

*Meat Co.*

# CHRISTMAS CATALOGUE



Shop the Christmas Collection at

**meat-co.com**



**DINGLEY DELL  
RACK OF PORK FRENCHED**

3 RIB \$55  
6 RIB \$110



**SMOKED GAMMON HAM BONE-IN**

~5-6kg \$158



**USDA PRIME RIB ROAST**

1 RIB \$93.50  
3 RIB \$280



**CHRISTMAS USA  
TURKEY ROAST**

8-10 LB / 10-12 LB / 12-14 LB



**MARMALADE GLAZED  
TURKEY BREAST HAM**

~1.5kg \$80  
~3kg \$155



**HONEY GLAZED HAM**

~1kg \$48  
~3kg \$142



**MEAT CO  
TRADITIONAL PORCHETTA**

~1.8kg \$93  
~3.2kg \$186



**A5 SATSUMA RIBEYE**

250g \$70  
500g \$140



**TASMANIAN PASTURE FED  
LAMB RACK CAP OFF FRENCHED**

~700G \$55



**PORK CHESTNUT  
STUFFING**

~500g \$18



**BACON MAPLE &  
SAGE STUFFING**

~500g \$20







# HAPPY HOLIDAYS

With the festive season in full swing, December is a much anticipated time of the year with plenty of party and hosting possibilities. Keep things simple in the kitchen when selecting one of our classic Christmas Roasts - all meticulously prepared and ready for your oven on the big day.

Should you be planning for a cozy get together or an elaborate party with a huge crowd, our roast comes with a plethora of sizes that fits each occasion. We've also included a roasting guide within the product description, so we're there with you every step of the way! We're certainly looking forward to helping you indulge, relax and enjoy this festive season!

## Some Frequently Asked Questions

**When should you place an order?**

The Christmas Collection is open for orders and pre-orders from the 1st November 2022 to the 20th December 2022. Please take note during your purchase that some items such as turkey would require 4 days for us to brine and marinate.

**When is the Last Day to Order for Christmas?**

The last day to place your pre-order is on the 20th of December 2022.

<b>FESTIVE HAMS</b>	<b>6-9</b>
<b>WAGYU</b>	<b>10-11</b>
<b>BLACK ANGUS BEEF</b>	<b>12-13</b>
<b>GRASSFED BEEF</b>	<b>13-14</b>
<b>PORK</b>	<b>15</b>
<b>USA TURKEY</b>	<b>16-17</b>
<b>STUFFINGS</b>	<b>18</b>
<b>AUSTRALIA LAMB</b>	<b>19</b>
<b>COLD CUTS</b>	<b>20-21</b>
<b>READY TO EAT</b>	<b>22</b>
<b>KANE WARES X MEAT CO.</b>	<b>23</b>



We hope the collection this year will delight you and your loved ones just as much as we did preparing them!



# FESTIVE HAMS

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**SMOKED GAMMON HAM** BONE IN  
~5-6KG \$158

**HONEY & MARMALADE GLAZED  
KUROBUTA HAM**

~1.5KG HALVED \$90  
~3KG WHOLE \$180

**RARE BREED DINGLEY DELL  
ARTISAN HAM**

~1.5KG HALVED, SKIN ON \$68  
~3KG WHOLE, SKIN ON \$135  
~1KG SKINLESS, HONEY GLAZED HAM \$55

**HONEY GLAZED HAM**

~1KG \$48  
~3KG \$142

**JAMON BLANC**

~1.5KG HALVED \$58  
~3KG WHOLE \$115

**MARMALADE GLAZED  
TURKEY BREAST HAM**

~1.5KG \$80  
~3KG \$155

**PETITE HONEY GLAZED HAM**

~1KG \$48





## Honey Glazed Ham

	weight	price/pc
HONEY GLAZED HAM	~1KG / ~3KG	\$48 / \$142
SMOKED GAMMON HAM <b>BONE-IN</b>	~5-6KG	\$158
MARMALADE GLAZED TURKEY BREAST HAM	~1.5KG / 3KG	\$80 / \$155



HONEY GLAZED HAM



MARMALADE GLAZED TURKEY BREAST HAM



HONEY & MARMALADE GLAZED KUROBUTA HAM SLICED

### REHEATING INSTRUCTIONS

Honey Glazed Ham is delivered fully cooked and ready to eat. For best result, remove the ham from fridge and let it sit to room temperature for at least 30 minutes prior to carving.

To warm the ham: Place the ham on a rack in a roasting pan. Add water to the bottom of the pan and cover the whole thing tightly with foil.

Reheat the ham in a 190 degree Celcius oven for around 10 minutes per 1kg, or until it reaches an internal temperature of 60 degrees Celcius.

