



PRODUCT LIST



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ABOUT US

Gamekeepers is owned and operated by Jerome and Annabelle. Together they have created a full-service butchery that allows restaurants, hospitality businesses and chefs to source all their needs under one roof.

Jerome's recipes are used to smoke award winning hams, pastrami, kaiserfleisch, black pudding, smoked duck and so much more. And only the very best cuts of grass fed beef, free-range pork, grass-fed lamb and corn-fed duck are selected to hang in the state-of-the-art dry ageing room.

Product excellence needs a parallel service delivery model; therefore, all logistics are managed internally, responding quickly to customers. Having such a streamlined end-to-end service has built Gamekeepers an impressive market advantage, confidently supporting the pace and changing demands of Food Service.

Together, Jerome and Annabelle have spent the last 13 years building and transforming Gamekeepers into a success story in Melbourne's Meat Food Service sector. Simply put, the biggest reward for them is knowing that what they sell will be a memorable and delicious experience, served on the diner's plate.

BESPOKE BUTCHERY:

Gamekeepers is one of the very few remaining meat wholesales in Victoria to buy in the whole animal to break down into speciality cuts. We offer a range of market-leading meats, with a comprehensive catalogue of:

- Premium Japanese & Australian Wagyu
- A-Grade grass and grain fed beef
- Free-range pork
- Grass fed lamb
- Free-range poultry
- Unique cuts of game
- Offals and much more



WHAT WE CAN OFFER YOU

We are proud to offer a full-service butchery that allows restaurants, hospitality businesses and chefs to source their needs under one roof.



DRY-AGE ROOM

State-of-the-art dry ageing room for premium products: grass fed beef, free-range pork, grass fed lamb and corn-fed and Aylesbury-Cross duck.



SMOKE HOUSE

An imported Smoke House producing award-winning woodsmoked ham, Kaiserfleisch, bacon, duck and chicken products.



BESPOKE BUTCHERY

We buy in the whole animal to break down into specialty cuts, offering precision and consistency to cater for bespoke needs.



OUR RANGE

A catalogue of premium free-range poultry, pork and grass fed lamb. Along with A-Grade Japanese & Australian Wagyu, grass & grain fed Angus beef and veal. Not to mention our unique cuts of Game - kangaroo, venison, camel, crocodile and other exclusive cuts.



SMALL GOODS

We use our own recipes for classic terrines, sausages, curing and pickling for premium charcuterie, wagyu bresaola, capocollo, pastrami and much more.



OUR PARTNERS

Our reputation for quality is undoubtedly supported by our focus on partnering with the leaders in animal husbandry, ethical farming, and sustainable farming practices.

WE KNOW RESTAURANTS AND HOSPITALITY

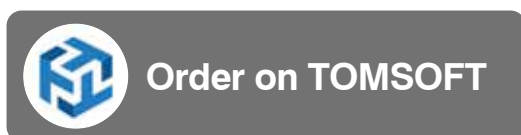
ORDERING & PRODUCT ENQUIRES:

If it's your first time ordering from us, get in touch, to set up an account.

Call us on 03 9555 7000 Monday to Friday between 7am and 4pm

Email: servicedesk@gamekeepersmeat.com.au

ORDERING PLATFORMS:



WHOLESALE DELIVERY SCHEDULE:

Melbourne CBD and Inner Suburbs	Monday to Friday
Mornington Peninsula & S.E Suburbs	Tuesday, Thursday & Friday
Yarra Valley	Monday, Wednesday & Friday

Free delivery for above areas on orders over \$200. A \$30.50 delivery fee will apply for orders under \$200.

Geelong & Bellarine Peninsula	Tuesday to Friday (via courier)
Victorian Country	Orders will be delivered by a third party courier within 5 business days, please contact us with any further queries.

Free delivery for above areas on orders over \$300. A delivery fee from \$30.50 will apply for orders under \$300.

Delivery schedules do not include Public Holidays and are subject to change. Please contact us if you require further information.

FIND US:

Pick-up is also available on-site at 7 Edgecombe Court, Moorabbin VIC 3189

You can find us online at: gamekeepersmeat.com.au

GRAIN FED BEEF

Gamekeepers is bringing a new level in eating quality.



GAMEKEEPERS PREMIUM GRAIN FED –

We have partnered with AMG to develop this program with your specific needs in mind.

Completely exclusive to Gamekeepers, we know the exact food chain, tracing back to the farm. These genetically superior English and Euro breed cattle are fed a premium mix of grain to ensure the eating quality and consistency is exceptional.



All cuts subject to availability.



