

PREMIUM AUSTRALIAN MEAT & POULTRY



PRESTIGE FOODS
INTERNATIONAL PTY LTD
When Quality Matters



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PRESTIGE FOODS
INTERNATIONAL PTY LTD
When Quality Matters

At Prestige Foods our goal is to bring you the very best in quality Australian produce. We work exclusively with many of the leading brands that set the standard in farming, feeding and welfare practices. The strong relationships with our producers means you can be confident the meat you receive will be of the highest quality and finest flavour.



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BLÄCK MARKET

- B L A C K M A R K E T -

PURE BLACK ANGUS

Producer Rangers Valley's story began all the way back in 1838 where they built a reputation for providing exceptional quality beef. Today their unwavering commitment to quality sets them apart, along with the attention to detail they apply to every aspect of their operation. Rangers Valley specialise in long fed Angus and Wagyu breeds. This approach delivers consistently high marbling scores which generate the authentic texture, flavour and unforgettable dining experience. With Rangers Valley you can expect this quality time and time again without compromise.

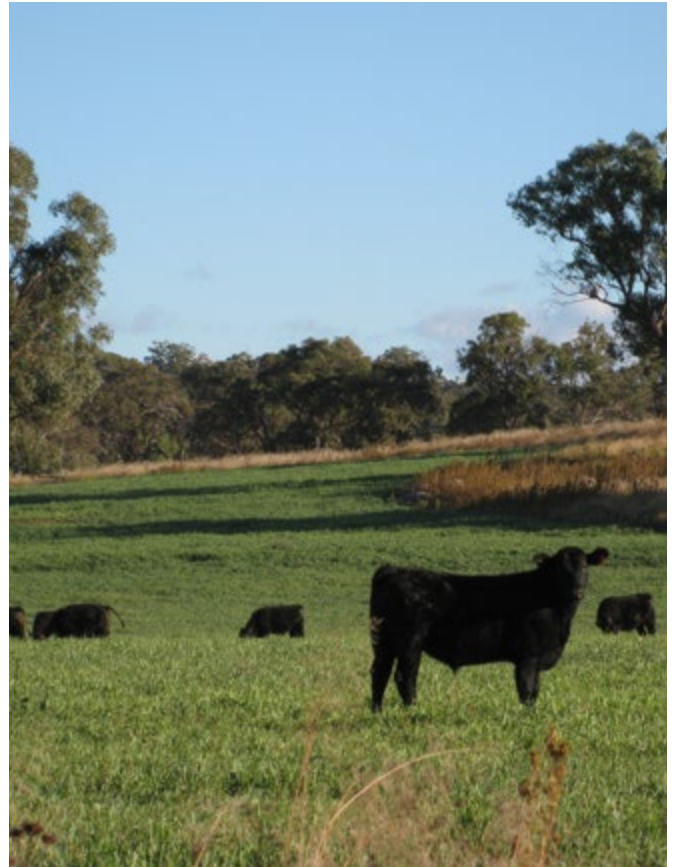


THE RARE MARBLED BEEF

Black Market Angus Beef was created for those who don't accept mediocracy, exhibiting qualities that far exceed those expected in top-quality Angus. This sensational product delivers a marble score of 5+ that offers rare and exceptional marbling. This product by Rangers Valley is the epitome of exclusive, with only very few of the top chefs around the globe getting their hands on it. The creations you will create with this sublime beef will blow your guests away and leave them with a feeling of pure delight.

CHEF NOTES

- Grain Fed for 270+ Days
- 100% Angus Parentage
- Marble Score 5+



WHOLE OF LIFE CARE

Rangers Valley prides itself on being a world leader in animal welfare, fully committing itself to whole-of-life animal welfare and the humane treatment of its cattle. Their feedlots boast a minimum size of 3000m², allowing the cattle room to exhibit their natural behaviours and giving them space for interaction and movement. Fed on a nutritionist-formulated grain-based diet for over 270 days gives the cattle the energy, protein, fibre, minerals and vitamins they need to thrive.





- GRAINGE -

BLACK ANGUS BEEF

Grainge Black Angus Beef is brought to you by Andrews Meat Industries - one of Australia's longest and most trusted meat producers and suppliers. Sourced from the fertile Riverina region of New South Wales and the beautiful Gippsland region of Victoria, Grainge Black Angus cattle are developed on a grain-based diet for an average of 120 days. The Grainge Beef program is closely monitored and consistently delivers against their high quality standards that will impress the most discerning clients.



AUSTRALIA'S FINEST

Grainge Black Angus Beef is known for its natural marbling, exceptional tenderness and distinct flavour. Fed for an average of 120 days on a specially formulated grain-based diet of wheat, oats and barley helps deliver a remarkable product for discerning diners across the world.

CHEF NOTES

- Angus Verified
- MSA Graded
- Marble Score 2+
- Minimum 120 days Grain Fed

ANGUS VERIFIED

Produced under the "Angus Verified" program, Grainge Angus Cattle can consistently provide top-of-class beef by adhering to strict standards relating to breed content, hide colour, marbling and weight. The Department of Agriculture and AUSMEAT routinely verifies all cattle to ensure that only the best Australian Angus Cattle are chosen.





