

DRY AGEING PROGRAM

We pride ourselves on our dry ageing program. Jerome hand-selects the very best cuts to go into our state-of-the-art facility.

Our range of products include:

- 42-day grass fed beef
- 42-day retired dairy cow (on request)
- 35-day grass fed lamb (on request)
- 28-day free-range pork
- 7-day corn-fed duck
- 7-day Aylesbury-Cross duck



CODE	PRODUCT
DACS	Dry Aged Club Steak 42-Day (Porterhouse on the Bone)
DARE	Dry Aged Rib Eye 42-Day
DARS	Dry Aged Rib Eye Set 42-Day
DASL	Dry Aged Shell Loin 42-Day
DAPBA	Raven's Creek Free Range Dry Aged Pork Barrel
DAPBE	Raven's Creek Free Range Dry Aged Pork Belly
DAPRA	Raven's Creek Free Range Dry Aged Pork Rack
PTOM	Raven's Creek Dry Aged Pork Cutlet
D22DA	Dry Aged Aylesbury-Cross Duck #22
D22DAB	Dry Aged Aylesbury-Cross Duck Buffet #22
DADBU	Dry Aged Corn Fed Duck Buffet
DADU	Dry Aged Corn Fed Duck

All cuts subject to availability.

What is dry aged meat?

Dry ageing is a process of ageing or 'hanging' meat and takes place in a temperature and humidity-controlled room. The process helps the natural enzymes in the meat to breakdown the connective tissue in the muscle. This creates the most tender meat with a distinctive rich, buttery and milky flavour.

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MEAT & GAME SPECIALISTS