GRAIN FED BEEF:



GAMEKEEPERS BLACK

CODE	PRODUCT
GBCTF	Gamekeepers Black Chuck Tail Flap
GBFL	Gamekeepers Black Flank
GBOB	Gamekeepers Black Oyster Blade
GBPEB	Gamekeepers Black Point End Brisket
GBPO	Gamekeepers Black Porterhouse
GBRB	Gamekeepers Black Rost Biff
GBRC	Gamekeepers Black Rump Cap
GBSF	Gamekeepers Black Scotch Fillet
GBSRIB	Gamekeepers Black Short Rib
GBTDR	Gamekeepers Black Tenderloin
GBTT	Gamekeepers Black Tri Tip

All cuts subject to availability.



GRAIN FED BEEF:



GAMEKEEPERS RESERVE MB2+

CODE	PRODUCT
GRCTF	Gamekeepers Reserve Chuck Tail Flap MB2+
GRFL	Gamekeepers Reserve Flank MB2+
GROB	Gamekeepers Reserve Oyster Blade MB2+
GRPEB	Gamekeepers Reserve Point End Brisket MB2+
GRPO	Gamekeepers Reserve Porterhouse MB2+
GRRB	Gamekeepers Reserve Rost Biff MB2+
GRRC	Gamekeepers Reserve Rump Cap MB2+
GRSF	Gamekeepers Reserve Scotch Fillet MB2+
GRSRI	Gamekeepers Reserve Short Rib MB2+
GRTDR	Gamekeepers Reserve Tenderloin MB2+
GRTT	Gamekeepers Reserve Tri Tip MB2+



All cuts subject to availability.



GRASS FED BEEF

The taste from our grass fed beef is a richer, more complex, earthy flavour.



SOUTHERN RANGES VICTORIAN BEEF –

We have partnered with Southern Ranges as they produce some of the best grass fed beef in Australia. From SR+, SR2 and the highly limited and exclusive SR4 range. Cattle are 100% grass fed in Victoria, with no added hormones, antibiotic free, all natural and 100% traceable. It's the best eating grass fed beef we've come across.



CODE	PRODUCT
SRFL4	Southern Ranges Flank MB4
SRPO	Southern Ranges Porterhouse
SRPO2	Southern Ranges Porterhouse MB2
SRPO4	Southern Ranges Porterhouse MB4
SRRB4	Southern Ranges Rost Biff MB4
SRRC4	Southern Ranges Rump Cap MB4
SRRE4	Southern Ranges Rib Eye MB4
SRSF	Southern Ranges Scotch Fillet
SRSF2	Southern Ranges Scotch Fillet MB2
SRSF4	Southern Ranges Scotch Fillet MB4
SRSR4	Southern Ranges Short Rib MB4
SRTB	Southern Ranges T-Bone MB4
SRTDR	Southern Ranges Tenderloin
SRTDR2	Southern Ranges Tenderloin MB2
SRTDR4	Southern Ranges Tenderloin MB4
SRT04	Southern Ranges Tomahawk MB4
SRTT4	Southern Ranges Tri Tip MB4

All cuts subject to availability.

WAGYU BEEF

We specialise in sourcing the highest grade Japanese and Australian Wagyu, all synonymous with luxury and superior flavour.



EXCEPTIONAL PRODUCTS –

We source only the very best Australian and Japanese Wagyu from our trusted producers. Products can vary due to availability.

Contact us for all your Wagyu needs.

Moondarra 


Darling Downs Wagyu[®]



PORTION CONTROL

We cut to your size requirements with precision by our highly skilled team of butchers.



CUT TO ORDER –

Coming out of the Gamekeepers Premium Selected Beef range, our highly skilled butchers cut your steaks to your exact specifications & are delivered in vacuum sealed bags (unless specified). It's a solution that can save on both labour and waste in the kitchen.

CODE	PRODUCT
BMST	Beef Minute Steak Portion
OXTA1	Ox Tail Portioned
PC130FI	Beef Fillet Grain Fed Portion - add weight in comment
PC130PO	Beef Porterhouse Grain Fed Portion - add weight in comment
PC130RE	Beef Rib Eye Grain Fed Portion - add weight in comment
PC130RU	Beef Rump Grain Fed Portion - add weight in comment
PC130SF	Beef Scotch Grain Fed Portion - add weight in comment
PC130TB	Beef T-Bone Grain Fed Portion - add weight in comment
PC130TO	Beef Tomahawk Grain Fed Portion - add weight in comment
PCFI	Beef Fillet Portion - add weight in comment
PCFIS	Beef Flat Iron Steak Portion
PCMB2FI	Beef Fillet Grass Fed MB2 Portion - add weight in comment
PCMB2PO	Beef Porterhouse Grass Fed MB2 Portion - add weight in comment
PCMB2SF	Beef Scotch Grass Fed MB2 Portion - add weight in comment
PCMB4FI	Beef Fillet Grass Fed MB4 Portion - add weight in comment
PCMB4PO	Beef Porterhouse Grass Fed MB4 Portion - add weight in comment
PCMB4RE	Beef Rib Eye Grass Fed MB4 Portion - add weight in comment
PCMB4SF	Beef Scotch Grass Fed MB4 Portion - add weight in comment
PCMB4TB	Beef T-Bone Grass Fed MB4 Portion - add weight in comment
PCMB4TO	Beef Tomahawk Grass Fed MB4 Portion - add weight in comment
PCPO	Beef Porterhouse Portion - add weight in comment
PCWRIB	Wagyu Rib Eye MB3 Portion
PCWTBO	Wagyu T-Bone MB3 Portion