THOMAS FOODS[®]
INTERNATIONAL



- P U R E A N G U S -

BLACK ANGUS BEEF

Thomas Foods International was established in 1988. For the past 35 years, they have forged strong relationships with Australia's top meat producers, who are celebrated for their industry-leading farm management systems, stringent animal welfare protocols and strict food safety standards. Angus Pure cattle are produced to the best standards and deliver a consistently high-quality beef cut.



HEALTHY, FLAVOURSOME & TENDER

Thomas Foods aims to provide an ethical and natural beef product that doesn't compromise on quality. Angus Pure delivers a healthy, flavoursome and tender eating experience. Each cut is stringently graded using Meat Standards Australia grading and state-of-the art DNA technology. Angus Pure also offers full traceability from farm to table.

CHEF NOTES

- Angus Verified
- MSA Graded
- Marbled Score 2+
- Minimum 150 Days Grain Fed



ANIMAL WELFARE

Free to roam on the lush pastures in South Australia, Pure Angus grain-fed cattle are raised on Thomas Foods' signature feeding program, designed to harness every ounce of energy and protein from locally sourced, GMO-free wheat and barley. This produces a product that is well-marbled, consistent and an unforgettable eating experience.



- T E Y S -

CERTIFIED PREMIUM BLACK ANGUS BEEF

Teys Australia have been in the Beef industry since 1946. Starting out as four brothers that got involved in wholesaling and retailing meat in South East Queensland they have built up their business to be the second largest meat processor and exporter in Australia. Teys Australia has three feed lots in Australia - in Condamine, Queensland; Jindalee, New South Wales and Charlton, Victoria. Teys Australia have an unrivalled reputation for delivering beef with a consistently impressive eating quality.



MARBLLED TO PERFECTION

Teys Certified Premium Black Angus has a proven reputation for excellence. By combining the superior quality of the Black Angus breed with the science from the Meat Standards Australia (MSA) grading system, Teys guarantees an unrivalled eating experience - every time.

CHEF NOTES

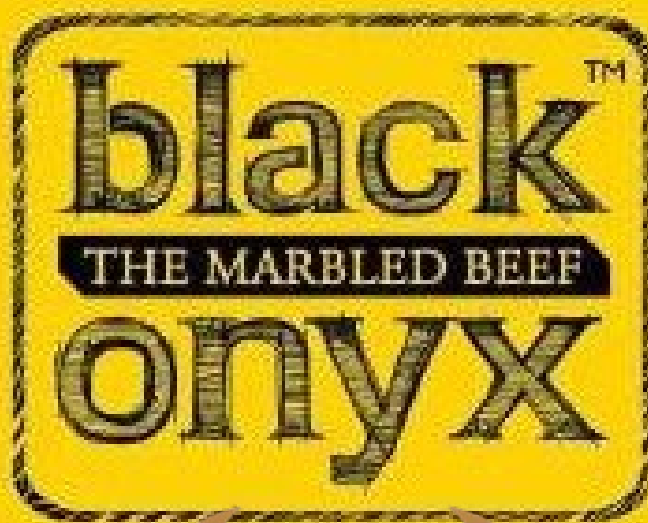
- Certified Angus
- MSA Graded
- Raised on natural pastures
- Minimum 100 days Grain Fed

