for whole-carass utilisation. The result is pork that performs as good as it tastes. It's consistent, flavoursome, and versatile.

The pigs are fed a tailored, nutritionally balanced grain-based diet, free from hormones and growth promotants.

## FREE-RANGE PORK

Marque's free-range pigs are born and raised outdoors on farms across South-West Victoria, with access to straw-filled eco-shelters. They have the freedom to roam, forage, and socialise naturally. This natural environment supports animal welfare and produces pork of outstanding flavour and tenderness.

Each pig is unique, a reflection of authentic free-range farming.

## FREE-RANGE DRY-AGED PORK

All dry-aged pork is now proudly sourced from Marque Free-Range Pork.

Dry aged for 28 days, each free-range pork cut is hand-selected for our custom-built ageing room, where time, precision, and patience come together to create truly exceptional flavour and texture.

## RSPCA-APPROVED PORK

Marque's RSPCA Approved farms are located primarily in Gippsland, Victoria, and across the border in South Australia and uphold the highest standards of animal welfare, sustainability, and husbandry.

Raised sow-stall free before moving to outdoor environments, Marque's RSPCA Approved pork delivers exceptional flavour, consistency, and quality from paddock to plate.



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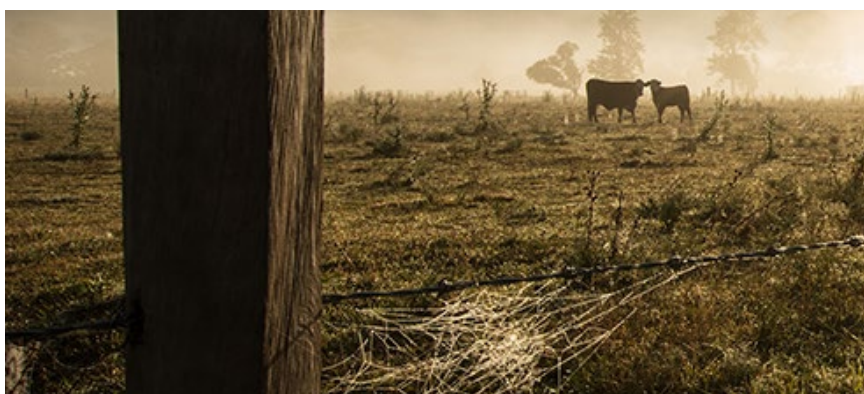


# VEAL

ETHICALLY SOURCED

There is a lot of sensitivity around sourcing and ethically producing veal, which we take very seriously. We have chosen to partner with a reputable farming network that upholds the highest standards of animal welfare and sustainable farming practices.

Our commitment to ethical sourcing means you can trust the quality and integrity of our veal products.



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# HAZELDENES CHICKEN

FREE-RANGE & RSPCA APPROVED

Our chicken, both free-range and RSPCA Approved chicken, is sourced from Hazeldenes – Australia's best chicken producer.

Based near Bendigo, Victoria, Hazeldenes has been raising exceptional chicken since 1938. Today, they lead the industry in animal welfare, innovation, quality, and value.

At Gamekeepers, we procure whole birds and break them down in-house. We specifically select Size 17 chickens to ensure optimal, consistent portions of the breast and leg meat.

- Birds are raised in enriched barn environments with space to move around, perch, dust-bathe, and forage. This is essential for the birds to express natural behaviours and develop healthy muscle and fat tissue, which contributes to high-quality meat.
- Free-range birds can forage naturally and instinctively outdoors among grasses, weeds, shrubs, and trees in a secure environment. Their diet includes locally sourced multi-grains, blended with spice extracts and essential oils for balanced nutrition.
- Hazeldenes have a zero-use policy for added antibiotic growth promotant.