All cuts subject to availability.

GAMEKEEPERS DRY AGEING



DRY AGEING PROGRAM –

We pride ourselves on our dry ageing program. We hand pick the finest beef, pork, lamb and duck products to go into our state-of-the-art facility to produce the best for our Melbourne & Victorian chefs:

- **42-day grass fed beef**
- **28-day free-range pork**
- **35-day grass-fed lamb**
- **7-day corn-fed duck**
- **7-day Aylesbury-cross duck**

Dry ageing is a process that helps natural enzymes in the meat to break down the connective tissue in the muscle which creates the most tender with a distinctive milky flavour.



GAMEKEEPERS DRY AGEING:

MEAT MASTERPIECE –

Book our magnificent dry-aged products before they even enter the room, allowing you to set your menu in advance.

Contact us to join this program.



CODE	DRY AGED DUCK
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
DRY AGED BEEF	
DACS	Dry Aged Club Steak 42-Day (Porterhouse)
DARE	Dry Aged Rib Eye 42-Day
DARS	Dry Aged Rib Eye Set 42-Day
DASL	Dry Aged Shell Loin 42-Day
DRY AGED PORK	
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
DRY AGED LAMB AVAILABLE ON REQUEST	

All cuts subject to availability.

MINCE & BURGERS

We make our mince and burgers every day from only the freshest ingredients with no preservatives and only for your individual orders.

MINCE –

CODE	PRODUCT
BBMIN	Beef Burger Mince
BMIN	Beef Mince
CMIN	Chicken Mince
DMIN	Duck Mince
FB180	Frozen Burger 180gm
KMIN	Kangaroo Rump Mince
KSMI	Kangaroo Sausage Mince
LMIN	Lamb Mince
MERM	Lamb Merguez Mince
PFMI	Pork Fat Mince
PMIN	Pork Mince
SMIN	Sausage Mince - Add Flavour In Comment
TMIN	Turkey Mince
VEMIN	Veal Mince
VMIN	Venison Mince
WBMIN	Wild Boar Mince
WBUMIN	Wagyu Burger Mince
WMIN	Wagyu Mince

Subject to availability.

MINCE AND BURGERS:



BURGERS –

CODE	PRODUCT
BB100	100gm Machine Press Beef Burger 50PCS
BB150	150gm Machine Press Beef Burger 50PCS
BB200	200gm Machine Press Beef Burger 50PCS
BB40	40gm Machine Press Beef Burger 100PCS
CB40	40gm Chicken Burger 100PCS
FB180	Frozen Burger 180gm
LB100	100gm Lamb Burger 50PCS
LB150	150gm Lamb Burger 50PCS
LB200	200gm Lamb Burger 50PCS
LB40	40gm Lamb Burger 100PCS
WB100	100gm Wagyu Burger 50PCS
WB150	150gm Wagyu Burger 50PCS
WB200	200gm Wagyu Burger 50PCS
WB40	40gm Wagyu Burger 100PCS

Subject to availability.

HANDMADE SAUSAGES

We make our sausages & chipolatas every day from only the freshest ingredients with natural casings and for your individual order.

SAUSAGES –

Sausages are handmade to order using fresh herbs & spices, natural skins and only the highest quality meat.

Please order one day in advance; minimum order is 3kg for any speciality sausage requests. You can request thick or thin sausages.

CODE	PRODUCT
PSAU	Traditional Pork Sausage
MERG	Lamb Merguez Sausage
PFSA	Pork and Fennel Sausage
PVSA	Pork and Veal Sausage
BSAU	Beef Sausage
LSAU	Lamb and Rosemary Sausage
CHOR	Chorizo Fresh Sausage
CSAU	Chicken Sausage
MERD	Duck Merguez Sausage
VSAU	Venison Sausage
TUSAU	Turkey Sausage
KSAU	Kangaroo Sausage
CUSAU	Cumberland Sausage
CCUM	Cumberland Sausage Log 1kg
COTE	Cotechino Sausage
TSAU	Toulouse Sausage
WBSAU	Wild Boar Sausage
BRAT	Bratwurst Sausage

Subject to availability.