TEYS CERTIFIED ANGUS™

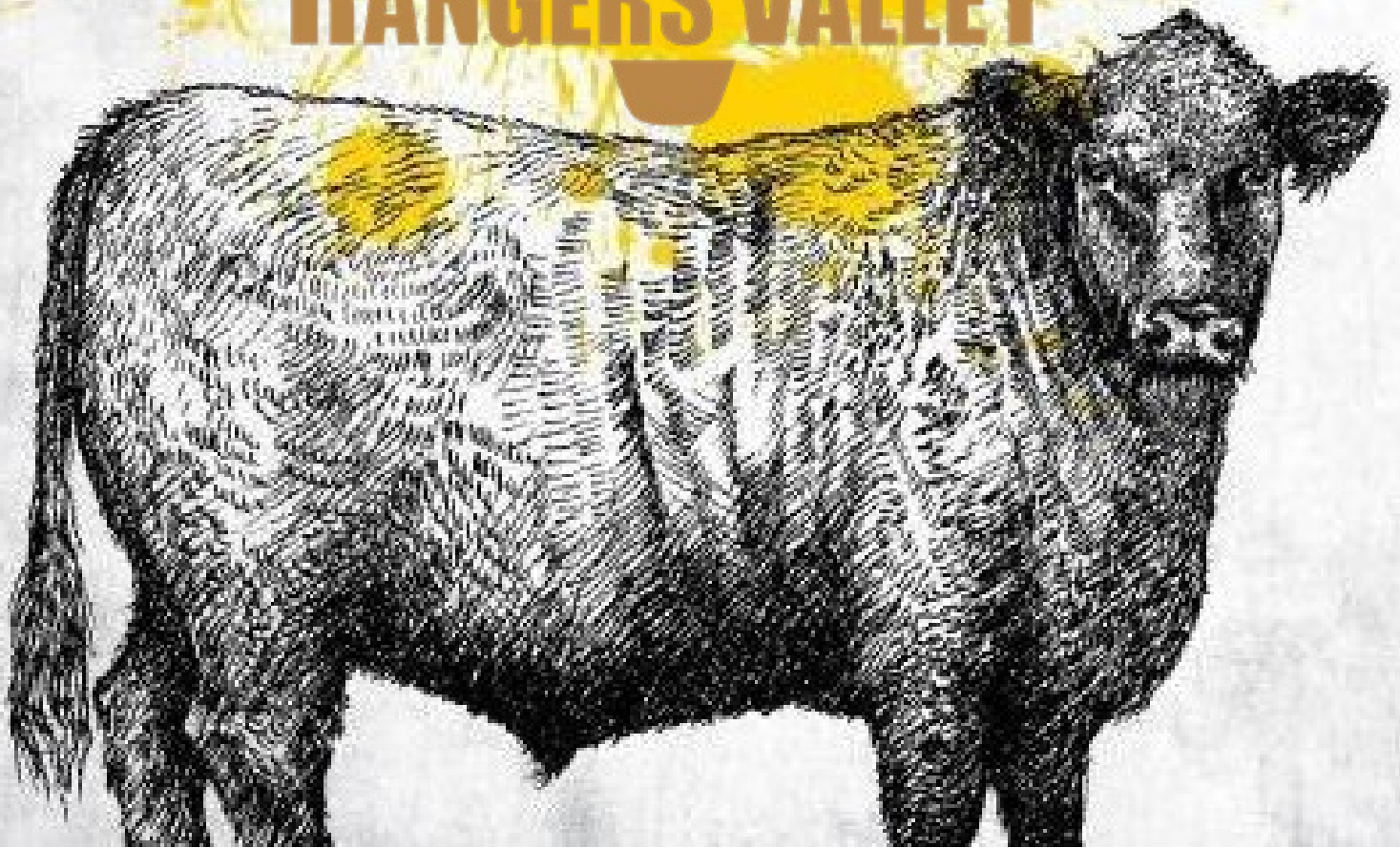
PROGRAM

Teys Australia also takes their environmental responsibilities as a red meat producer very seriously. They strive to reduce their use of energy, water and production of landfill waste by creating clear targets that they can measure and achieve. They have also “developed a 5-year resource efficiency, carbon intensity and renewables investment target, one of the first of its kind in the Australian red meat industry.”





RANGERS VALLEY



- B L A C K O N Y X -

PURE BLACK ANGUS

Rangers Valley Beef - one of the worlds most respected marbled Beef Producers. They bring to you the Black Onyx Beef MB3+, long-fed pure Black Angus. The MB3+ Black Angus cattle is raised in the cool climate of the New England Tablelands in NSW and it has made its way to commercial kitchens across the globe. This highly marbled Black Angus Beef holds an incredibly rich and hearty flavour, has exquisitely fine marbling which results in an unparalleled tenderness. Each mouthful is juicy and full of flavour.

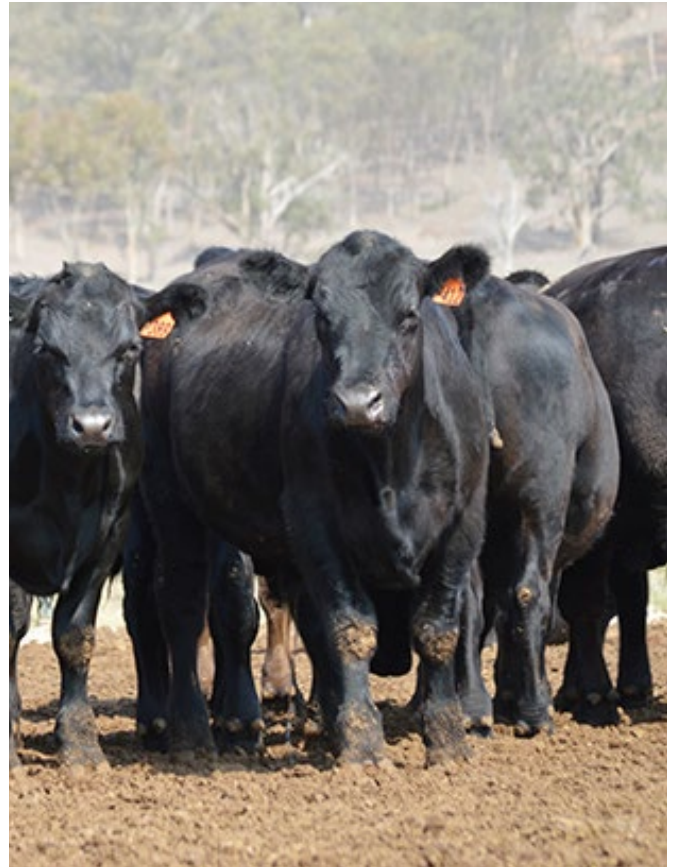


THE MARBLED BEEF

The long feeding program of the Black Onyx produces exceptionally fine marbling. This Black Angus is fed for a minimum of 270 days on the finest vegetarian grain feed which enables the beef to develop the luxurious marbling it is renowned for. The fine marbling is what we have to thank for the exquisite flavour and texture. The pure Black Angus genetics ensures that each piece of beef will be consistently marbled, in every single cut. Consistency can be key when creating enticing menus, that is why Black Onyx Beef is assessed and guaranteed to be MB3+ every time.

