



Armenio Bento, founder 1975



Game Farm Office

Unit 5A/1-21 Madeline St.
Strathfield South NSW 2136

(02) 9653 4600
gamefarm.com.au



QUAIL • SPATCHCOCK • CORNFED CHICKEN • DUCK • PHEASANT
GUINEA FOWL • SILKIES • SQUAB • TURKEY • CHICKEN • RABBIT
KANGAROO • VENISON • EMU • CROCODILE • BEEF • PORK • WILD BOAR

OUR STORY//

FROM HUMBLE BEGINNINGS

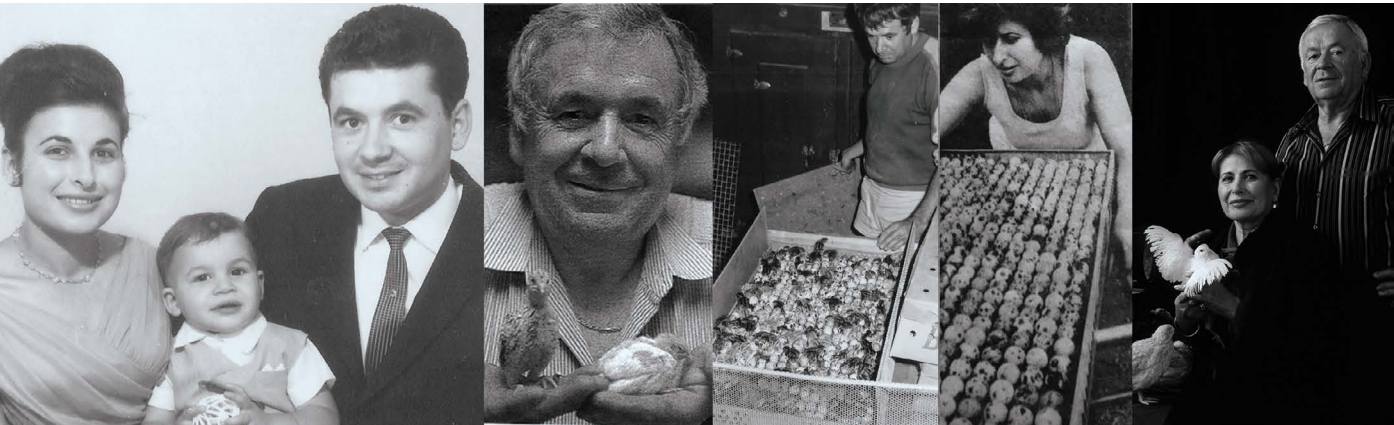
The compelling story behind Game Farm tells a tale of tribulation, commitment, success and undeniable passion for game, passed between generations and shaping the Australian narrative of game farming.

Furniture maker and Portuguese immigrant Armenio Bento arrived in Sydney in 1953 with nothing but the shirt on his back and a head full of dreams. Armenio had a love affair with quail that began long before the culinary exotica became commonplace in Australian restaurants. Back in fact, to a small backyard in Bondi Junction, where he grew quail for his own consumption whilst establishing a successful furniture making business. It wasn't long before friends began requesting the tasty game birds and the demand grew quickly, from friends to friends of friends and Armenio realised the potential to sell to local restaurants and soon was supplying 100-150 birds each week.

After a devastating fire destroyed his entire furniture warehouse in 1973, Armenio and his wife Olivia put all their energy into developing the game hobby into a business. Working 20 hours a day and 7 days a week to make their dreams a reality, the Bento's went on to purchase property at Duffy's Forest, expanding the business from 150 quail per week to 500 ... Game Farm was born! And Armenio has never looked back.

The Bento family grew, as did the Game Farm family. Armenio, Olivia and their two children dedicated themselves to producing the best tasting and highest quality game birds in Australia. With this vision, they purchased 50 acres in Glenorie, immersing themselves in sustainable and ethical game bird farming. Armenio maintained the livestock and breeding operation while Olivia coordinated the processing plant. The freshly processed game birds were then delivered by the Bento family to the finest restaurants across Sydney. Together, Armenio and Olivia developed invaluable experience in growing the most consistent and tasty game bird possible. And so, the story continues, as third-generation farmers now sit at the Game Farm family table, and with Bento's son-in-law Scott Evans as CEO, Game Farm thrives on an unmatched love for game and passion for quality.

Today the Game Farm brand is respected as representing the highest standards of quality control from farm gate to plate. Game Farm continues to grow speciality game birds across New South Wales using small-scale boutique farming methods, allowing a hands-on-approach to raise the birds with the respect they deserve. In 2019, new homes were established for cornfed chicken in Mt Vernon NSW, for Spatchcock in Arcadia NSW and the Quail breeding and growing operations were brought together on one farm in Mandalong Valley. These are exciting investments for the future of Game Farm – ensuring a greater ability to supply customers with the best quality products at the most affordable prices.



THIRD GENERATION

AUSTRALIAN FARMERS//

At Game Farm, we have built a long-standing reputation for excellence in breeding and supplying game birds throughout Australia and abroad.

Our Australian owned and operated farms are located in Mandalong Valley, Rossmore and Arcadia NSW our specialised state-of-the-art processing facility is located in Galston NSW.

Close proximity between our farms and processing facilities guarantees minimal food travel miles which results in less stress on the livestock & lower carbon emission. As a local producer, we are dedicated to support local businesses and local communities. Here at Game Farm our birds are the number one priority.

Our well trained and experienced farm staff work hard to ensure that our farming practices and animal welfare standards are of the highest level in our industry.