HANDMADE SAUSAGES:



CHIPOLATAS –

CODE	PRODUCT
CHIB	Beef Chipolatas
CHICH	Chicken Chipolatas
CHILR	Lamb and Rosemary Chipolatas
CHIM	Merguez Chipolatas
CHIP	Irish Style Pork Chipolatas
CHIPF	Pork and Fennel Chipolatas
CHIPH	Pork and Herb Chipolatas
CHIPV	Pork and Veal Chipolatas
TUCHIP	Turkey Chipolatas

Subject to availability.

LAMB

All the lamb at Gamekeepers is free-range and grass fed.



With the lambing season varying across NSW and Victoria, we have aligned with the best growers and producers to ensure we have access to the best tasting lamb on the market throughout the year.

CODE	PRODUCT
LBAC	Lamb Backstrap - Denuded
LBAC1	Lamb Loin Backstrap - Cap On
LBON	Lamb Bones 10kg
LBRA	Lamb Brains
LBRI	Lamb Brisket
LBRI1	Lamb Brisket - Bone Out
LCUT	Lamb Cutlet 20/Tray
LCUT1	Lamb Cutlet - Cap On 20/Tray
LDIC	Lamb Diced
LFAT	Lamb Fat
LFIL	Lamb Eye Fillet
LFQC	Lamb Forequarter Chop
LFSH	Lamb Forequarter Shank
LHAM	Lamb Ham
LHEA	Lamb Heart
LHSH	Lamb Hindquarter Shank
LKID	Lamb Kidney
LLCH	Lamb T-Bone (Loin Chop)
LLEC	Lamb Leg - Easy Carve
LLEG	Lamb Leg - On the Bone
LLEG1	Lamb Leg - Boned and Netted
LLEG2	Lamb Leg - Boned and Tied
LLIV	Lamb Liver / Fry

All cuts subject to availability.

LAMB:

CODE	PRODUCT
LNEC	Lamb Neck
LNEC1	Lamb Neck - Bone Out
LNEC2	Lamb Neck - Split
LNFI	Lamb Neck Fillet
LNOI	Lamb Loin Noisette - Rolled and Tied
LOBU	Lamb Osso Bucco
LPLU	Lamb Plucks
LRAC	Lamb Rack 8 Point - 16 Point / Pack
LRAC2	Lamb Rack 2 Point
LRAC3	Lamb Rack 3 Point
LRAC4	Lamb Rack 4 Point
LRAC6	Lamb Rack 6 Point
LRACO	Lamb Rack - Cap On
LRCO	Lamb Rump - Cap On
LRCO1	Lamb Rump - Denuded
LRIB	Lamb Ribs
LSAD	Lamb Saddle - Bone In
LSAD1	Lamb Saddle - Bone Out
LSBA	Lamb Shoulder - Banjo
LSHO	Lamb Shoulder - Bone In
LSHO1	Lamb Shoulder - Boned and Rolled
LSHO2	Lamb Shoulder - Rolled and Tied
LSHO3	Lamb Shoulder - with Cummin and Salt
LSHOEC	Lamb Shoulder - Easy Carve
LSHOY	Lamb Shoulder Oyster Cut
LSHOY1	Lamb Shoulder Oyster - Boneless
LSRA	Lamb Shoulder Rack - 4 Point / Rack
LSSQ	Lamb Shoulder - Square Cut
LSTI	Lamb Stir Fry
LSWE	Lamb Sweetbread
LTRI	Lamb Trim
LWHO	Lamb Whole
LMIN	Lamb Mince

All cuts subject to availability.

PORK

We are proud to supply quality meats from well-cared for animals and supporting producers adopting ways to manage biodiversity farming.



We source the highest quality female pork, all sow-stall free from our trusted producers in Gippsland and South Australia.

CODE	PRODUCT
PBAR	Pork Barrel
PBBO	Pork Bacon Bones
PBEL	Pork Belly - Bone In
PBEL1	Pork Belly - Boned Out
PBEL2	Pork Belly - Bone Out, Rind Off
PBEL4	Pork Belly Rolled and Tied
PBHO	Pork Back Hock - Square Cut
PBHO1	Pork Back Hock - Bone Out
PBHP	Pork Back Hock - Pickled
PBON	Pork Bones - 10kg
PBPI	Pork Belly - Pickled
PCH1	Pork Cheek - Rind Off
PCHE	Pork Cheek
PCHE1	Pork Cheek - Meat
PCUT	Pork Cutlet
PDIC	Pork Diced
PFAT	Pork Fat
PFHO	Pork Hock - Front
PFIL	Pork Fillet
PFMI	Pork Fat Mince
PHS	Pork Hock - Bone Out
PLBI	Pork Loin - Bone In

All cuts subject to availability.