CHEF NOTES

- Grain Fed for 270+ Days
- 100% Angus Parentage
- Marble Score 3+



ANIMAL AND ENVIRONMENTAL WELFARE

Rangers Valley are not only committed to providing you with a truly memorable eating experience, they are leaders in the field and have animal and environmental welfare at the forefront of their business. They are licensed and audited by Australia's strict environmental legislation and the industry's quality assurance program, the National Feedlot Accreditation Scheme, to minimise soil, water and air pollution.





- R I V E R I N E -

PREMIUM BEEF

Raised in the temperate Riverine region in Australia that is home to lush, rolling pastures, Riverine award-winning beef is produced from carefully selected cattle. The cattle are raised on natural pastures and then finished off on a balanced combination of cereals and grains that results in a tender beef that is rich in flavour and marbling.



EXCEPTIONAL EATING QUALITY

Riverine Premium Beef offers an unparalleled eating experience. Produced from top class cattle that are carefully selected and graded against the strict Meat Standards Australia system, this beef delivers exceptional eating quality every time. Naturally raised on vast open pastures of the Riverine region and finished on grain which helps deliver marvellous marbling and flavour.

CHEF NOTES

- Raised on natural pastures
- Minimum 100 days Grain Fed
- Marble Score 2+
- MSA Graded

AWARD-WINNING BEEF

Brought to you by Teys Australia, which is renowned for delivering beef with a consistent eating quality. Since 1946, they have been creating a reputation as a leading provider of exceptional Australian Beef. Riverine Beef is all certified by the Livestock Welfare Certified System, which is an independent body that ensures all cattle are raised to the highest industry standards.





FIVE FOUNDERS -

CARBON NEUTRAL BEEF

It all began in 1877 when five men from Queensland started laying down the foundation of sustainable beef farming. Five Founders Beef is born and raised on vast open pastures in Queensland and the Northern Territory in the care of experienced farmers who always have the health and well-being of the cattle at the forefront of their operation and in more recent years they have also focused on the well-being of our planet. If you are after the real Australian beef experience, Five Founders is where you will experience it.



DISTINCTIVE, DELICIOUS, PRIME QUALITY BEEF

Five Founders natural Australian beef is produced using cattle that are exclusively bred and raised on the fertile grasslands of the Northern Australian outback. All of the beef is produced from free-roaming cattle with no hormones added, ensuring all cuts maintain a unique, consistent and delectable flavour. This brand is true to their motto and bring 'beef as nature intended'. The care that Five Founders treat their cattle with can be tasted in every cut.

CHEF NOTES

- Pasture Raised (600 Days Grass + 100 Days Grain Fed)
- Single Source Single Herd
- Marble Score 2+



AUSTRALIA'S FIRST CARBON NEUTRAL BEEF

Using soil regeneration, planting of legume crops, renewable solar energy initiatives, improved genetics and supplement trials to reduce the livestock methane emissions and purchasing of carbon credits for approved Emission Reduction Fund projects, Five Founders manages to run a carbon neutral beef farming operation. They are continually working on new science and initiatives to continue to pave the way to sustainable beef farming.





JOSDALE

BLACK ANGUS
EST. 1962

- JOSDALE -

BLACK ANGUS BEEF

Josdale Black Angus beef is named after Joe Catalfamo - one of the pioneers of the Australian meat industry. Beginning his career as a butcher's apprentice before opening his own retail store in 1968. Throughout his career, Joe owned and operated more than 30 retail stores and was one of only a handful of people who expanded into the slaughtering process in both the domestic and export markets. Joe is now the proud Executive Chairman of AMG and still holds the same passion for fine meat that he has had since he began.



GRASS FED BLACK ANGUS

Josdale Black Angus roams on the lush pastures in a region that is known for its ability to produce consistently divine quality beef - Gippsland, Victoria. The cattle are raised for 18-36 months, are 100% traceable and farm assured.

CHEF NOTES

- Certified Angus
- Grass Fed
- MSA Graded

CONSISTENCY IN QUALITY

AMG work closely with trusted accredited farmers to source naturally grass-fed Black Angus cattle that are free from added hormone growth promotants and antibiotics. They ensure they work with farms where their processing facility is in close proximity. All meat is produced in accordance with strict quality protocols and Aus-meat industry standards which provides a guarantee for quality and consistency.





SR4

SOUTHERN RANGES

- S R 4 -

SOUTHERN RANGES

Southern Ranges SR4 cattle are selected from genetically superior Angus and Hereford breeds that have been grazed on the lush green pastures of Gippsland, Victoria. This region is internationally renowned for its ideal climate for producing remarkable cattle. Holding a marble score that is usually only found in grain fed beef, SR4 boasts intense flavours, unparalleled tenderness and superior eating quality.