- Our day old chicks (chicken) are sourced from world best genetic lines and are grown in large protective barns which are designed to provide best environmental conditions, closest to nature while providing best protection from predators and the harsh elements of the Australian environment.
- Direct sun light access with natural ventilation and natural bedding material such as wood shavings provides a perfect environment to our birds to let them express their natural behaviours. The bird's ability to move around and express natural behaviour are essential for good muscle and fat tissue growth, which in turn ensures tasty and high quality meat.
- Our birds health and welfare are paramount for us as all our farms provides fresh human grade drinking water to our birds available at all time.
- A top quality grains are used in our all-natural well-balanced feed specifically formulated for each age group to provide all essential amino acids, vitamins and minerals which are crucial for our birds immune system as well as their growth.
- All our farms are Licensed Poultry Facilities by NSW DPI and NSW Food Authority and have top level biosecurity protocols to reduce the risk of diseases.
- Our Technical Team is consist of Poultry Nutritionist, Poultry Veterinarians and experienced Livestock People who regularly monitor our birds welfare, health and environment.



MEET THE FARMERS//

As a family run Australian business, our people are what truly set us apart. Our farmers bring passion, experience and expertise to the Game Farm family table to ensure that our produce is of the highest possible quality.



Jamie Mandalong Valley Quail

Farmer Jamie’s passion for quail is surely unrivalled through the industry. He has spent many a night camped on the farm, hovering over newly hatched chicks like a nervous nanny, checking every hour to ensure they are warm and cosy in their specially heated barns.
Farmer Jamie lives at our Mandalong Valley Farm with his wife Mary and little boy, Blake (farmer in training). Jamie came to Game Farm with over 15 years of chicken farming experience under his belt and has revelled in the challenge of quail farming with gusto and determination. Jamie believes that the key to successful farming is reading animal behaviour - mentoring young farmers to raise happy and healthy birds with the understanding that every flock is different, adjusting the bird’s environment based on their behavioural ques.



Mick Arcadia Spatchcock

Kitted out in work boots and flanny, Farmer Mik begins his day at 5 am. Armed with a morning coffee he meets his favourite puppy’s George, Chewy and Penelope to begin his day of tending for our quail. Farmer Mik has been with Game Farm for over twenty years. In 2015, he moved to North West Sydney finding a new home at our Arcadia Farm where he took on the role of Agricultural Manager and wouldn’t have it any other way. Winning employee of the year in 2018, Mik has shown that he has a genuine love of farming, sharing our passion for a simple plate of juicy spatchcock.



LARGE ENOUGH
TO MATTER BUT
SMALL ENOUGH
TO CARE



OUR VISION//

At Game Farm we dream big! Driven by a culture of continual improvement, we work hard every day to satisfy our customers by revealing a vision for a better future. Using innovation, and drawing passion and commitment from our family roots, we continually strive to lead the way in socially conscientious business practices, inspire healthier communities and, ultimately, supply local and high-quality game meat to our customers. Who we are and what we stand for as a company can be envisioned simply by the images in our Game Strategy Shed below.



LEGEND//

Cooking quality produce is an art. We have identified the best method of cooking each of our products which you will find throughout this catalogue using the legend to the right.



PAN-FRY



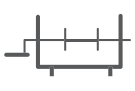
STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE



Dark, tender, succulent meat prized by Australia’s most prestigious chefs... Add sophistication to your menu with our beautiful Australian grown Quail from the very best Australia has to offer

Raised and bred in the spectacular Mandalong Valley, our Japanese King Quail are grown until six weeks of age in large protective barns with unlimited access to fresh water and specialised feed. Quail have a medium-dark flesh with a mildly gamey flavour. Often used by chefs in simple dishes which grandstand the unique taste of quail or equally in those with strong, punchy flavours, which highlight how much flavour may be added whilst not detracting from the quail’s own distinctive flavour. Quail are Ideal for healthy living, with a lower fat content and a higher protein and iron content when compared to chicken meat.

Aussie Grown

Single source farming

Sustainable farming

Cage free

Low in fat. High in essential vitamins and minerals

Tender and mildly gamey

AVAILABLE TO ORDER FRESH OR FROZEN








WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101061	Quail Jurassic (300 - 350g)	4 Pieces per Packet	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>
	101006	Quail Jumbo (200 - 230g)	6 Pieces per Packet	
	101004	Quail Large (180 - 200g)	6 Pieces per Packet	
	101000	Quail Medium (150 - 180g)	6 Pieces per Packet	








BUTTERFLY	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101020	Quail Jumbo Butterfly (140 - 150g)	6 Pieces per Packet	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>








BONELESS	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101022	Quail Boneless (85 - 120g)	6 Pieces per Packet	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>

FILLET	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101026	Quail Breast Fillet Skin On (20 - 25g) (Medallion)	400g per Packet	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>

MARYLAND	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101028	Quail Maryland Doubles (40 – 50g)	10 Pieces per Packet	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>
	101030	Quail Maryland Backbone Out (18 – 24g)	20 Pieces per Packet	

SUPREME*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101024	Quail Supremes (75 - 85g)	8 Pieces per Packet	<div><div> PAN-FRY</div><div> ROASTING</div><div> ROTISSERIE</div><div> STIR-FRY</div><div> BRAISING</div><div> BARBEQUE</div></div>
*double breast of Quail with the skin on and half wing bone attached				