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# CORN-FED CHICKEN

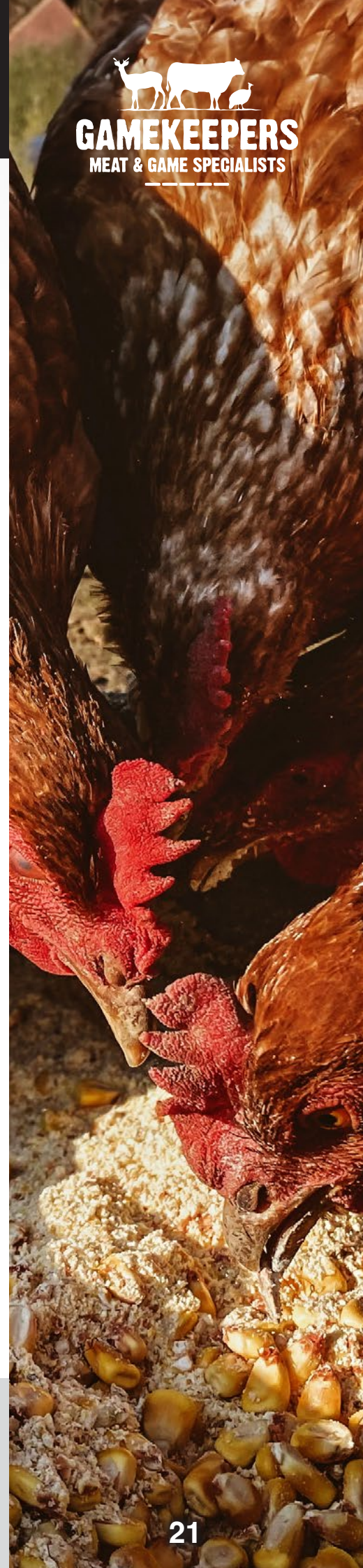
NATURALLY RICH, BEAUTIFULLY GOLDEN

We've partnered with leading producers in NSW to supply premium corn-fed chickens.

With bird health and welfare as the top priority, our producers provide the best possible environment. The chickens are housed in light, airy sheds with access to sunshine, natural ventilation, and soft bedding materials, along with plenty of space to move around. This allows them to express natural behaviours and develop healthy muscle and fat tissue, which in turn ensures exceptional flavour and quality.

These birds are fed a specialised, all-natural, hormone-free grain diet, with a minimum of 30% corn.

Corn is high in natural oils, which promote a steady, natural growth rate and help the birds develop a thicker layer of fat in all the right places. The result is meat that's juicier, more succulent, and tender, with beautifully golden flesh.



  
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# AYLESBURY-CROSS DUCK

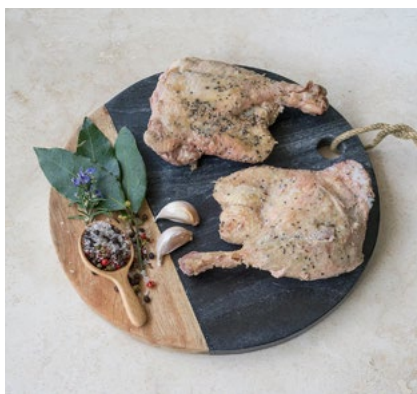
WESTERN VICTORIAN PREMIUM DUCKS

Aylesbury-Cross ducks are globally renowned for their lean, tender meat, full flavour, and delicate golden fat.

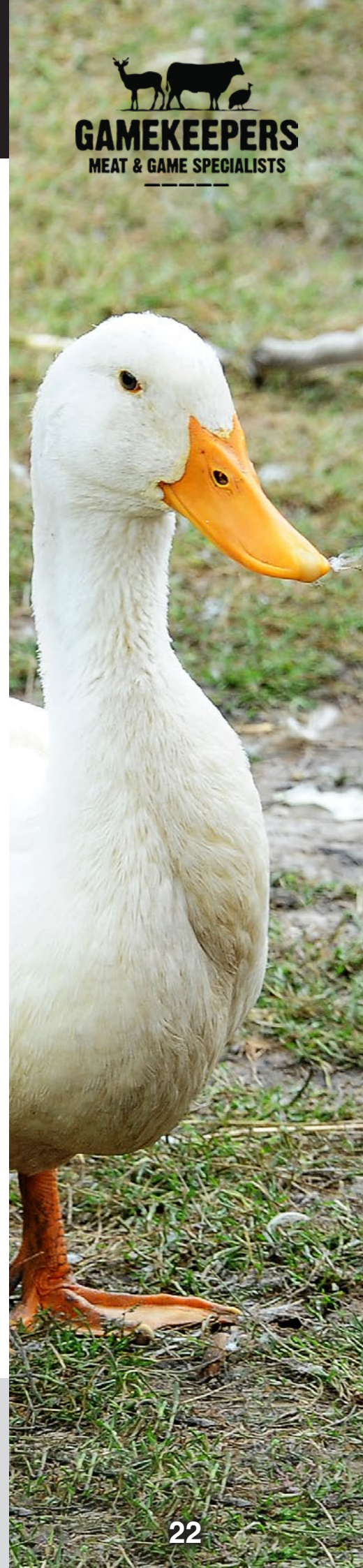
Locally raised in Western Victoria by Australia's leading duck producer, the ducks are housed in light and airy enclosures.

Their diet consists of a wholesome blend of premium-quality grains, with no added growth hormones, stimulants, or antibiotics.

We offer Aylesbury-Cross ducks whole or expertly portioned. For added convenience, explore our range of valued-added products, including duck confit and 7 day dry-aged duck.