COMPLETE TRACEABILITY

Every cut of SR4 is 100% traceable from farm to table. Their beef is processed at Southern Ranges' state-of-the-art facility and each product must meet their very high standards before it leaves their doors. Southern Ranges SR4 is subject to a strict hand-selection grading system that provides consistency in quality.

SUPERIOR FLAVOUR

AMG partner with carefully selected farmers who share the same passion for providing the world with the best possible beef. Every single cut is 100% traceable, aged for 18-36 months and hormone and antibiotic free.

From pasture to a plate, you can rely on Southern Ranges to provide consistently exceptional beef.

CHEF NOTES

- Marble Score 4+
- Grass Fed
- Angus and Hereford Breeds





- S H E R -

WAGYU

Sher Wagyu beef is renowned by chefs all over the world. They have a full range of beef cuts to suit all cooking styles. Sher Wagyu cattle are all hormone and antibiotic free, fed only natural ingredients and are raised under the highest standard of animal welfare. Sher Wagyu also pride themselves on running their farms under sustainable systems. Prestige are extremely proud to bring to you the ultimate Wagyu eating experience with Sher Wagyu double blue - the full blood beef cuts.



TASTE THE EXPERIENCE

All cattle are raised under the highest standards of animal welfare. Sher adheres to industry best practices by keeping their cattle in herd groups through the feeding and transport stages. They implement low stress cattle handling at all stages as they know happy and healthy cows will produce the finest beef. The Sher Wagyu cattle are pasture fed until 18 months of age and moved onto a grain feeding program for 400+ days which results in a succulent and consistent Wagyu product.

CHEF NOTES

- Pasture Fed for 18 Months
- Finished on Barley-Based Ration for 400-500+ Days
- Marble Score 6-9+
- Fullblood and Cross Bred cattle

AWARD-WINNING WAGYU

Sher Wagyu work on complete traceability. All of their Fullblood cattle can be traced right back to their Japanese ancestors. Their Crossbred cattle are produced from Fullblood bulls of the finest Wagyu bloodlines which creates mouth-watering cuts of beef. Not only do Sher Wagyu produce award-winning beef, they also have animal welfare and sustainable farming practices at the forefront of their operation. Ensuring they are careful with water usage, utilising natural fertilisers and proper maintenance of organic matter. The Sher Family are committed to ongoing tree planting which has resulted in over 12,000 trees being planted on their farm which helps enhance biodiversity.





- T A J I M A -

WAGYU

Andrews Meat Industries started producing Tajima Wagyu in 2007. Tajima cattle are raised on pastures in the cooler, more temperate climates of NSW, South Australia and Victoria, then brought into an exclusive Wagyu feeding operation where they are fed 3 different specialised rations for a minimum of 350 days.



GRAIN FED WAGYU

Tajima Wagyu cattle are brought to an exclusive feeding farm at around 300-400kg. They are placed on a specialised diet that is grown on the farm of corn silage, hay and cereals for 350 days . The cattle are closely monitored by a nutritionist to ensure they are provided with optimum vitamins and minerals to create an excellent meat eating quality.



EXCEPTIONAL BLOODLINES

Tajima is the most esteemed Wagyu Blood lines which originate in the Hyogo region in Japan. Regular DNA testing is conducted to assist farmers in selecting the best genetics and provide guaranteed consistency in the product. The cattle are made up of specially selected sires which go through rigorous testing to provide you with a product with superior marbling.

CHEF NOTES

- Pasture Raised until around 350-400kg and Grain Fed for a minimum of 350 days.
- Tajima Wagyu Bloodlines
- Marble Score 4-9+



- W X W A G Y U -

BY RANGERS VALLEY

WX Wagyu is a fresh take on Wagyu that is undeniably unique. Cross bred with exceptional genetics that results in a truly new and unique product. This wagyu is a cut above other cross breed wagyu - it's a newly developed and artfully crafted evolution where one great ancient breed meets another to create an unforgettable flavour, performance and quality.