TULIPS*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101033	Quail Supremes (20 - 25g)	20 Pieces per Packet	<div><div> PAN-FRY</div><div> ROASTING</div><div> ROTISSERIE</div><div> STIR-FRY</div><div> BRAISING</div><div> BARBEQUE</div></div>
*a single leg of Quail with the thigh bone removed and drumstick frenched				

TUNNELBONED*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101016	Tunnelboned Quail (135 - 145g)	6 Pieces per Packet	<div><div> PAN-FRY</div><div> ROASTING</div><div> ROTISSERIE</div><div> STIR-FRY</div><div> BRAISING</div><div> BARBEQUE</div></div>
	*a whole bird with all chest and back bones removed			

#DINEwithGAME

QUAIL, MINYA, GREENS & KANGAROO GRASS

AT

RESTAURANT ORANA



QUAIL EGGS

//Grown in Mandalong Valley

Highly sought-after delicacies.... Our Australian quail eggs cater to the rising consumer demand for new and exciting dining experiences, bringing inspiration and innovation to your menu

Our quail eggs are produced on a single-source boutique farm nestled amongst the vibrant wildlife and wilderness of the upper Hunter Valley. Our girls lay tiny, olive-sized, speckled eggs that pack more protein and fewer calories than a chicken egg. Quail eggs are considered a delicacy in many parts of the world and are highly versatile in modern cooking, from sophisticated hors d'oeuvres to contemporary affordable street eats.

Aussie Laid

Single source farming

Sustainable farming

AVAILABLE TO ORDER

FRESH

QUAIL EGGS

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.



105050

Quail Egg Carton

18 Packets per Carton

101150

Quail Eggs (12 - 17g)

12 Eggs per Packet



PAN-FRY



ROASTING



ROTISSERIE



STIR-FRY



BRAISING



BARBEQUE



SPATCHCOCK

//Grown in Arcadia & Rossmore

Is this Australia's juiciest chicken? Bring out your best with our outrageously tender Aussie spatchcock. Perfectly portioned, scrumptiously juicy and always tender.

Our Spatchcock, known as Poussin or Spring Chicken, are raised in the foothills of Hornsby Shire NSW and the Rossmore region. Using small scale boutique farming methods, we are able to maintain a hands-on-approach and raise our birds with the respect they deserve. Grown in spacious, well-ventilated sheds with natural ventilation & sun penetration providing a natural source of vitamin D as well as unlimited access to feed and water. Our spatchcock are specifically grown and bred for processing at three weeks of age as this results in a delicate flavour and texture, with a more tender meat than your run-of-the-mill chicken. Spatchcock are perfect for Australian chefs looking for a more succulent and exciting alternative to chicken.

Aussie Grown

Cage free

Jucier than the average chicken

AVAILABLE TO ORDER

FRESH OR FROZEN

WHOLE

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.



105805

Spatchcock No 6 (600 - 700g)

Individ. Poly Bagged

105802

Spatchcock No 5 (500 - 600g)

Individ. Poly Bagged

105800

Spatchcock No 4 (400 - 500g)

Individ. Poly Bagged



PAN-FRY



ROASTING



ROTISSERIE



STIR-FRY



BRAISING



BARBEQUE

BUTTERFLY

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.



105810

Spatchcock Butterfly Large
(400 - 480g)

5 Pieces per Packet

105809

Spatchcock Butterfly Medium
(300 - 380g)

5 Pieces per Packet



PAN-FRY



ROASTING



ROTISSERIE



STIR-FRY



BRAISING



BARBEQUE

TUNNELBONED*

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.



105808

Spatchcock Tunnelboned
(275 - 325g)

5 Pieces per Packet

*a whole bird with all chest and back bones removed



PAN-FRY



ROASTING



ROTISSERIE



STIR-FRY



BRAISING



BARBEQUE

BONELESS*

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.



105811

Spatchcock Boneless
(225 - 275g)

4 Pieces per Packet

*a whole bird split up the back, with all bones removed



PAN-FRY



ROASTING



ROTISSERIE



STIR-FRY



BRAISING



BARBEQUE

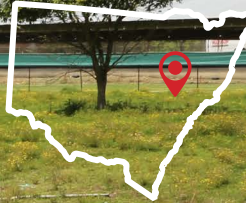
SPATCHCOCK

//Grown in Arcadia & Rossmore

















CORNFED CHICKEN

//Grown in Arcadia & Rossmore



BBQ HALVES*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	105839	Spatchcock BBQ Halves Random Weight	12kg per Carton	 PAN-FRY  STIR-FRY  ROASTING  BRAISING  ROTISSERIE  BARBEQUE
*a bone in half Spatchcock, first two wing joints removed				

SUPREME	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	105814	Spatchcock Single Supreme	5 units per Packet	 PAN-FRY  STIR-FRY  ROASTING  BRAISING  ROTISSERIE  BARBEQUE

MARYLAND	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	105815	Spatchcock Maryland	Per Kg Bulk	 PAN-FRY  STIR-FRY  ROASTING  BRAISING  ROTISSERIE  BARBEQUE



#DINEwithGAME
SPATCHCOCK
BONJIRI AND SHISO
CHIMICHURRI AT CHO
CHO SAN


Golden and succulent... What better way to add a contemporary twist to your menu than with our locally grown chicken packed with flavour?








Cornfed chicken is hitting the streets like never before! Why? Because a corn rich diet gives our birds a substantially thicker layer of fat which in turn delivers a juicier and more tender meat when compared to your average chicken. Their diet also results in a superior deep natural flavour and beautifully golden coloured flesh. Our cornfed birds are grown in Arcadia NSW and Rossmore NSW in light, airy sheds with unlimited access to feed and water, as well as natural ventilation & sun penetration providing a natural source of vitamin D. The birds are fed a specialised hormone-free, all-natural grain diet with a minimum of 30 per cent corn.