  
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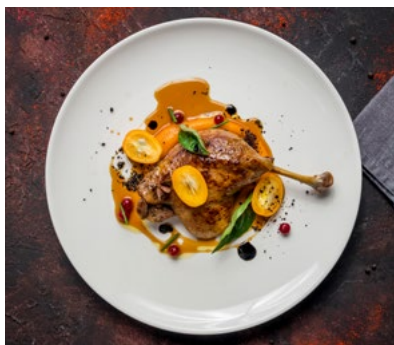
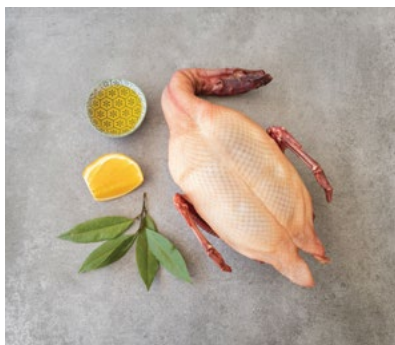


# CORN-FED DUCK

RAISED IN VICTORIA, SUPERIOR QUALITY

Our superior corn-fed ducks are raised in the picturesque Moorabool Valley, Victoria. Distinguished by their deeper cherry-red hue, the duck meat boasts a rich colour.

What truly sets them apart is their corn-fed diet. The high energy oil content from the corn promotes a natural growth rate and a substantially thicker layer of fat in all the right places. This fat plays a crucial role in achieving a perfectly crisp skin while acting as a flavour conduit, enhancing the overall taste. The result? Juicy, succulent and tender meat with a beautifully golden finish.



## DRY-AGED DUCK

We dry age Aylesbury-Cross and Corn-Fed ducks for 7 days.

Dry aging is a meticulous process of aging or “hanging” meat within a controlled environment of precise temperature and humidity. During this process, the meat’s inherent enzymes work to break down the connective tissue within the muscle fibres. This results in exceptionally tender meat with a unique richness, buttery texture, and even milky flavour.

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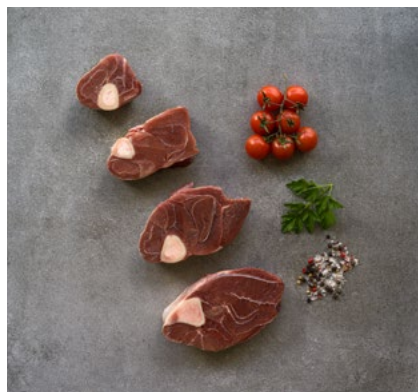


# SPRING RIDGE

## WILD VENISON

Sustainably sourced Fallow Deer from the forest and mountain ranges of Australia, including regions in South Australia and New South Wales.

These wild deer roam freely in their natural environment, feeding on native vegetation, pastures, and natural spring water. Each animal is carefully and ethically harvested in the wild, minimising stress and resulting in venison that is consistently mild, tender, and full of flavour.



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# AUSTRALIAN SALTWATER CROCODILE

## UNIQUELY AUSTRALIAN

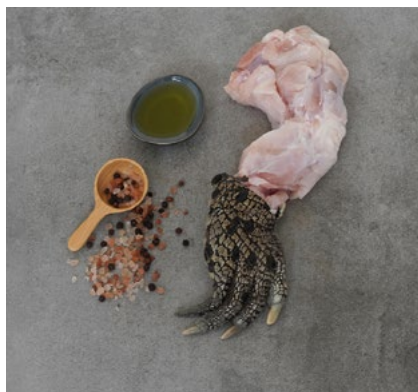
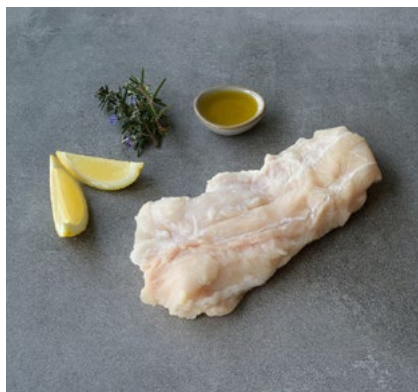
Responsibly sourced from the Northern Territory, each crocodile is carefully hand-selected to ensure exceptional quality, freshness, and flavour, while upholding the highest standards of ethical and sustainable sourcing.

### TASTING PROFILE

Crocodile meat offers a truly unique eating experience. With a mild, lean flavour that sits somewhere between chicken and crab, it has a firm, chicken-like texture with a subtle seafood note, and a touch of natural sweetness.

### NUTRITIONAL PROFILE

Crocodile is high in protein, low in fat, and rich in essential nutrients like potassium and omega-3s, making it a smart, health-forward choice for diners.



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# AUSTRALIAN WILD BOAR

THE ULTIMATE FREE-RANGE PIG



Wild boar offers a rare opportunity to work with meat that is entirely wild, untouched by farming, and deeply connected to the Australian landscape. Sourced straight from the bush, it brings an authenticity and depth of flavour that's impossible to replicate in conventional pork.

## TASTING PROFILE

Naturally lean and darker than conventional pork, the meat has a rich, red hue and a mild, slightly nutty flavour, thanks to the animal's wild, foraged diet. The result is a clean, distinctive taste that brings depth to any dish.

## SUSTAINABLE FARMING

Wild boar is as sustainable as it gets. Harvested from feral populations, this protein not only offers ethical sourcing but also contributes to environmental conservation. By choosing wild boar, you're helping control invasive species that threaten biodiversity and native habitats in Australia.