THE ULTIMATE TASTE

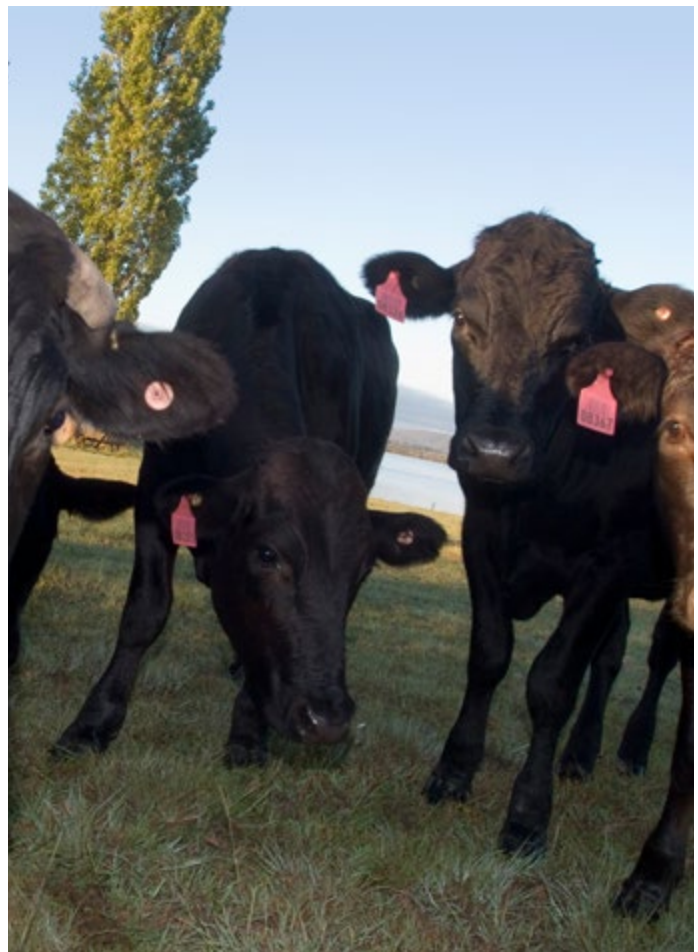
The WX Wagyu offers an unmatched eating quality, it holds a melt in your mouth flavour, texture and oozes that magic umami. All of the cattle are graded using the strict Aus-Meat guidelines. This means all product has a quality and consistency that is independently assessed. Used and renowned by chefs around the globe, WX is known for its intelligent cross breeding, stunning marble score and unwavering buttery mouth feel. All cattle are grown without the use of hormone growth promotants and are allowed to develop naturally which plays a huge role in the extremely high eating quality.

CHEF NOTES

- Fed for a Minimum of 360 days
- Marble Score 5+ - 9
- 100% Fullblood Wagyu sire crossed with a dam chosen from a range of breeds

THE EVOLUTION OF THE WAGYU

All WX Wagyu are raised naturally and fed slowly over a period of 360 days. The slow feeding rate allows for a natural growth rate which maximises natural Wagyu cross marbling and provides a product that is consistent and exceptional in flavour. The WX parentage is a cross between 100% wagyu shire with a dam chosen from a variety of breeds for genetic superiority, environmental adaptability and ancestral marbling.





- 2GR -

PURE BRED WAGYU

2GR have a rich and proud history that spans back over decades. Their pioneering spirit and proud heritage is deeply ingrained in every aspect of the development of their wagyu. 2GB Wagyu cattle is naturally raised on vast and pristine pastures in New South Wales, allowed to live an enriched life under the careful and expert care of 2GB's team of artisans.



CREATED BY ARTISANS, INSPIRING CONNOISSEURS

2GB's wagyu herd is comprised of 10,000 of the finest wagyu cattle from the Tajima, Kedaka and Fojioshi bloodlines. They are raised in the temperate climate and clean natural environment of Eastern Australia using traditional Japanese techniques. Their highly prized wagyu are raised in stress-free environments and are treated with the utmost care and respect. Raised on mother's milk and weaned at 6 to 8 months of age. From 18 months of age they are on a nutritious diet of wheat, barley and corn for a minimum of 400 days.

CHEF NOTES

- Grain Fed for 480 - 520 days
- Marble Score 8-9, 9+
- Full Blood / Pure Bred Wagyu Cattle
- Tajima, Kedaka & Fojioshi Bloodlines

UNRIVALLED SUCCULENCE

2GB offers a mouth-melting silkiness with a full-flavoured character and a distinct "umami" profile. This wagyu provides a canvas for gourmet work of art that will leave your guests wanting more. This wagyu will supply you with the ability to create a culinary experience that will not be forgotten.



ROARING FORTIES -

PREMIUM LAMB

The Roaring Forties is a wild stretch of sea that lends the term "Roaring Forties". Within this stretch are some of the most famous and legendary lamb producing regions in the world. The cleanest air blows over these pastures, and lush grass grows year round, nourishing the lambs. Roaring Forties delivers unparalleled quality, their lamb is grass fed, has no added hormones, is free range and renowned for the delicate and special flavour.



A LAMB LIKE NO OTHER

Roaring Forties Lamb has a distinct and unparalleled quality which can be attributed to the hand-selection and stringent grading system. The Lambs are selected and graded against 9 separate criteria. It is truly one of the most rigorous grading schemes for lamb in the world, and results in unparalleled consistency and quality.

CHEF NOTES

- Completely grass fed and finished
- Only the very top 10% of lambs make the strict "Roaring Forties" grade for quality
- European and British breeds of Lamb that excel in the special coastal climate

THE MAGIC OF THE ROARING FORTIES

The land closest to this wild stretch of ocean is home to some of the finest Lamb producers in Australia. The air that blows over these pastures is some of the cleanest and purified in the world, creating lush grass that grows all year round.

These lush pastures nourish European and British breeds of Lamb that are renowned for delicacy and a truly special flavour of meat.





- A M B A S S A D O R -

PREMIUM LAMB

Australian Lamb Co is renowned by chefs and people all around the world for its ability to produce superior meat that is consistent in quality and flavour. All of the Australian Lamb Co's lambs are carefully selected from producers that are located in regions known for their temperate climates, high rainfall and ability to produce tender and flavoursome lamb.



