

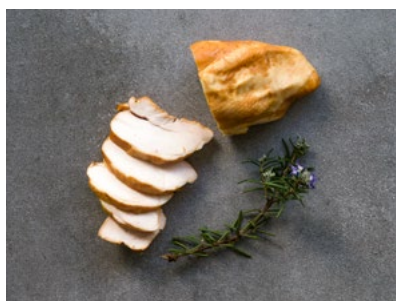
# OUR SMOKEHOUSE



The Gamekeepers Smallgoods team is led by Chris Roach, 3rd generation butcher with over 25 years' experience. Chris and his highly skilled team are meticulous and passionate about using authentic processes and the highest quality ingredients.

The imported smokehouse from Germany, continually smokes day and night to produce one-of-a-kind products such as award-winning wood smoked hams, kaiser fleisch, ham hock, bacon, wagyu pastrami, smoked duck and chicken products. A unique three-stage low smoking process using Victorian Mountain Ash wood chips is applied to give that distinct smoky sweet flavour.

At Gamekeepers, there is a zero-tumbling policy (a bulking process widely used with commercially made ham). All Gamekeepers' hams are made from one pork leg with the start weight the same as the finish weight.



CODE	PRODUCT
KFLE	Kaiser Fleisch (Smoked Streaky Bacon) - Whole & Sliced
HHSM	Smoked Ham Hock
HOB	Gamekeepers Leg Ham On The Bone
HAM	Gamekeepers Leg Ham Bone Out
HAM1	Gamekeepers Leg Ham Bone Out - Sliced
BBSM	Beef Brisket Smoked
OXTSM	Smoked Ox Tongue
PAST	Pastrami - Whole & Sliced
WPAST	Wagyu Pastrami - Whole & Sliced
BAC	Mid Rasher Bacon - Whole & Sliced
CSMK	Smoked Chicken Whole
CBSM	Smoked Chicken Breast
DSMK	Smoked Duck Whole
DBSM	Smoked Duck Breast
TBSM	Smoked Turkey Breast - Whole & Sliced

All cuts subject to availability.

## Contact Us:

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