PORK:

CODE	PRODUCT
PLCH	Pork Loin Chop
PLEG	Pork Leg - Bone In
PLIV	Pork Liver
PLO	Pork Loin - Skin On
PLOI	Pork Loin Rolled and Tied
PLOI1	Pork Loin - Denuded
PLOI2	Pork Loin with Belly Attached
PLPI	Pork Loin - Pickled
PMED	Pork Medallion
PNEC	Pork Neck - Scotch
PNEC1	Pork Neck - Sliced
PNEC2	Pork Neck - Bone In
PORC	Pork Loin Porchetta - Stuffed and Rolled
PRAC	Pork Rack
PRIB	Pork Belly Ribs
PRIB1	Pork Riblettes
PRIB2	Pork Rib Baby Back (Loin Rib)
PRIB3	Pork Ribs - St Louis
PRUM	Pork Rump Roast - Netted
PSCA	Pork Scallopini - 2kg Tray
PSHO	Pork Shoulder - Bone In
PSHO1	Pork Shoulder - Bone Out
PSHO2	Pork Shoulder - Bone, Rind Off
PSHO3	Pork Shoulder - Boston Butt
PSHO4	Pork Shoulder Rolled and Tied
PSKI	Pork Skin
PSRO	Pork Shoulder Roast
PSTI	Pork Stir Fry
PTOM	Pork Cutlet
PTOP	Pork Topside
PTRI	Pork Trim
PTRU	Pork Trunk

All cuts subject to availability.

RAVEN'S CREEK



FREE RANGE BERKSHIRE PORK –

Raven's Creek Farm is located in Moriac (22km west from Geelong) and raise true free range purebred Berkshire pigs. They farm without cages or fixed sheds and the farm is completely chemical free.

Berkshire pork is prized for its juiciness, flavour and tenderness and you will taste the superior difference from Raven's Creek pork.

Only the best of the best will go into our dry-ageing room, so all of our dry aged pork is Raven's Creek.

CODE	PRODUCT
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 Free Range Dry Aged Pork Cutlet

*All cuts subject to availability.



VEAL



Currently there is an abundance of feed that is encouraging stock retention which is affecting the supply of veal in Australia. Product availability may vary but we are working hard to deliver the best quality veal to you.

CODE	PRODUCT
VEBO	Veal Bones - Neck Bones (cut)
VEOB	Veal Osso Buco
VEBS	Veal Backstrap
VECR	Veal Scotch Fillet
VEDI	Veal Diced
VEEF	Veal Tenderloin
VETB	Veal T-Bone
VESH	Veal Shank
VERA	Veal Rack (7 points)
VERU	Veal Rump
VESD	Veal Shoulder - Boned Out
VEMIN	Veal Mince
VEDI	Veal Diced
VEGI	Veal Girello

All cuts subject to availability.

CHICKEN

All of our chicken (free range and non free-range chicken) is sourced from one the best chicken producers in Australia - Hazeldene's. Based in Bendigo and dating back to 1938, Hazeldene's are a family owned and run business.

CODE	PRODUCT
CBFI	Chicken Breast Fillet - Skin On
CBKI	Chicken Breast - Kiev Cut 300gm
CCHO	Chicken Chops
CDIC	Chicken Diced
CDME	Chicken Drumstick Meat - Boneless
CDRU	Chicken Drumstick
CDRU1	Chicken Drumetts
CFEE	Chicken Feet
CGIB	Chicken Giblets
CHEA	Chicken Hearts
CLIV	Chicken Livers
CMAR	Chicken Maryland 360gm
CMFI	Chicken Maryland Fillet - Skin On
CMFI1	Chicken Maryland Fillet - Skin Off
CMIN	Chicken Mince
CMSU	Chicken Maryland Supreme
CNEC	Chicken Neck
COYS	Chicken Oyster
CRIB	Chicken Ribs
CSKI	Chicken Skin
CSTI	Chicken Stir Fry
CTDR	Chicken Tenderloin
CTFI	Chicken Thigh Fillet - Skin On
CTFI1	Chicken Thigh Fillet - Skin Off
CWIN	Chicken Wings
CWIN1	Chicken Wingette
CSCH	Chicken Schnitzel Crumbed 300gm 40PCS

All cuts subject to availability.