**Please note:** Due to the animal's wild nature, sizes of our wild boar racks may vary. We see this as part of the charm of experiencing true wild meat, with each cut telling a unique story.



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# PAROO KANGAROO

AUSTRALIA'S ONLY PREMIUM GRADE KANGAROO MEAT

Paroo Kangaroo originated in the remote Paroo Darling region of far western New South Wales, an area defined by its untouched land and rich native vegetation.

Working closely with leading chefs, Paroo has redefined what premium kangaroo meat can be — capturing the perfect balance of flavour, texture, and consistency.

Only the finest, hand-picked Red Kangaroos from NSW, QLD, and SA are selected that have grazed on region-specific native grasses and waterways. Each harvest is timed with seasonal conditions to optimise the eating quality of the meat.

## TASTING PROFILE

Paroo Kangaroo is known for its deep red colour, fine grain, and clean, mild flavour. It has a delicate game note with a sweetness on the finish, making it highly versatile — ideal for everything from raw dishes like tartare to grilled loin, braises and slow-cooked preparations.

## NUTRITIONAL PROFILE

Kangaroo is one of the healthiest red meats available. It is exceptionally lean, with less than 2% fat and high in protein, iron, zinc, and a natural source of omega-3s and CLA (conjugated linoleic acid).

## SUSTAINABLE FARMING

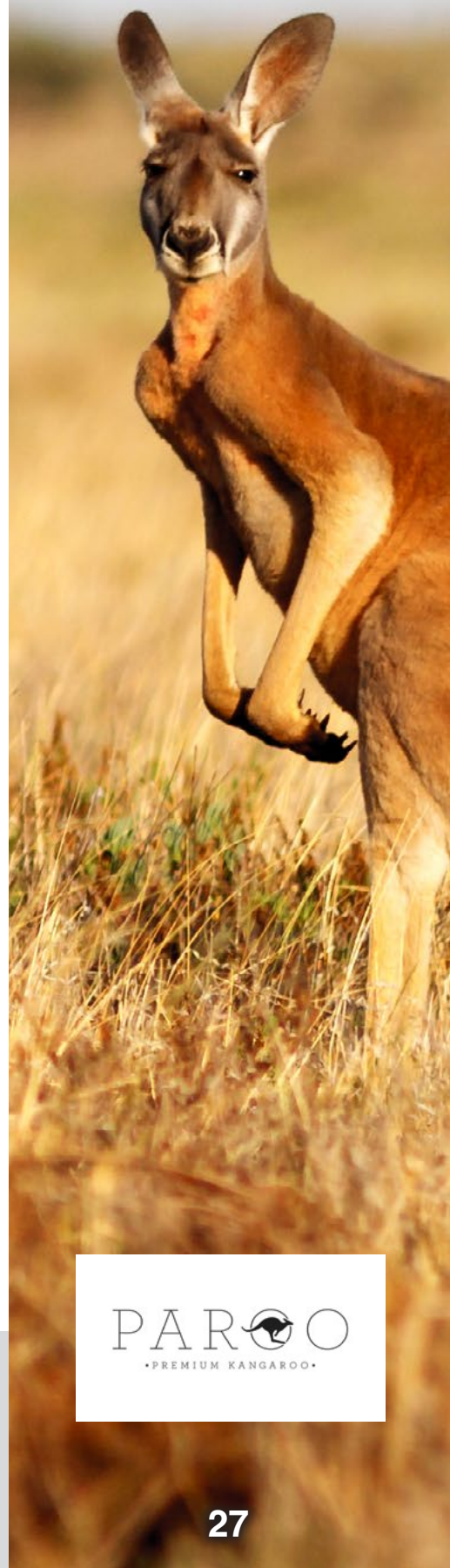
Kangaroo is one of Australia's most sustainable proteins. A grass-fed, wild-harvested meat, it requires no additional feed, water, or farming infrastructure. The kangaroo industry plays a vital role in land and biodiversity management, and Paroo is proud to be an example of conservation through sustainable use.



WALLABY AVAILABLE ON REQUEST

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PAROO  
• PREMIUM KANGAROO •

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# RIVERINA BUFFALO

ITALIAN BLOODLINE



Buffalo is fast becoming a sought-after alternative to beef, celebrated for its clean flavour and impressive health credentials. Naturally lean, high in protein and rich in iron, it offers a nutrient-dense option with minimal fat, making it ideal for lighter, modern menus.

We source Italian bloodline Riverina buffalo from South Australia, specifically bred for the quality of both their milk and meat.

