

# MARGRA LAMB



## Margra Lamb has chosen Gamekeepers to be their exclusive Victorian Wholesale Agent

Australia's Finest Lamb is now available at Gamekeepers. Bred specifically for chefs by the Gilmore family, third generation livestock breeders from Oberon, NSW.

Together they have bred a quality of lamb seen only previously in Wagyu. With a micro-marbled finish and low fat melting point of 28-35°C, the result is an unprecedented delicate lamb meat that simply melts in the mouth with unsurpassed juiciness and tenderness. Quite simply, it's lamb with no equal.



CODE	PRODUCT
MLLO	Margra Lamb Loin Cap On
MLNE	Margra Lamb Neck
MLRA	Margra Lamb Rack Long Bone Cap On - 8pt
MLRA1	Margra Lamb Rack Frenched Cap On
MLRU	Margra Lamb Rump Cap On
MLSA	Margra Lamb Saddle
MLSO	Margra Lamb Shoulder Oyster
MLSQS	Margra Lamb Square Cut Shoulder

All cuts subject to availability.

### The Margra Difference

**Finest Quality:** Produced exclusively from Australian White Tattykeel genetics to ensure only the highest eating quality. They are hormone and antibiotic free and raised in lush green pastures with zero exposure to feedlots.

**Low fat melting point:** With a low fat melting point of 28-35°C, micro marbling, and moisture retaining capability, ensures this lamb simply melts in your mouth.

**Consistent all year:** Polyoestrous breeding (multiple breeding cycles) means Margra Lamb quality is delivered all year - not just at springtime like many other lamb products.

**Delicate flavour:** Margra Australian White Lambs have a unique wool-free coat, they don't produce lanolin, a natural oil found in the wool of other breeds that can adversely affect the flavour of the meat. Producing a delicate aroma and no game flavour.

### Contact Us:

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