CHICKEN:



CODE	PRODUCT
C10	Chicken - Size 10
C12	Chicken - Size 12 / Also available Free Range - CFR12
C14	Chicken - Size 14 / Also available Free Range - CFR14
C16	Chicken - Size 16 / Also available Free Range - CFR16
C17	Chicken - Size 17
C18	Chicken - Size 18 / Also available Free Range - CFR18
C20	Chicken - Size 20
C25	Chicken - Size 25
CORN FED	
CF12	Corn Fed Chicken - Size 12
CF14	Corn Fed Chicken - Size 14
CF16	Corn Fed Chicken - Size 16
CF18	Corn Fed Chicken - Size 18
CF20	Corn Fed Chicken - Size 20
SPATCHCOCK	
SPAT	Spatchcock - Size 5
SPAT1	Spatchcock Butterflied - Size 5, 5/Tray

All cuts subject to availability.

DUCK

Most of our ducks are reared in Western Victoria and are Aylesbury-cross duck known as the best eating duck.

AYLESBURY-CROSS DUCK –

We also source corn fed ducks, slow grown and corn fed on a farm in the Macedon Ranges. The skin has a yellow tinge and the meat is a rich deep red. The skin crisps up beautifully and the fat renders down in the pan.

CODE	PRODUCT
D18	Aylesbury-Cross Duck Whole #18
D22	Aylesbury-Cross Duck Whole #22
DBFI	Aylesbury-Cross Duck Breast Fillet - large fillets 220gr+ (8 per tray)
DWIN	Aylesbury-Cross Duck Wings
DLEG	Aylesbury-Cross Duck Leg/Maryland (10pc per pack)
DBSM	Duck Breast - Smoked
DBUF	Duck Buffet
DCON	Duck Leg Confit 15pc /pk
DMIN	Duck Mince (frozen)
DLIV	Duck Liver
DRIB	Duck Ribs
DNEC	Duck Neck
DTON	Duck Tongue
DGIB	Duck Giblets
DHEA	Duck Heart
DFAT	Rendered Duck Fat - 2kg Tub
DFAT1	Duck Fat Trim

All cuts subject to availability.

DUCK:



DRY AGED DUCK –

All of the duck in our dry ageing program is the best quality corn-fed and Aylesbury-Cross and hung for 7 days.

CODE	PRODUCT
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
CORN FED DUCK	
DWCF	Corn Fed Duck Whole 2.2kg
DBUCF	Corn Fed Duck Buffet

All cuts subject to availability.

GAME

If you can't find a product on the list, get in touch and we'll source it for you.



OUR CATALOGUE –

We started our business as game specialists, and our passion for finding new and emerging trends in this space hasn't wavered since. With an extensive list of products from kangaroo, wild boar, goat, rabbit, venison, hare, crocodile, buffalo, quail, pheasant, partridge and guinea fowl. We only partner with suppliers who harvest with the upmost respect and care.

PAROO KANGAROO –

Paroo Kangaroo originated in the Paroo Darling region in far west NSW, an area known for its mostly untouched land & abundance of native vegetation. Only the finest handpicked wild game kangaroos get the Paroo approval.



CODE	PRODUCT
KSIR	Paroo Kangaroo Striploin
KRUM	Paroo Kangaroo Rump
KSHO	Paroo Kangaroo Shoulder - Bone In
KTAIL	Paroo Kangaroo Tail
KSHA	Paroo Kangaroo Shanks
KSIRSM	Paroo Kangaroo Sirloin - Smoked
KTEN	Paroo Kangaroo Tendon

All cuts subject to availability.

GAME:

WILD BOAR –

CODE	PRODUCT
WBSR	Wild Boar Shoulder - Boneless
WBNE	Wild Boar Neck - Boneless
WBLE	Wild Boar Leg - Boneless
WBSR	Wild Boar Shoulder - Boneless
WBMIN	Wild Boar Mince

All cuts subject to availability.

VENISON –

We are in partnership with the McKinnon Family for all our venison. The McKinnon's run approx 1000 head of red, elk and various crosses on their 325 Ha property in South-West Victoria, Andno Deer Park, producing outstanding venison in Australia.

CODE	PRODUCT
VBAC	Venison Backstrap
VLEN	Venison Denver Leg - Fully Denuded
VDIC	Venison Diced
VFIL	Venison Eye Fillet
VFSH	Venison Fore Shank
VHSH	Venison Hind Shank
VLEG1	Venison Leg - Boneless
VNEC	Venison Neck
VOBU	Venison Osso Bucco
VRAC	Venison Rack
VRIB	Venison Ribs
VSAD	Venison Saddle
VSAU	Venison Sausage
VSDR	Venison Shoulder - Bone Out
VSL	Venison Short Loin
VTRI	Venison Trim
VWHO	Venison Whole Body
VMIN	Venison Lean Mince
VBON	Venison Bones Cut

All cuts subject to availability.

GAME:

GOAT –

We only supply Cabrito Goats from the Bass Coast of Victoria. These hand reared, milk-fed juvenile buck goats are the best tasting goat - light-coloured, tender with a delicate flavour.