AMBASSADOR PREMIUM LAMB

Synonymous with quality, Ambassador Lamb is sourced from farmers that are dedicated to rearing quality prime lamb in areas that are renowned for their clean and green farming lands. These lambs are hand-selected by Ambassador Lamb's dedicated livestock team who are experienced in assessing the most premium lambs that will result in a product that is fresh, tender and full of flavour. Packed with natural nutrition that is real, wholesome and unprocessed, Ambassador Lamb is considered and endorsed as the "the best lamb" anywhere in the world.

CHEF NOTES

- Completely Grass Fed and Finished
- Sustainably Farmed



SUSTAINABILITY

Ambassador Lamb prioritise sustainable and responsible growth in every part of their operation. They are continually working to provide products that are produced in a manner that reduces their consumption of non-renewable energy and waste generation. They have implemented a comprehensive environmental program that includes auditing of their water consumption and waste management. They continue to explore ways to reduce their carbon footprint through reduced electricity usage and an expanded recycling program. Ambassador Lamb are committed to producing exemplary products whilst mitigating their impact on the environment, where possible.



- VALENCA -

FREE RANGE PREMIUM PORK

Valenca Pork is a renowned family-owned Australian pork producer. They produce consistently juicy, tasty and extremely tender pork, the whole range is 100% Australian Free-Range Certified and is sourced from only a select group of Australian pork growers who are focused on high welfare farming.

Valenca Pork use natural grains, such as wheat and barley, that are purchased from Australian farms and incorporated into their feeds. All of the Valenca Pigs are free from hormones and chemical residues. They do not use any growth stimulants for their pigs, so you can be sure you're always receiving natural and delicious Pork.



THE TRUE MEANING OF FREE RANGE

Valenca Pork is also approved by the RSPCA (Royal Society for the Prevention of Cruelty to Animals) because of their commitment to providing their pigs with an environment in which they can thrive and remain happy. On these farms, pigs can play and socialise in the environment of their choice. In summer, they can opt to explore the outdoors or stay cool in wallows and misted shelters. In the cooler months, they can decide to brave the cold or stay warm in straw based shelters. Valenca truly understands the importance of the pigs well-being in producing succulent cuts of pork.

CHEF NOTES

- 100% free range certified premium pork
- Sourced from high welfare pork growers
- Raised on natural grains

SUSTAINABILITY IS KEY

Valenca also do their bit for the planet. Instead of using chemical fertilisers they use organic waste that is produced from straw and manure, which is composted and reused on the land. They regularly vacate their paddocks and crop them in rotation and also use excess rainfall and distribute it around the land in dryer periods.





Casalingo
a taste of tradition

- C A S A L I N G O -

SMALLGOODS

It all began in Abruzzo, Italy, where for three generations the Ventura family crafted delectable prosciutto and other Italian delicacies for the local people in the area.

This tradition was brought to Australia by two brothers, Francesco and Carmine Ventura where they proudly used these authentic methods to create Italian delicacies for their Australian community, where they have done so for the past 30 years.



A TASTE OF TRADITION

The family tradition was proudly passed on and stayed alive through their son Domenic and grandson Carmine Junior who today use the finest Australian produce to manufacture the most premium and delicious small goods in their state-of-the-art facility in Clayton, Victoria.

Casalingo continues to grow with a focus on European style meats including prosciutto, pancetta, chorizo, bresaola, a classic range of salami's and the finest fresh sausages

CHEF NOTES

- Made with traditional recipes from Europe
- No artificial flavours or colours



FULL OF VARIETY

Today Casalingo's delicious smallgoods range can be found in stores, dishes and on charcuterie boards in Australia and around the world. Made with premium quality ingredients and using traditional methods, this range has an unforgettable taste that is designed to impress.



- L A N E W A Y -

STREET FOOD CO BURGERS

Brought to you by Topcut foods, which has been Australia's leading specialist butcher since 1981. Topcut pride themselves on having strong, long-standing partnerships with farmers and meat processors across Australia to provide you with the best burgers that Australia has to offer. Prestige Foods are proud to work alongside Topcut to provide you with this range of Classic, Angus, Wagyu and Lamb burgers.



OUTSTANDING BURGERS

Laneway Street Food Co craft each of their burgers with tastebuds in mind. Made with 100% Australian Meat, sourced from renowned farmers and meat processors from across the country. These burgers are free from additives, juicy and delicious. The range of burgers are perfect for classic and gourmet burgers alike and come in small and large sizes.

CHEF NOTES

- Free from additives and fillers
- Crafted with tastebuds in mind

WORLD CLASS PARTNERSHIPS

Topcut, the owner of Laneway Street Food Co, work tirelessly to provide consistently impressive quality meat. Their long standing relationships give them the ability to carefully choose high quality meat producers so you can be sure that you will receive the best quality burgers, every time.





- G A M E F A R M -

POULTRY

With over 40 years experience in farming, Game Farm has become the preferred choice for specialty Game in Australia's top restaurants.

Renowned for their undeniable passion for game, Game Farm can provide superior quality from farm to plate. Using small-scale boutique farming methods and a hands-on approach that has a focus on raising each bird ethically and with respect.