If reheating just a few slices of ham, wrap the slices in foil and check after 5 minutes.

	weight	price/pc
RARE BREED DINGLEY DELL ARTISAN HAM	~1KG	\$55
RARE BREED DINGLEY DELL ARTISAN HAM <b>SKIN ON, HALVE</b>	~1.5KG	\$68
RARE BREED DINGLEY DELL ARTISAN HAM <b>SKIN ON</b>	~3KG	\$135
RARE BREED DINGLEY DELL RAW GAMMON HAM <b>SKIN ON</b>	3KG	\$95



RARE BREED DINGLEY DELL ARTISAN HAM SKIN ON



RARE BREED DINGLEY DELL RAW GAMMON HAM SKIN ON

	weight	price/pc
HONEY & MARMALADE GLAZED KUROBUTA HAM	3KG	\$180
HONEY & MARMALADE GLAZED KUROBUTA HAM <b>HALVED</b>	~1.5KG	\$90
JAMON BLANC <b>HALVED</b>	~1.5KG	\$58
JAMON BLANC	3KG	\$115



HONEY & MARMALADE GLAZED KUROBUTA HAM



JAMON BLANC



# WAGYU

## Japanese A5 Satsuma Gyu

In the Minami Satsuma Valley in Kagoshima Prefecture, a small group of 12 Master Wagyu farmers have created the Satsuma Gyu brand. With a deep devotion to animal welfare and producing the highest quality.

Satsuma Wagyu Beef are bred only by Meijin\* Wagyu Farmers. Its specially formulated diet, consists of 100% domestically grown agriculture products. The cattle's main source of energy comes from rice plants, which are cultivated on the slopes of Mt Aso in Kumamoto Prefecture. Through joint research between the local University, the Wagyu and Rice farmers, they have determined the best types of rice to grow and also the most suitable times of the year to harvest, where the plants are at their most nutritious. The farms also make good use of byproducts from nearby business, such as Sakekasu (by product of Sake Brewery) as feed for their cattles.



	weight	price/pc
STRIPLOIN	200G / 500G	\$56 / \$140
RIBEYE	250G / 500G	\$70 / \$140
RUMP CAP	250G / 500G	\$80 / \$160



A5 SUTSUMA GYU RIBEYE



A5 SUTSUMA GYU RUMP CAP

## Robbins Island Wagyu

	weight	price/pc
RIBEYE MS6/7	200G / 500G	\$33 / \$83
STRIPLOIN MS6/7	200G / 500G	\$32 / \$80
PRIME RIBS MS6/7	1RIB / 3RIB	\$155 / \$558

Fourth generation cattle farmers John, Keith, Alex and Chauncey Hammond have been breeding wagyu on Robbins Island since the early 1990's. During the iconic seasonal musters, bands of horsemen swim the cattle through saltwater channels at low tide to move them peacefully between grazing areas. Situated on the north western tip of Tasmania, the island has a temperate climate, clean air and a pristine coastal environment.



ROBBINS ISLAND WAGYU PRIME RIBS MS6/7

## Altair Grassfed Wagyu

	weight	price/pc
STRIPLOIN MS5+	250G	\$32
RIBEYE MS5+	250G	\$42



ALTAIR RIBEYE MS5+



ALTAIR STRIPLOIN MS5+



# BLACK ANGUS BEEF

Barley Fed Ribeye Steak by Wanderer Beef –is one of the first commercially available Free Range yet Grain Fed Beef. The unique combination of Grass, Wild Herbs and Barley Fed regime allows for high animal welfare and tender buttery notes that is signature to grain fed beef. Traditionally grain fed beef are confined to feedlots eating a diet of 100% grain. As Beef are genetically not programmed to feed on grain. The intensive grain feeding regimes could encourage illness and digestive problems in the cattle. Calling for medicinal intervention such as antibiotics. Wanderer Beef—with their unique combination of Barley Fed diet supplemented by natural pasture - creates a healthy alternative to intensive feedlot raised beef. One that is raised without antibiotics and high animal welfare.



## Barley Fed Free-Range Beef

	weight	price/pc
PRIME RIBS MS4+	1 RIB / 3RIB	\$108 / \$320
RIBEYE STEAK MS4+	250G / 1000G	\$34 / \$136
STRIPLOIN STEAK MS2	200G / 1000G	\$15 / \$75
FILLET STEAK	200G / 1000G	\$27 / \$135
TOMAHAWK STEAK MS4+	1250G	\$127



RIBEYE STEAK MS 4+



STRIPLOIN STEAK MS2



FILLET STEAK

Demkota is located in Aberdeen, South Dakota – America’s heartland. Here is where corn and cattle meet to provide the highest quality ranch beef.