CODE	PRODUCT
GOAT	Goat - Whole
GCAS	Goat Casserole Cut
GDIC	Goat Diced
GLEG	Goat Leg - Bone In
GLEG1	Goat Leg - Bone Out
GSHO	Goat Shoulder - Bone In
GSHO1	Goat Shoulder - Bone Out
GLOI	Goat Loin
GRAC	Goat Rack
GSAD	Goat Saddle

All cuts subject to availability.

OTHER GAME –

We are always looking for interesting new game and are often contacted by professional and licensed field harvesters to distribute their seasonal produce.

The Buffalo is coming from South Australia, farmed rabbit are reared in Gippsland, wild hares come from NSW and crocodile tail is currently coming from Papua New Guinea.

CODE	BUFFALO
RBUFD	Buffalo Diced
BUFI	Buffalo Fillet
BUSF	Buffalo Scotch Fillet
RABBIT	
FARAB	Farmed Rabbits (approx 1.5Kg)
HARE	Wild Hare Large (approx 2kg each)
CROCODILE	
CTAI	Crocodile Tail Fillet

All cuts subject to availability.

GAME BIRDS

Pheasants, partridge and guinea fowl – they’re all free-ranging from Victorian and NSW farms.



SPECIALITY BIRDS –

Gamebirds are something we are very passionate about at Gamekeepers as it is where our business started.

While we no longer have our farm and grow our own birds, we have selected a group of growers from Victoria and NSW who produce the best, which we are happy to supply our customers with, confident they are as good as our own.

Our turkeys are from Numurkah Turkeys, grown locally right here in Victoria, and are free-range.

CODE	PRODUCT
QJUM	Jumbo Quail (6x200g)
QJUR	Jurassic Quail (4x300g+)
QEGG	Quail eggs (1tub=18eggs)
GFOW	Guinea Fowl
PHE	Pheasant
SQ4.5	Squab (Pigeon) - Size 4.5
GOOS	Goose
PART	Partridge
TURKEY	
TURK	Turkey
TUB	Turkey Breast
TUBB	Turkey Breast - Brined
TUBU	Turkey Buffet

All cuts subject to availability.

OFFAL

Sourcing top notch offal is naturally a strong suit for Gamekeepers. We believe in preserving minimal waste as we adopt the nose to tail approach.



An often under utilised offering in this country, we have sourced the best offal on the market as we're passionate about offering a range of unusual and exciting taste and textures.

(Please order 24 hours in advance for fresh).

CODE	PRODUCT
BMAR	Bone Marrow -1kg Tub Marrow Only
BMAR1	Bone Marrow - In Tubes or Split
CAUL	Caul Fat - Crepenette
DHEA	Duck Heart
CHEA	Chicken Heart
OXC	Ox Cheek - Fully Trimmed and Denuded
OXTA	Ox Tail - Whole or Cut
OXT0	Ox Tongue Fresh
OXT01	Ox Tongue Pickled
OXHE	Ox Heart
VESW	Veal Sweetbreads
VELI	Veal Liver
LBRA	Lamb Brains - 6/Tray
LTO	Lamb Tongue
LSWE	Lamb Sweetbreads
LHEA	Lamb Heart
LLIV	Lamb Liver / Fry
PEAR	Pigs Ears
PBL	Pigs Blood 2lt
PTON	Pigs Tongue
PCHE	Pork Cheek - Rind On
PCHE1	Pork Cheek Nut Meat
PLIV	Pork Liver
OXBU	Ox Bung
CASI	Sausage Skin (24mm or 32mm)

All cuts subject to availability.

GAMEKEEPERS DELI



OUR SMALLGOODS TEAM –

Led by Chris Roach, a 3rd generation butcher with over 25 years experience. Chris is passionate about making exceptional smallgoods. He and his team are meticulous & proud of the range of products they handcraft. He does things properly, the old school way and the flavour shines through.

THE SMOKEHOUSE –

For our pork products we use 100% Australian female pork ethically bred and reared, with rare breed pigs also available. Our hams are **never tumbled**, which is a process widely used with commercially made ham.

Tumbling, sometimes for 18 hours, enlarges the muscle fibre cross-section which increases water retention capacity allowing hams to gain in excess of 50% in weight when pumped with soy proteins, vegetable gums and water. Commercially made hams are often made up of different pieces of the animal. Gamekeepers hams are made from one pork leg with the start weight the same as the finish weight. We are proud of the way we make our hams, along with the other hand-crafted products that come out of our smokehouse, which is reflected in the taste.