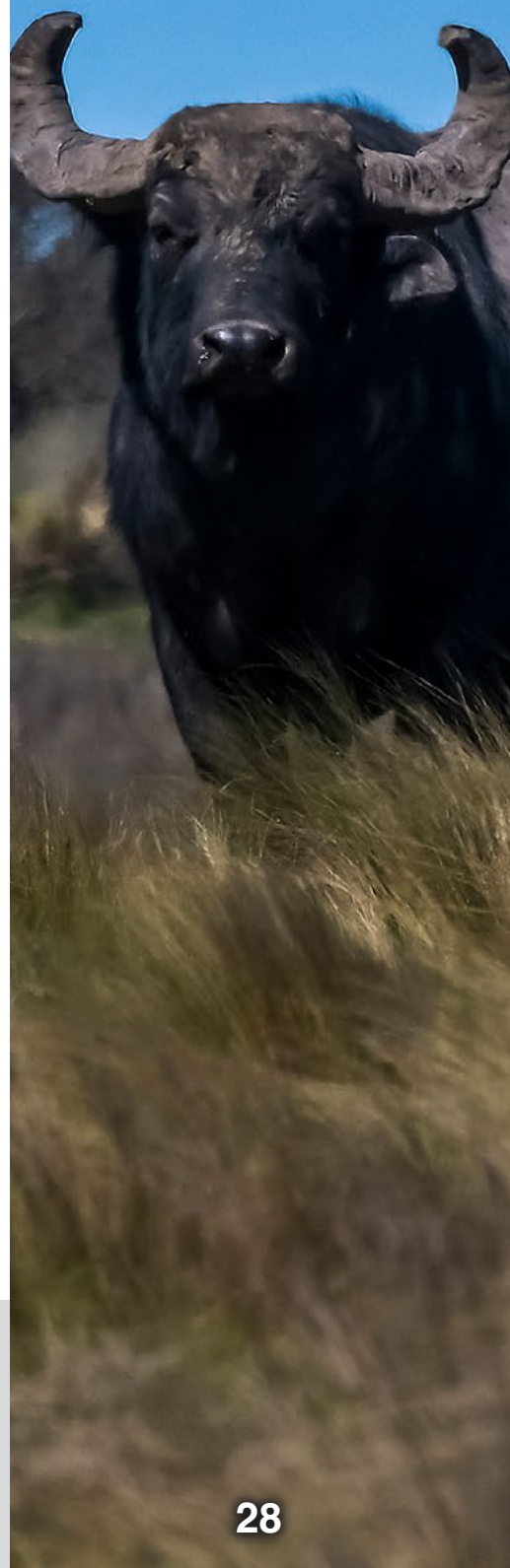
Due to growing demand, buffalo is now part of our bespoke butchery program. We break down the whole body in-house, giving you access to a wide range of cuts, trimmed, and portioned to your specifications.

## TASTING PROFILE

Buffalo has a lighter, slightly sweeter, and more delicate flavour than beef. It's incredibly versatile — perfect for everything from grills and roasts to curries, braises and carpaccio.

## COOKING NOTES

Because buffalo is naturally lean and lacks the intramuscular fat of beef, it requires gentler cooking at lower temperatures to preserve tenderness and flavour.



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# THE EMU FARMS CO

AUSTRALIAN EMU



We're proud to partner with The Emu Farmers Co., the world's largest emu producer, located in Northern Victoria.

With five generations of farming experience and over 30 years dedicated to emus, The Emu Farmers Co. has perfected the art of producing high-quality, ethically raised emu meat. Through careful, selective breeding, they've developed calm birds known for producing consistently premium meat.

Animal welfare is at the heart of everything they do. The emus roam freely on lush, rotationally grazed paddocks, and are ethically handled at every stage. The farm has a strict zero-use policy on hormones, growth promotants, and pesticides.

To ensure the highest quality and lowest stress, all emus are processed on-site in a state-of-the-art licensed facility, avoiding transport and its associated stress, which can affect meat quality.

Emu is fast becoming the 'new' Australian game meat and for good reason.