Aussie Grown	Single source farming	Sustainable Farming
Cage free	High in iron and protein	Juicier meat and deeper flavour than the average chicken

AVAILABLE TO ORDER  FRESH OR  FROZEN

WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102256	Cornfed Chicken No 16 (1.6kg)	Individ. Poly Bagged	 PAN-FRY  STIR-FRY  ROASTING  BRAISING  ROTISSERIE  BARBEQUE
	102235	Cornfed Chicken No 15 (1.5kg)	Individ. Poly Bagged	
	102254	Cornfed Chicken No 14 (1.4kg)	Individ. Poly Bagged	
	102253	Cornfed Chicken No 13 (1.3kg)	Individ. Poly Bagged	
	102252	Cornfed Chicken No 12 (1.2kg)	Individ. Poly Bagged	

FILLET*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102264	Cornfed Chicken Fillet Skin On (Approx. 2kg per Packet)	10 Pieces per Packet	 PAN-FRY  STIR-FRY  ROASTING  BRAISING  ROTISSERIE  BARBEQUE
*a single boneless breast fillet of Cornfed Chicken, available skin on or off				

SUPREME*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102260	Cornfed Chicken Supremes Skin On (Approx. 2.5kg per Packet)	10 Pieces Per Packet	 PAN-FRY  STIR-FRY  ROASTING  BRAISING  ROTISSERIE  BARBEQUE
*a breast fillet of Cornfed Chicken with skin on and half wing bone attached				

MARYLAND*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102265	Cornfed Chicken Maryland (280 – 320g)	12kg Per Carton	 PAN-FRY  STIR-FRY  ROASTING  BRAISING  ROTISSERIE  BARBEQUE
*a single leg of Cornfed Chicken with the back bone removed				



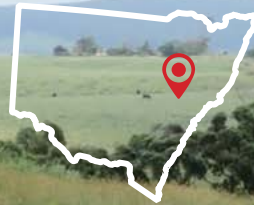
CORN FED CHICKEN

//Grown in Arcadia & Rossmore



DUCK

//Grown in Regional NSW



LIVER

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.

102311

Cornfed Liver

1kg Per Carton



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE



Tender and bold ... Enrich your menu with our home-grown gourmet duck, whether keeping it simple or complicated, diners are always left intensely satisfied.

We have partnered with Australia's most respected duck producers to supply you with premium Aylesbury Pekin and Grimaud duck. In the Wimmera region of Victoria and Hawkesbury region of NSW our ducks are produced with a simple love of flavour and family. Our ducks are grown until eight weeks of age in large, airy, well-lit barns. They are raised with constant access to a high-quality wheat-based grain and fresh water for drinking and preening. Simple and easy to prepare, our customers love the superior rich flavour, tender meat and crispy skin of duck.

Aussie Grown

Excellent source of vitamins and minerals

Tender meat and crispy skin

Cage free

High in iron and protein

Sophisticated culinary experience

AVAILABLE TO ORDER



FRESH

OR



FROZEN

WHOLE



STOCK CODE

102435

PRODUCT DESC.

Duck No 23 (2.3kg)

102433

Duck No 22 (2.2kg)

102431

Duck No 21 (2.1kg)

102429

Duck No 20 (2.0kg)

102427

Duck No 19 (1.9kg)

102425

Duck No 18 (1.8kg)

PRODUCT PACKAGING.

Individ. Poly Bagged

Individ. Poly Bagged

Individ. Poly Bagged

Individ. Poly Bagged

Individ. Poly Bagged

Individ. Poly Bagged

GREAT FOR.



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

SUPREME*



STOCK CODE

102458

PRODUCT DESC.

Duck Supreme
(240 – 270g per piece)

PRODUCT PACKAGING.

4 pieces per Cryovac Bag

GREAT FOR.



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

*a single breast fillet of Duck with half wing bone attached

CROWN*



STOCK CODE

102404

PRODUCT DESC.

Duck Crown (1.2 - 17kg)

PRODUCT PACKAGING.

Individ Bulk Packed

GREAT FOR.



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

*Duck Breast with Wing and Neck on

FILLET*



STOCK CODE

102442

PRODUCT DESC.

Duck Fillet Skin On (220 – 240g)

PRODUCT PACKAGING.

4 Pieces per Packet

GREAT FOR.



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

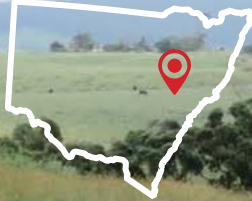
*a single boneless breast fillet with the skin on

#DINEwithGAME
CORNFED CHICKEN
WITH SPICY SESAME &
PEANUT SAUCE AT
CHINA DOLL



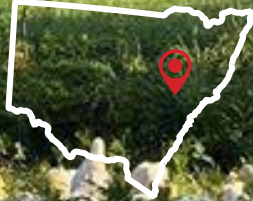
DUCK

//Grown in Regional NSW



MAREMMA FREE RANGE DUCK

Grown in Taralga, NSW



MARYLAND*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102452	Duck Maryland Back Bone Out (210 - 310g)	4 Pieces per Packet	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div></div>
	102449	Duck Maryland Back Bone Out (240 - 270g)	10kg Per Carton	<div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>
*a single leg of Duck with the backbone removed				

DUCK GRIMAUD	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102409	Grimaud Duck Whole (2.3 – 2.7kg)	Individ. Poly Bagged	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div></div>
	102465	Grimaud Duck Fillet (240 – 300g)	4 Pieces per Cryovac Bag	<div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>

EGGS	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101166	Duck Eggs Large	12 Per Packet	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div></div> <div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>

Tathra Place Regenerative Farm... Experienced, passionate and above all ethical.