SMOKEHOUSE RANGE –

CODE	PRODUCT
KFLE	Kaiser Fleisch (Smoked Streaky Bacon) - Whole Piece
KFLE1	Kaiser Fleish - Sliced
HHSM	Smoked Ham Hock
HOB	Gamekeepers Free Range Ham - On The Bone
HAM	Gamekeepers Free Range Leg Ham - Bone Out
HAM1	Gamekeepers Free Range Leg Ham - Bone Out Sliced
BBSM	Beef Brisket Smoked
OXTSM	Smoked Ox Tongue
PAST	Pastrami
PAST1	Pastrami - Sliced
WPAST	Wagyu Pastrami
WPAST1	Wagyu Pastrami - Sliced
BAC	Woodsmoked Mid Rashers Free Range Bacon - Whole Piece
BAC1	Woodsmoked Mid Rashers Free Range Bacon - Sliced
CSMK	Smoked Chicken Whole
CBSM	Smoked Chicken Breast
DSMK	Smoked Duck Whole
DBSM	Smoked Duck Breast
TBSM	Smoked Turkey Breast
TBSM1	Smoked Turkey Breast Sliced

All cuts subject to availability.



HOUSEMADE CHARCUTERIE –

We have a dedicated high end curing room producing exceptional charcuterie and smallgoods.

All products are handmade using traditional recipes and have the perfect balance of spice and flavour.

CODE	PRODUCT
CPTT	Country Pork Terrine
VSDT	Venison and Smoked Duck Terrine
CHPT	Chicken and Porcini Mushroom Terrine
MORC	Morcilla - Spanish Black Pudding
EBPU	English Black Pudding
WBRE	Wagyu Bresaola - Whole or Sliced
PANC	Pancetta Flat
PANC1	Pancetta Flat Sliced
GUAN	Guanciale
CAPO	Capocollo or Ossocollo - Whole or Sliced
LARD	Lardo



Subject to availability.



OTHER SMALLGOODS –

We supply the best imported prosciutto from Italy and jamon from Spain.



CODE	PRODUCT
CHOR1	Semi-dried Spanish Chorizo
JAMO	Jamon (traditionally cured Spanish Ham) whole
JAM01	Jamon - Sliced
PROP	Prosciutto Di Parma
PROP1	Prosciutto Di Parma sliced

Subject to availability.

MARINO FINE FOODS –

To find an excellent artisan Italian smallgoods producer in Australia has been no mean feat which is why we are proud to partner with Marino Fine Foods.

Marino is an artisan smallgoods producer based in Adelaide. All products are hand made and in small batches due to the intricate nature of producing salumi by Riccardo and his dedicated team.



CODE	PRODUCT
CACC	Marino Cacciatore Salami - Hot (ave 300gm)
CASA	Marino Casalingo Salami - Mild (ave 1.6kg)
CHOR3	Marino Chorizo Salami Cured Pamplona (ave 700gm)
CHORM	Marino Chorizo Semi-Cured
CING	Marino Wild Boar Salami (ave 700gm)
SICI	Marino Siciliano Salami - Mild (ave 700gm)
SOPM	Marino Sopressata Salami - Mild
SOPM1	Marino Sopressata Salami - Mild Sliced
VENT	Marino Ventricina Salami - Mild

Subject to availability.

GAMEKEEPERS READY MADE

RESTAURANT QUALITY PRODUCT –

We have produced these restaurant quality products to make your lives easier - don't waste valuable time and money cooking stocks and sauces, we have done it for you.

All products are made with the A-Grade ingredients 100% natural & are preservative free.



CODE	PRODUCT
BST0	Gamekeepers Premium Beef Stock 1kg
BST03	Gamekeepers Premium Beef Stock 300g
CST0	Gamekeepers Premium Chicken Stock 1kg
CST03	Gamekeepers Premium Chicken Stock 300g
VST0	Gamekeepers Premium Veal Stock 1kg
VST03	Gamekeepers Premium Veal Stock 300g
RWS	Gamekeepers Red Wine Sauce 1kg
RWS3	Gamekeepers Red Wine Sauce 300g
WBOL	Gamekeepers Wagyu Bolognese Meat Sauce 500g



Subject to availability.



OUR COMMITMENT

Gamekeepers prides itself on deep industry knowledge and experience. With a commitment to go above and beyond for our customers, our highly skilled butchers are passionate for delivering exceptional and bespoke services.

Our customer service team are available to answer any ordering queries or specialty sourcing requests, if you are unable to find a particular item listed.

ORDERING & PRODUCT ENQUIRES:

If it's your first time ordering from us, get in touch, to set up an account.

Call us on 03 9555 7000 Monday to Friday between 7am and 4pm

Email: servicedesk@gamekeepersmeat.com.au

ORDERING PLATFORMS:



Order on TOMSOFT



Order on FRESHO



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