## TASTING PROFILE

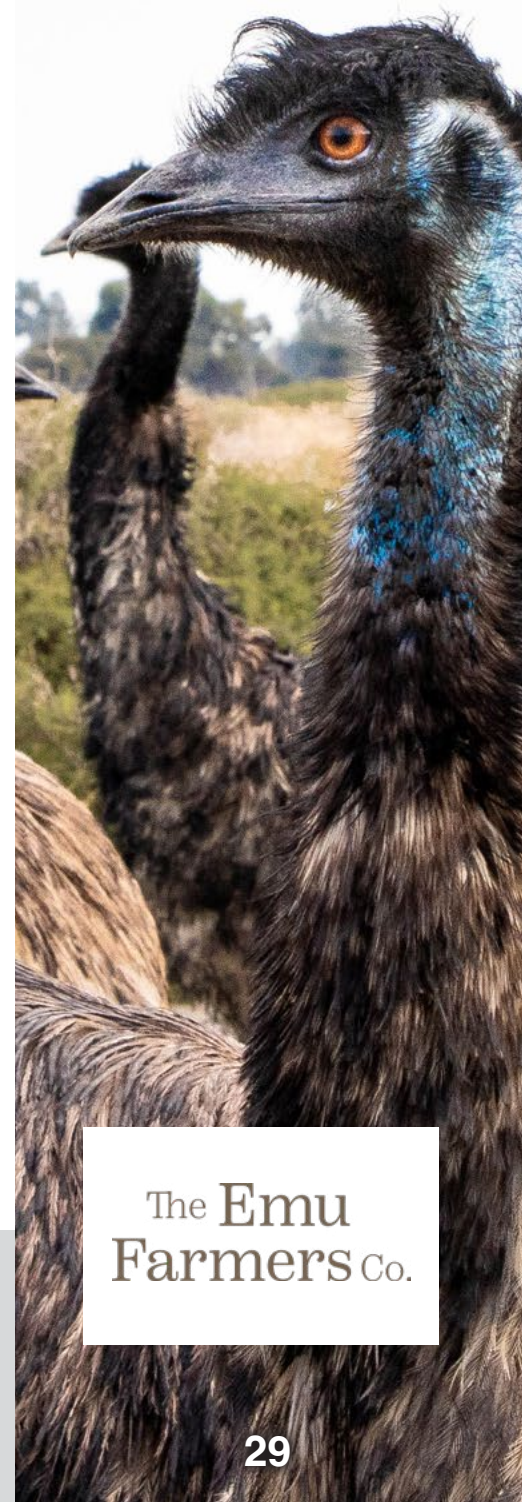
Emu is a rich, red meat with deep colour and full flavour. It surprises many with a taste profile closer to beef than poultry, offering a subtle touch of game.

## NUTRITIONAL PROFILE

Loved by athletes and health-conscious eaters for its outstanding nutritional profile. It's naturally lean, high in protein, and rich in iron, creatine and vitamins A, B, C, D and E. It's also very low in fat, cholesterol, and sodium.

## COOKING NOTES

Although emu shares a similar flavour profile to beef, emu should be cooked rare to medium rare due to its low-fat content.



The Emu  
Farmers Co.

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# FARMED RABBIT

FARMED WITH CARE

Celebrated around the world, rabbit is a prized ingredient in many cuisines — from French classics like civet de lapin, confit, and rabbit rillettes to fragrant Chinese hotpots and Mediterranean roasts.

We partner with specialist producers who prioritise animal welfare and exceptional farming practices. Raised in clean, spacious environments, these rabbits deliver consistent tenderness, flavour, and quality.

## TASTING PROFILE

Farmed rabbit offers a mild, slightly sweet flavour with a fine-grained, delicate texture. Often described as falling between chicken and veal, but with more character and complexity.

**Please note:** Availability of whole rabbits may vary. Please plan ahead where possible.



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# GAME BIRDS

EXCEPTIONAL RANGE OF GAME BIRDS

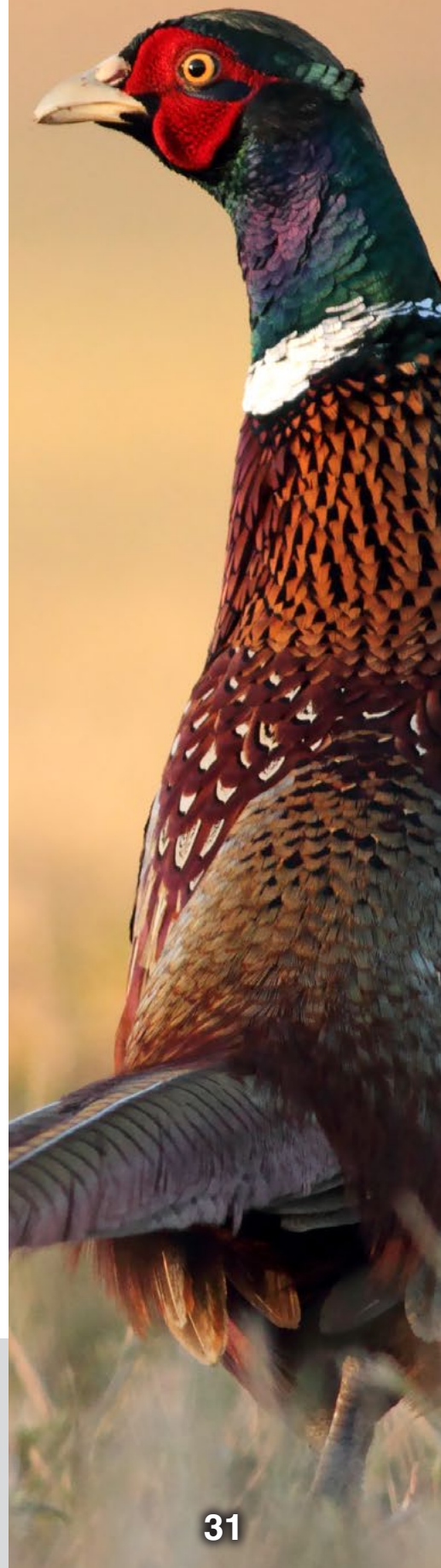
Before founding Gamekeepers, co-owners Jerome and Annabelle Hoban were expert game bird producers, so our passion for game birds runs deep. Though no longer on the farm, their commitment to excellence continues through a carefully curated network of producers who share their dedication to raising exceptional game birds.