## USDA Prime

	weight	price/pc
RIBEYE	250G / 1000G	\$30 / \$118
STRIPLOIN	250G / 1000G	\$27.5 / \$110
PRIME RIBS ROAST	1RIB / 3RIB	\$93.5 / \$280
FILLET STEAK	200G / 500G	\$33 / \$82



RIBEYE



STRIPLOIN



FILLET STEAK

## COOKING INSTRUCTIONS

- 1 Pat the whole chunk of meat down with a paper towel and sit the rib roast on a perforated rack, allowing it to sit uncovered for 12-24hours in the chiller. This process wicks moisture off the surface of the roast. Allowing the joint to caramelize and crisp up in the next steps.
- 2 Bring the Roast to room temperature seasoning with salt and pepper. Pre-heat the oven to 200 degrees while the meat is tempering.
- 3 Next reduce the oven temperature to 150 degrees, cooking the Rib Roast for 45mins for each kilogram of beef. Cooking until a medium rare, with an internal temperature of 55 degrees.
- 4 Pick and chop! Choose your favourite herbs and chop finely. Combine them with crushed black pepper and sea salt. Sprinkling them generously across the entire rib roast.
- 5 Brown and Caramelize! Heat Oven to 230 degrees, and watch as the roast sizzle and brown. This step should take 5-10mins. Keep a close eye on the roast... we’re almost there!
- 6 Fold a large piece of aluminium foil so it looks like a tent. Tuck the standing rib roast underneath. Allowing it to rest for at least 45mins to an hour. Walk away or make a gravy from leftover juice on the roasting pan.
- 7 Carve by separating the bones from the rib roast, pressing the knife into the bones while you slice. With the bone removed, cut the roast in half (for 2rib roast), or into thirds (for 3-5rib roast). Place the meat cut side down on the chopping board, cutting the steaks into ~1cm thick pieces. Lay the sliced steaks on a platter around the rib bones and serve!

Tempering – Read our article on browning meat here (<https://meat-co.com/blogs/news/tips-for-browning-meat>)

# GRASSFED BEEF

With Age Comes Flavour. In the world of wine, the oldest vines with the deepest roots birth a flavour combination of depth and complexity. In the Galician region of Spain, farmers have been deliberately breeding older animals for this same result. In this vein, we introduce Vintage Beef. From the rolling hills of Gippsland Australia, cattle from this unique program graze on pasture for a minimum of 5 years. Developing a remarkable yellowish hue and luxurious marbling. If you enjoy bold flavour and a strong beefiness to your steaks. Vintage Beef may be a good place to start!



	weight	price/pc
GALICIANA RIBEYE STEAK MS3+	300G / 1000G	\$36 / \$120
GALICIANA STRIPLOIN STEAK MS3+	250G / 1000G	\$24 / \$96
VINTAGE GALICIANA OP RIBS MS3+	550G / 1000G	\$59 / \$108







## British Long Horn

How a steak tastes can be influenced by a multitude of factors, including how the cattle are reared, their diet and also the breed of cattle it comes from. We are excited to introduce a new rare breed beef from the UK, for which we have carefully dry aged for 45 days.

The British Longhorn is a British Native Breed with its signature curved long horns. Originating from Northern England, Longhorns are one of the oldest breeds of British cattle.

Originally Longhorns were bred for their docile nature, for being hardy and strong animals working alongside farmers. More recently, they have become a sought after delicacy in some of the finest steakhouses.

British Longhorn Grassfed Striploin Steaks are tender and light on the palate.

	weight	price/pc
45 DAYS DRY AGED PRIME RIBS	2600G	\$338
45 DAYS DRY AGED T-BONE STEAK	600G	\$75
45 DAYS DRY AGED BONE-IN STRIPLOIN STEAK	~450G	\$49

# PORK

## Dingley Dell Pork

	weight	price/pc
DINGLEY DELL PORK RIBEYE	1600G	\$58
DINGLEY DELL PORK T-BONE STEAK	~270G	\$17.5
DINGLEY DELL RACK OF PORK <b>FRENCHED</b>	3RIB / 6RIB	\$55 / \$110



DINGLEY DELL PORK

Meet Mark & Paul Hayward - third generation pig farmers in Suffolk, United Kingdom. They've dreamed about a farming system that gives back to nature and have proven it can be done! They plant over 80 hectares of pollinating flowers across their farm each year. Sustaining the local population of bumble bees and insects, which in turn invite birds and other small mammals onto the farm. You would find ground nesting birds, dragonflies & the occasional Red Deer roaming on the farm. Creating an environment for the pigs that is akin to nature.