Nestled in the NSW Southern Highlands, Tathra Place is the ultimate haven for ethical produce. Farmer Luke Winder and his wife Pia firmly believe that the best tasting meat comes from happy animals, their regenerative farming practices rooted in all things natural: observing animals in nature and mimicking that environment as closely as possible. With these principles the Winder family raises Australia’s only true free-range Aylesbury Pekin ducks. These ducks are grown until seven weeks of age, free to roam in flocks with Maremma dogs to protect them from predators. The completely natural way the ducks are raised results in an incomparable eating quality with a substantially thicker layer of yellow fat and darker flesh, a deeper richer texture and an intense flavour complexity.

Aussie Grown

Ethical

Environmentally sustainable

Free Range

Regenerative farming

High in iron

AVAILABLE FOR PRE-ORDER

WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102455	Free Range Duck Whole (1.8 - 2.5kg)	Individ. Poly Bag	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div></div> <div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>

#DINEwithGAME

AGED DUCK

AT TETSUYA’S

#DINEwithGAME

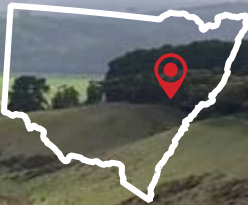
RYE CASAEACCE FREE

RANGE DUCK RAGU

RAGAZZI WINE & PASTA

TURKEY

//Grown in the Southern Highlands







Famous for it’s lean, clean and succulent meat, turkey is no longer just a Christmas treat... Join Australia’s turkey craze with the pure quality and premium taste of Game Farm turkey

Our Nicholas breed turkeys are bred in the cool climates of the Southern Highlands NSW. Free from hormones and artificial additives, they are raised in large airy barns with access to water and a grain-based feed. Age at processing is dependent on the size of the bird, varying from 10 to 18 weeks. Not unlike our game bird farms, turkey farming is one of Australia’s most sustainable forms of farming, utilising significantly less land per animal and contributing fewer adverse effects when compared to that of beef, lamb and pork. Fresh turkeys are available in time for Christmas in July, Thanksgiving and Christmas and are available frozen year-round.

Aussie Grown	Free from hormones	Free from artificial additives
Cage free	Easily incorporated in any dish	Juicy meat and crispy skin

AVAILABLE TO ORDER  OR  Seasonally Fresh or Frozen Year Round

WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	105707	Turkey 10kg +	Individ. Cryovac	<div><div> PAN-FRY</div><div> ROASTING</div><div> ROTISSERIE</div></div> <div><div> STIR-FRY</div><div> BRAISING</div><div> BARBEQUE</div></div>
	105706	Turkey 9 – 10kg	Individ. Cryovac	
	105705	Turkey 8 – 9kg	Individ. Cryovac	
	105704	Turkey 7 – 8kg	Individ. Cryovac	
	105703	Turkey 6 – 7kg	Individ. Cryovac	
	105702	Turkey 5 – 6kg	Individ. Cryovac	
	105701	Turkey 4 – 5kg	Individ. Cryovac	
	105800	Turkey 3 – 4kg	Individ. Cryovac	

TURKEY BUFFET*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.		
	105713	Turkey Buffet 6 – 7kg	Individ. Cryovac	 PAN-FRY	 ROASTING	 ROTISSERIE
	105712	Turkey Buffet 5 – 6kg	Individ. Cryovac			
	105711	Turkey Buffet 4 – 5kg	Individ. Cryovac			
	105710	Turkey Buffet 3 – 4kg	Individ. Cryovac			
<div>*a double Turkey breast on the bone with the first joint of the wing attached</div>						

TURKEY BREAST*	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	105715	Turkey Half Breast Skin On (1.3 – 1.7kg)	1 Unit per Packet	<div><div> PAN-FRY</div><div> ROASTING</div><div> ROTISSERIE</div></div> <div><div> STIR-FRY</div><div> BRAISING</div><div> BARBEQUE</div></div>
	*a single boneless breast of Turkey with the skin on			





Could this be Australia’s most lean, delicious and ethical meat?

Environmentalists hype its eco-friendliness, nutritionists gush over its health benefits, and chefs praise its wild tender meat. Our Malleeroo kangaroo is sourced from Western Grey kangaroos, harvested over extensive pastoral areas in South Eastern Australia. In this habitat, a commercial harvest quota is necessary to prevent economic and environmental damage by growing kangaroo populations, making our Malleeroo kangaroo one of Australia’s most natural and sustainable renewable resources. As a wild ranging animal, Grey Kangaroo is superior in eating quality, texture and versatility with a delicious medium intensity flavour and a mild spice complexity due to the natural seasoning from native feed.