For emu, we've partnered with The Emu Farmers Co., the world's largest emu farm, located in Northern Victoria. Their focus on selective breeding and calm bird temperament ensures consistently premium emu meat.

To explore our full range of Aylesbury-cross duck, dry-aged duck, and corn-fed duck cuts, please refer to our dedicated duck flyer.



  
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# SMOKING

## THE ART OF SMOKING

When wood meets flame and smoke wraps around the meat, everything changes — flavours deepen, textures soften, and that unmistakeable aroma tells you something special is on its way.

We've curated a smoking range designed for pitmasters and chefs. From brisket and ribs to tomahawks, shoulders, and housemade sausages — these cuts are hand-selected for their marbling, structure, and smoke-loving character.

### OUR SMOKING RANGE COVERS

- Angus and Wagyu briskets, ribs, and tomahawks
- Free-range pork bellies, ribs, and shoulders
- Loddon Valley Lamb shoulders and ribs
- Whole butterflied chickens and wings
- Housemade chorizo and sausage meats

Perfect for low and slow, reverse sear, or open-fire grilling — this is meat made for smoke.



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# HOUSEMADE CHARCUTERIE

EXCEPTIONAL ARTISAN SMALLGOODS

Our smallgoods team is passionate about preserving artisan traditions. Using only the finest ingredients, they craft products that achieve the perfect balance of spice and flavour — what Gamekeepers is renowned for.

In our state-of-the-art curing room, we craft an array of exceptional smallgoods, including terrines, morcilla, black pudding, pastrami, and unique products like lamb ham. From our smokehouse, we produce award-winning wood-smoked hams, kaiserfleisch, bacon, smoked duck, chicken, turkey and more.

For all pork products, we source only the finest Australian female pork. Our hams are crafted from a single pork leg, ensuring the starting weight matches the final product. We never tumble, and we never use emulsifiers or extenders. Instead, we use traditional methods that allow the authentic flavours to shine.



## MARINO FINE FOODS

Finding an exceptional artisan Italian smallgoods producer in Australia has been quite a challenge, which is why we take immense pride in our partnership with Marino Fine Foods—a family-run, artisan smallgoods producer based in Adelaide.

We share the same philosophy as Marino Fine Foods - all artisanal products are handcrafted using traditional techniques and produced in small batches to ensure the highest quality. Every salumi is made from 100% free-range Australian pork.

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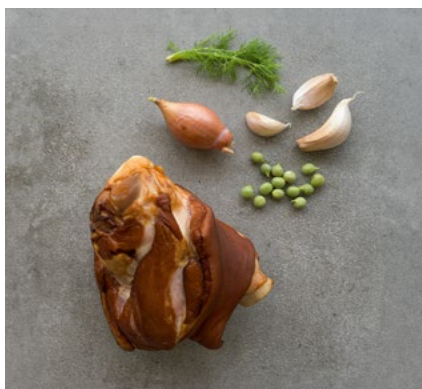
# OUR SMOKEHOUSE

## AWARD-WINNING WOOD SMOKED PRODUCTS

Our smallgoods team is highly skilled, meticulous, and passionate about preserving artisan traditions using only the finest ingredients. We proudly produce 100% of our products in-house, including award-winning wood-smoked hams, kaiser fleisch, ham hock, bacon, pastrami, smoked duck and chicken products.

For all pork products, we source only the finest Australian female pork. Our hams are crafted from a single pork leg, ensuring the starting weight matches the final product. We don't tumble and we never use emulsifiers or extenders. We rely on traditional methods, and the flavour shines through.

Our imported smokehouse from Germany operates day and night. We use a unique three-stage smoking process with Victorian Mountain Ash wood chips to achieve the distinct smoky-sweet flavour that Gamekeepers' products are renowned for.



  
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# PREMIUM MINCE

CRAFTED FRESH DAILY, MADE TO ORDER

Making our mince is a daily ritual. Every batch is freshly prepared to order, using only the finest ingredients, and completely free from preservatives. From everyday essentials to specialty blends, our extensive range has you covered.

## CLASSIC MINCE

Ideal for a wide range of menus, from bolognese to meatballs and everything in between.

## PREMIUM & SPECIALTY MINCE

Exceptional quality and full-flavoured options for elevated menus.

## GAME MINCE

A selection of unique, lean, and flavour-packed options.

## SAUSAGE & PASTRY

Everything you need to create your own sausage rolls or house-made sausages.



  
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# HOUSEMADE BURGERS

CRAFTED FRESH DAILY, MADE TO ORDER

Our burgers are made the old-fashioned way with fresh ingredients, no preservatives, and each batch prepared just for your order. From 40g mini sliders to 200g hearty mains, we offer a wide selection to suit every burger menu.