## Meat Co

	weight	price/pc
TRADITIONAL PORCHETTA	1800G / 3200G	\$93 / \$186





# USA TURKEY



## Whole Turkey

weight

WHOLE TURKEY

8-10LB / 10-12LB / 12-14LB



WHOLE TURKEY



TURKEY BREAST ROAST WITH STUFFING

Whole Turkeys are given the option to be delivered:  
Frozen / Defrosted / Defrosted & Brined / Defrosted Brined And Stuffed

### THE INGREDIENT LISTS

**Brine solution:**  
Fresh Garlic and Onion, Sugar,  
Salt, Black pepper.

**Dry Spice Rub:**  
Salt, Spices, Herbs, Onion  
powder, Sesame seed, Paprika.

**Chestnut & Pork Stuffing:**  
Pork, Chestnut, Spices, Salt,  
Fresh herbs, Cracked black  
pepper.

### DEFROSTED & BRINED

Your Turkey order will come  
brined and trussed.  
Ensuring an evenly cooked and  
juicy Roast Turkey.

### DEFROSTED, BRINED & STUFFED

We will defrost the turkey,  
brine and stuff them with a  
Chestnut Pork Stuffing. Should  
you choose this option, we will  
also truss the Turkey on your  
behalf. Ensuring an evenly  
cooked and juicy Roast Turkey.

## Turkey Breast

weight

price/pc

TURKEY BREAST ROAST

~2KG / ~3.5KG

\$75 / \$125

TURKEY BREAST ROAST WITH STUFFING

~2.5KG / ~4.5KG

\$92 / \$158



# STUFFINGS

	weight	price/pc
PORK CHESTNUT STUFFING	500G	\$18
BACON MAPLE AND SAGE STUFFING	500G	\$20



PORK CHESTNUT STUFFING



BACON MAPLE AND SAGE STUFFING

# AUSTRALIA LAMB

	weight	price/pc
LAMB LEG ROAST BONE-IN	2500G	\$115
TASMANIAN PASTURE FED LAMB RACK CAP OFF FRENCHED	~700G	\$55
TASMANIAN PASTURE FED LAMB SHOULDER BONELESS, ROLLED & NETTED	~1400	\$59.5





# COLD CUTS

Made with Dingley Dell Pork



DINGLEY DELL NDUJA



DINGLEY DELL GUANCIALE



DINGLEY DELL KABANOS STICK



DINGLEY DELL LOMO

	weight	price/pc
DINGLEY DELL NDUJA	85G	\$8.5
DINGLEY DELL GUANCIALE	100G	\$8.5
DINGLEY DELL CHORIZO SALAMI	85G	\$8.2

	weight	price/pc
DINGLEY DELL LOMO	85G	\$14
DINGLEY DELL KABANOS STICK	160G	\$12
WAGYU BRESOLA	85G	\$12.5



DINGLEY DELL SALAMI

Seeds, fruits, plants and crops rely on insects to transfer pollen between flowers in order to reproduce. All that yummy food on our plates... yea... alot of it is thanks to pollinators like the Bumble Bee. They not only help crops reproduce but also encourage diversity of fresh produce. In way they work hand in hand with farmers to put food on our plates.



**“WHILE THE DINGLEY DELL PORK IS A GREAT TASTING PRODUCT, WE’D ALSO LIKE TO THINK WE’RE PART OF A LARGER CAUSE - SUPPORTING A MILLION BUMBLE BEES A YEAR.”**



WAGYU BRESOLA



# READY TO EAT

## Sous Vide

	weight	price/pc
READY TO CARVE BASS STRAIT STRIPLOIN ROAST	~1.2KG / ~2KG	\$95 / \$158
READY TO CARVE BASS STRAIT RIBEYE ROAST	~1.2KG / ~1.5KG	\$132 / \$220

*Bass Strait*  
— PURE SOUTHERN BEEF —



READY TO CARVE BASS STRAIT STRIPLOIN ROAST



READY TO CARVE BASS STRAIT RIBEYE ROAST

KANE  
WARES

×

*Meat Co.*

The Casato casserole collection is reminiscent of shared meals and the exchange of stories at one's dining table. With its natural khaki tone and array of depths, this series was designed to be versatile to suit every occasion.



ALTAIR GRASSFED WAGYU RIBEYE STEAK  
on KANE WARES' ECRU PLATE

\$65



DINGLEY DELL PORK TOMAHAWK  
on KANE WARES' CASATO FLAT CASSEROLE DISH

\$85



COOKED LAMB SHANK GUMBO  
on KANE WARES' CASATO ROUND CASSEROLE DISH

\$160