Wild Harvest

Less than 2% fat

Ethical Harvest

Low cholesterol

High in protein and iron

Heart foundation approved

AVAILABLE TO ORDER FRESH OR FROZEN

FILLET	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103205	Kangaroo Loin Fillet	400 – 600g Cryovac Bags	<div><div>PAN-FRY</div><div>STIR-FRY</div></div> <div><div>ROASTING</div><div>BRAISING</div></div> <div><div>ROTISSERIE</div><div>BARBEQUE</div></div>
RUMP	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103207	Kangaroo Rump	400 – 600g Cryovac Bags (2 Pieces)	<div><div>PAN-FRY</div><div>STIR-FRY</div></div> <div><div>ROASTING</div><div>BRAISING</div></div> <div><div>ROTISSERIE</div><div>BARBEQUE</div></div>
STRIP LOIN	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103209	Kangaroo Strip Loin	400 - 600g Cryovac Bags	<div><div>PAN-FRY</div><div>STIR-FRY</div></div> <div><div>ROASTING</div><div>BRAISING</div></div> <div><div>ROTISSERIE</div><div>BARBEQUE</div></div>
TRIM	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103206	Kangaroo Trim Frozen	20kg Per Carton	<div><div>PAN-FRY</div><div>STIR-FRY</div></div> <div><div>ROASTING</div><div>BRAISING</div></div> <div><div>ROTISSERIE</div><div>BARBEQUE</div></div>

TAILS	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	104803	Kangaroo Tail Frozen	20kg Per Carton	<div><div>PAN-FRY</div><div>STIR-FRY</div></div> <div><div>ROASTING</div><div>BRAISING</div></div> <div><div>ROTISSERIE</div><div>BARBEQUE</div></div>



VENISON

//Sourced from South East Australia

















A taste of the wild... Prized for its complex fruity and floral aromas... Australian chefs are consistently finding new aromatic pairings to complement venison, from honey to coffee and calamansi.








Harvested over extensive pastoral areas in South Eastern Australia, our wild ranged venison is the ultimate free-range meat! At Game Farm we know that a well-butchered cut of fresh venison shouldn't be aggressively gamey or tough but packed with a wild flavour directly related to what the animal eats. Our customers love venison because it's healthier than other meats - a hothouse of iron, protein, vitamin B2, it's low in carbs compared to beef, pork and chicken - it's local, and it's versatile and easy to cook. The most popular of all the Autumn game meats. Venison is famously braised and stewed, cooking techniques which infuse more flavour into your venison without losing moisture. Or if you're up for a challenge, can also be sauté or roasted.








Australian Sourced	Wild harvest	Ethical harvest
High in protein and iron	Low in fat and cholesterol	High in minerals

AVAILABLE TO ORDER  OR  Seasonally Fresh or Frozen Year Round

LEG	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103355	Venison Wild Ranged Denver Leg	2 – 4kg Cryovac Bag	<div> PAN-FRY</div> <div> STIR-FRY</div> <div><div> ROASTING</div><div> BRAISING</div></div> <div> ROTISSERIE</div> <div> BARBEQUE</div>

LOIN	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103358	Venison Wild Ranged Boneless Loin	800g – 1kg Cryovac Bag	<div> PAN-FRY</div> <div> STIR-FRY</div> <div><div> ROASTING</div><div> BRAISING</div></div> <div> ROTISSERIE</div> <div> BARBEQUE</div>

SADDLES	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103353	Venison Wild Ranged Saddles	4-6kg Cryovac bag	<div> PAN-FRY</div> <div> STIR-FRY</div> <div><div> ROASTING</div><div> BRAISING</div></div> <div> ROTISSERIE</div> <div> BARBEQUE</div>

SHOULDER	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	10367	Venison Wild Ranged Boneless Shoulder	2.5-5kg Cryovac bag	<div> PAN-FRY</div> <div> STIR-FRY</div> <div><div> ROASTING</div><div> BRAISING</div></div> <div> ROTISSERIE</div> <div> BARBEQUE</div>

ALSO AVAILABLE: Tenderloin, Bone in hind shank heel removed, Ribs (8 point rack Frenched), Diced, Trim

#DINEwithGAME

PORTER BRAISED

VENISON SHANK

-FAUX BORDEAUX

AT MJOLNER



RABBIT

//Grown in Victoria and Rural NSW



A memorable slightly sweet, vaguely gamey flavour... top tier Australia chefs are finding innovative pairings for rabbit, from tangy dressings and cider to savoury dark chocolate sauces.

We have partnered with Australia's most recognised Rabbit producers to bring you a product with a superior earthy flavour compared to other white meats. Farmer Shane's dedication to healthy breeding and a quality feeding program results in a tender and flavoursome meat. Sometimes preferable, wild Rabbit has a distinctive fresh, wild flavour derived from its natural diet. Whether farmed or wild sourced, Rabbit is one of the healthiest and lean meats available. Compared to Beef, Pork, Lamb and Chicken, Rabbit has the highest percentage of protein, lowest percentage of fat and fewest calories per kilo.

Australian Grown

High in vitamins and minerals

High in protein

All the versatility of chicken

Excellent balance of fatty acids

Low in fat

AVAILABLE TO ORDER

 **FRESH** OR  **FROZEN**

WHITE RABBIT

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.

103300

White Rabbit Farmed

800g – 1.4kg each



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

WILD RABBIT

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.

103801

Frozen Wild Rabbits

650 – 950g each



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

WILD HARE

STOCK CODE

PRODUCT DESC.

PRODUCT PACKAGING.

GREAT FOR.