## **BEEF BURGERS – MACHINE PRESSED**

Consistent in shape and full of flavour.

## **WAGYU BURGERS**

Richly marbled and incredibly juicy, our Wagyu burgers bring luxury to the grill.

## **LODDON VALLEY LAMB BURGERS**

Bold and distinctive, perfect for gourmet menus.

Looking for something specific? Custom sizes and blends are available on request.



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# HOUSEMADE SAUSAGES

CRAFTED FRESH DAILY, MADE TO ORDER

Our sausages are made by hand every day using the finest cuts of meat, natural casings, and fresh, honest ingredients. Whether you're after a pub staple or something bold for the menu, we've got you covered.

## CLASSICS

Beef • Pork • Pork & Veal • Pork & Fennel  
Lamb & Rosemary • Chicken • Traditional Chipolatas

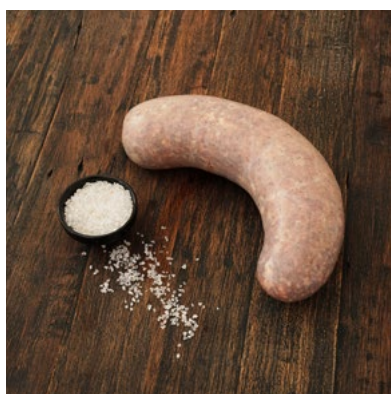
## BOLD & FLAVOUR-FORWARD

Lamb Merguez • Fresh Chorizo • Duck Merguez  
Venison • Turkey • Kangaroo • Wild Boar • Chicken  
Jalapeño & Cheese

## INTERNATIONAL FAVOURITES

Cumberland • Cumberland Log (1kg) • Cotechino  
Toulouse • Bratwurst • Irish-Style Chipolatas • Morcilla

Please place your order one day ahead. Our minimum order for speciality sausages is 3kg. Request thick or thin, to tailor your sausages to your liking.



  
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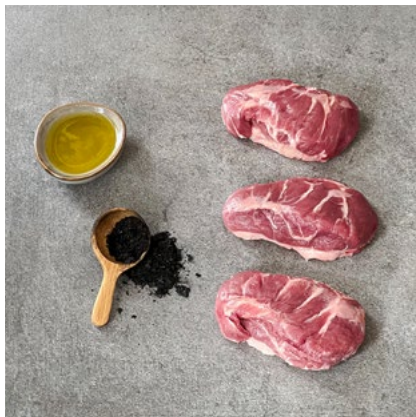
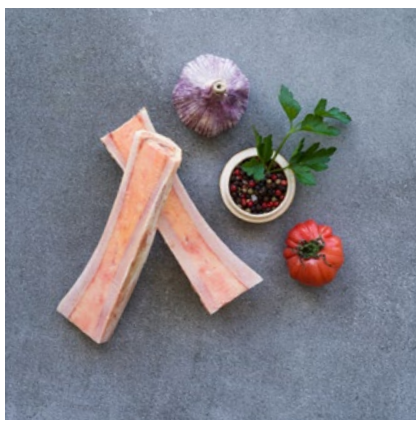
# GAMEKEEPERS OFFAL

NOSE TO TAIL

At Gamekeepers, we champion the nose-to-tail philosophy — driven by respect for the animal, a commitment to sustainability, and above all, the pursuit of flavour.

As one of the few wholesalers still buying whole bodies, we offer one of the most extensive offal ranges in Australia.

Think split bone marrow roasted to golden, chicken feet for rich broths, veal sweetbreads for an elegant entrée, or fresh pig's blood for black puddings. Whatever the dish, we've got the product.



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# STOCKSMATTER

## PREMIUM STOCKS AND SAUCES, READY TO GO

We've partnered with Prestige Foods to bring you a complete range of chef-quality stocks, sauces, jus and glace, made right here in Melbourne.

- 100% natural ingredients
- Gluten-free and no preservatives
- Consistent and full flavour

### MAXIMUM EFFICIENCY STOCKS

Naturally reduced by three times — 1L (kg) of stock is equivalent to 3L (kg) of a traditionally simmered 12-hour stock. That's hours saved without sacrificing depth of flavour.

Prestige Food products are designed for chefs who demand reliability, consistency, and convenience, without shortcuts.

#### STOCKSMATTER SAUCES & GLACES

Premium Red Wine Jus (Shelf Stable)
Premium Chicken Jus (Shelf Stable)
Premium Veal & Beef Glace (Shelf Stable)
Premium Béarnaise Sauce (Chilled Only)
Classic Lobster American Sauce (Frozen Only)

All products subject to availability.

#### STOCKSMATTER STOCKS

Premium Veal Stock (Shelf Stable & Frozen)
Premium Chicken Stock (Shelf Stable & Frozen)
Premium Beef Stock (Shelf Stable & Frozen)
Premium Vegetable Stock (Shelf Stable & Frozen)
Premium Lamb Broth (Frozen Only)

All products subject to availability.



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Prestige Foods Aust.