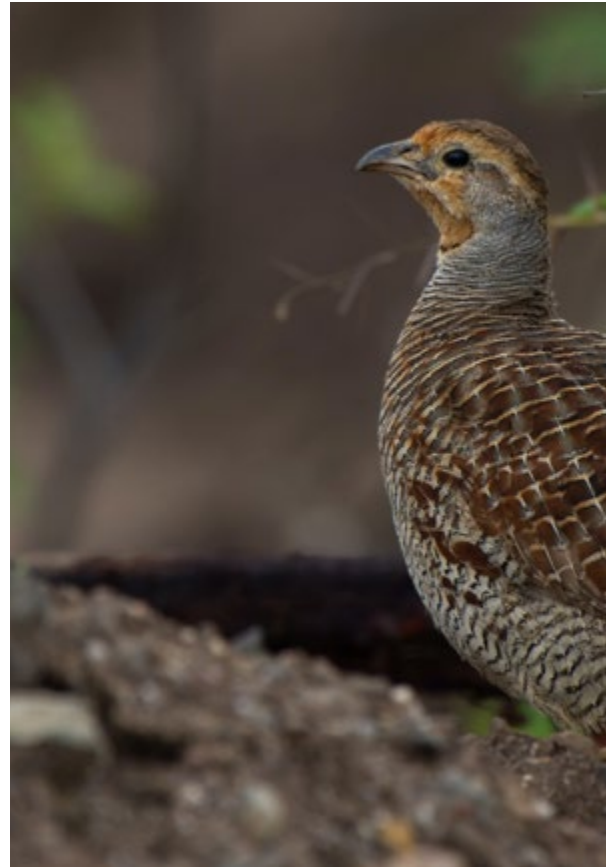


FARM GATE TO PLATE

The Game Farm brand is known and respected as using only the highest standards of quality control from farm to plate. They continue to grow and produce specialty game birds across New South Wales in Mandalong Valley, Rossmore and Arcadia NSW, their specialised state-of-the-art processing facility located in Galston NSW. All of these locations are in close proximity to each other which results in lower food miles, putting less stress on live stock and lowering carbon emissions.

CHEF NOTES

- Cage Free
- Sustainable Farming
- Raised on natural grains
- Premium Poussin, Cornfed Chicken & Quail



CARE EQUALS QUALITY

Game Farm's expert staff work tirelessly to create farming practices and welfare standards that are of the highest possible level. Each processing facility has ample direct sunlight, natural ventilation and use natural bedding materials such as wood shavings to provide their birds the best possible environment to thrive in. Their birds are fed on a specialised diet, formulated to provide each bird with all of the essential vitamins and minerals. Game Farm have a team of Poultry Nutritionists, Poultry Veterinarians and experienced livestock personnel to ensure the birds grow in a way that promotes their health. All of these practices result in a truly magnificent product which is tender and full of flavour.





POULTRY PALACE

- P O U L T R Y P A L A C E -

PREMIUM POULTRY

Poultry Palace has been a leading, family owned and operated producer of Poultry here in Australia for many years. All of their chickens are raised on farms located in Central Victoria. Poultry Palace prides themselves on commitment to quality and provides the best chickens Australia has to offer.



FAMILY OWNED AND OPERATED

Their chickens are all free-range, 100% antibiotic free with no added hormones. Poultry Palace raise their chickens on a vegetarian diet and treat them with the utmost care and respect. The health and wellbeing of their chickens is top priority which results in superior tenderness, texture and quality.

CHEF NOTES

- Sustainable Farming
- Free Range
- Forage naturally and instinctively amongst grasses, weeds, bushes and trees in a secure environment
- Diet is supported with multi-grains

THE BEST OF AUSTRALIAN POULTRY

All of the poultry supplied by Poultry palace is subject to the most stringent food safety standards and they are committed to continuing to grow their sustainability through the focus on free range and corn fed poultry and they are committed to continuing sustainable practices throughout their farming network.





- L U V - A - D U C K -

PREMIUM DUCK

Proudly Australian owned and operated, Luv-A-Duck have been a leading duck producer for over 50 years. All ducks are raised ethically in barns that have been purposefully designed to suit their needs and are all hormone and antibiotic free. All the cuts are rich in protein, lean without skin and packed with important nutrients for immunity. A versatile range that is highly nutritious and has a product to suit every menu.



CARE AND RESPECT RESULT IN QUALITY

Luv-A-Duck has the welfare of their ducks at the centre of their operation. They follow industry best practices throughout their entire operation. Their ducks are housed in large, light filled enclosures that allows ample fresh air to flow through and the ducks to interact and socialise with the other ducks. The ducks are raised on a wholesome and balance feed of natural grains with no added hormones, unnatural stimulants or additives and they have constant access to fresh water.

CHEF NOTES

- White Pekin Duck Breed
- Bred to produce a tender meaty duck with a higher meat-to-fat ratio than other breeds
- Perfect for those who prefer a meatier bird



THE FINEST AUSTRALIAN DUCK

Luv-A-Duck has been specifically bred in a unique way to create a lean and tender product. The ducks are bred in their purpose built facility in Wimmera in Victoria, Australia. Luv-A-Duck meat is rich in protein and packed with natural vitamins and minerals that are perfect for a healthy and balanced diet. Not only is their meat healthy, it is deep and rich in flavour and holds an exquisite texture.

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