103500

Hare Wild and Field Shot

1.8 – 2.4kg each



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

#DINEwithGAME

BRAISED RABBIT

POTATO GNOCCHI WITH

PANCETTA, CARROT,

CAVALO NERO &

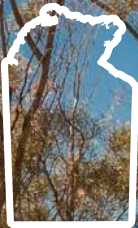
GREMOLATA AT OTTO

RISTORANTE



CROCODILE

//Grown in Northern Territory



The great jaws of the North... it's sustainable, lean, succulent and a true taste of the Aussie outback

An Australian native, our Salt Water Crocodile (*Crocodylus porosus*) is sourced from free-range farms in the Northern Territory. Crocodile meat is low in fat, high in protein and is best cooked in the same manner as lean pork or chicken. Farms in the Northern Territory deliver the best practice in animal welfare, conservation management and food hygiene. Hunted to near extinction in the 1960's, today's sustainable use of crocodiles has seen their numbers soar and serves as a model for other threatened and endangered species.

- Australian Grown
- Highest quality available worldwide
- Succulent meat
- All the versatility of chicken
- Low in fat and high in protein
- Uniquely Australian

AVAILABLE TO ORDER FROZEN

FILLET	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103602	Frozen Crocodile Wholesale Tail Fillet	Approx. 1kg Bag	<div><div>PAN-FRY</div><div>STIR-FRY</div><div>ROASTING</div><div>BRAISING</div><div>ROTISSERIE</div><div>BARBEQUE</div></div>

BODY MEAT	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103600	Frozen Crocodile Body Meat	800g – 1kg Bag	<div><div>PAN-FRY</div><div>STIR-FRY</div><div>ROASTING</div><div>BRAISING</div><div>ROTISSERIE</div><div>BARBEQUE</div></div>

ALSO AVAILABLE: Legs Bone in, Tenderloin and Strip Loin



EMU

//Grown in Northern Victoria



Native Australian foods are on the rise amongst foodies and instagrammers...stay on trend with our lean and tender Emu

Demand for local produce and eco-friendly meat is on the rise and our emu ticks all the boxes. Similar to game bird farming, free-range Emu farming is one of Australia's most sustainable forms of farming, utilising significantly less land per animal, and contributing fewer adverse effects when compared to cattle farming. Emu meat has a natural wild flavour, with deep red flesh similar to beef but is much lower in fat. With a very fine texture, it is incredibly versatile and easily utilised in any dish.

- Australian Grown
- Highest quality available worldwide
- Easily utilised in any dish
- Low in fat and high in protein
- Very fine texture and succulent meat
- Uniquely Australian

AVAILABLE TO ORDER FROZEN

FAN	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103150	Emu Fan Fillet Approx 800g – 1.2kg	1 piece per Cryovac Bag.	<div><div>PAN-FRY</div><div>STIR-FRY</div><div>ROASTING</div><div>BRAISING</div><div>ROTISSERIE</div><div>BARBEQUE</div></div>

FLAT	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	103151	Emu Flat Fillet, Approx. 1.2kg - 1.6kg	Packed 1 piece per Cryovac Bag.	<div><div>PAN-FRY</div><div>STIR-FRY</div><div>ROASTING</div><div>BRAISING</div><div>ROTISSERIE</div><div>BARBEQUE</div></div>



WILD BOAR

//Sourced from South East Australia



Everyday dishes no longer meet the expectations of diners searching for variety... Bring out your best with our wild boar packed with a sweet, nutty taste and altogether more complex flavour to pork

Pork lovers rejoice! There is now an environmentally sustainable and welfare friendly way to eat your favourite meat. Wild boars is harvested across South East Australia where they wreak havoc on farmlands and native ecosystems. Commercial harvest contributes significantly to a reduction in economic and environmental damage by these animals. Wild boar meat is similar to pork, but there are a few differences worth noting. As a game meat, wild boar meat is leaner and tends to be darker than pork, with a sweet and nutty flavour due in part to its wild diet of grasses, nuts and forage and altogether more complex flavour to normal pork. It is best cooked at low temperatures to keep the lean meat tender and moist.

Australian Sourced

Wild harvest

Sweet and nutty flavour

Low in fat and cholesterol

High in protein and iron

Culinary exotica

AVAILABLE TO ORDER

 FROZEN

SADDLE

STOCK CODE

103400

PRODUCT DESC.

Wild Boar Boneless Saddle

PRODUCT PACKAGING.

600g per Vac Packed

GREAT FOR.



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

BONELESS LEG

STOCK CODE

103402

PRODUCT DESC.

Wild Boar Hind
Boneless

PRODUCT PACKAGING.

2 – 3kg per Cryovac bag

GREAT FOR.



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

SHOULDER

STOCK CODE

103404

PRODUCT DESC.

Wild Boar Boneless Shoulder

PRODUCT PACKAGING.

2 – 4kg per Cryovac bag

GREAT FOR.



PAN-FRY



STIR-FRY



ROASTING



BRAISING



ROTISSERIE



BARBEQUE

#DINEwithGAME

WILD BOAR REGOUT,
PASTA MACCHERONCINI,
BRUSSEL SPROUTS &
PISTACHIO AT
ROSENBAUM & FULLER



GOOSE

//Grown in New England Highlands NSW



Loved by Australia’s most prestigious chefs, butchers and meat traders... Delve into the luxurious world of free-range goose

Game Farm has partnered with multi-award winning UGoose to bring you Australia’s most premium fully pastured heritage bred Embden cross geese. As fifth generation family farmers, the MacKenzie’s take pride in nurturing their birds across all stages of life, from eggs naturally laid under Eucalyptus Gums in paddocks all the way to a plump, flavoursome goose. These geese are antibiotic and hormone-free and free-range on chemical-free pasture. Their produce is seasonal, available fresh from May to June and frozen year-round.





- Australian grown

Heritage breed
- Free-range

Antibiotic and hormone free
- Ethical

Environmentally sustainable

AVAILABLE TO ORDER  OR  Seasonally Fresh or Frozen Year Round

WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	102987	Free Range Goose Whole (2.5 - 3.8kg)	Individ. Bagged	<div> PAN-FRY</div> <div> STIR-FRY</div> <div> ROASTING</div> <div> BRAISING</div> <div> ROTISSERIE</div> <div> BARBEQUE</div>



PHEASANT

//Grown in the Central Coast NSW



Perhaps the most widely eaten of all the wild game birds... Pheasant has been roasted for hundreds of years for all occasions, from Stately Ballrooms to Sunday Lunches

Our Pheasant is sourced from a husband and wife team, Dermut and Marian Devlin, who provide ideal conditions to breed this much sought-after game bird on the Central Coast in Ourimbah. Pheasant is prized for its gamey, tender and flavoursome meat. The flesh is high in collagen which makes it versatile in any dish, and it certainly packs a great deal of protein with 30g of protein per 100g of meat. Pheasant stock is a noble base for many game sauces. Indeed, sometimes only the breast is used, and an intense game sauce is made from the body. The demand for these prized birds is such that they are only available intermittently throughout the year.

- Australian grown

Versatile in any dish
- Cage free

High in protein and iron
- Gamey, tender and flavoursome

Culinary exotica

AVAILABLE TO ORDER  OR  Seasonally Fresh or Frozen Year Round

WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101756	Pheasant No 13 (1.3kg)	Individ. Poly Bagged	<div> PAN-FRY</div> <div> STIR-FRY</div> <div> ROASTING</div> <div> BRAISING</div> <div> ROTISSERIE</div> <div> BARBEQUE</div>
	101755	Pheasant No 12 (1.2kg)	Individ. Poly Bagged	
	101754	Pheasant No 11 (1.1kg)	Individ. Poly Bagged	
	101753	Pheasant No 10 (1.0kg)	Individ. Poly Bagged	
	101752	Pheasant No 9 (900kg)	Individ. Poly Bagged	
	101751	Pheasant No 8 (800kg)	Individ. Poly Bagged	
	101750	Pheasant No 7 (700g)	Individ. Poly Bagged	



#DINEWITHGAME
PHEASANT ROGŪ
WITH
PORCINI & POTATO
AT BAR B STARDO

GUINEA FOWL

//Grown in the Southern Highlands NSW



With a delectable flavour somewhere between chicken and pheasant, this bird has a tender, slightly gamey flavour and carries off highly flavoured accompaniments such as apples, brandy or bacon.

Our Guinea Fowl are grown on a single sourced farm in the Southern Highlands by Farmer Adam MacCarthy. Farming guinea fowl his entire working life. Adam remains unrivalled in his passion for the craft and is now one of Australia's leading experts in Guinea Fowl farming. He raises these delicious, slightly gamey birds for Sydney restaurants looking for a more flavoursome alternative to chicken. Guinea fowl are lean yet high in unsaturated fats, as well as potassium and phosphorous, characteristics that are synonymous with many of the game birds. Consumer demand for such quality meat results in only intermittent availability throughout the year.








- Australian grown

Tender and succulent meat
- Cage free

High in potassium and phosphorous
- Sustainable farming

Culinary exotica

AVAILABLE TO ORDER  OR  Seasonally Fresh or Frozen Year Round

WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101712	Guinea Fowl No 14	Individ. Poly Bagged	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>
	101710	Guinea Fowl No 13	Individ. Poly Bagged	
	101108	Guinea Fowl No 12	Individ. Poly Bagged	
	101706	Guinea Fowl No 11	Individ. Poly Bagged	
	101704	Guinea Fowl No 10	Individ. Poly Bagged	
	101702	Guinea Fowl No 9	Individ. Poly Bagged	
	101700	Guinea Fowl No 8	Individ. Poly Bagged	



SQUAB

//Grown in the Riverina NSW



The Squab is the most prized of all the Game Birds, famous for its rich and tender, slightly fatty, plump breast which never fails to deliver a culinary treat for chefs

Peter Hanlon has been raising squab from his Riverina farm since 2007 and can't keep up with the demand for his prized birds, such is the quality he produces. His squab are a mix of pigeon breeds - Kings, Carneau and Runts. These birds are spoilt with what Peter calls their smorgasbord diet, able to choose what they want to eat, although wheat and peas seem to be their favourite tucker. Surprisingly, Squabs were the first farm raised poultry, way before chicken. Their meat is high in protein, as well as phosphorous, potassium, sodium, vitamins B3 and B6, but most of all it is high in flavour and succulence, making it arguably the king of all the game birds.








- Australian grown

Deep flavour and succulent meat
- Cage free

High in essential vitamins and minerals
- Sustainable farming

Culinary exotica

AVAILABLE TO ORDER 

WHOLE	STOCK CODE	PRODUCT DESC.	PRODUCT PACKAGING.	GREAT FOR.
	101910	Squab No 5 (500 – 550g)	Individ. Poly Bagged	<div><div>PAN-FRY</div><div>ROASTING</div><div>ROTISSERIE</div><div>STIR-FRY</div><div>BRAISING</div><div>BARBEQUE</div></div>
	101908	Squab No 4.5 (450 – 500g)	Individ. Poly Bagged	
	101906	Squab No 4 (400 – 450g)	Individ. Poly Bagged	
	101904	Squab No 3.5 (350 – 400g)	Individ. Poly Bagged	
	101902	Squab No 3 (300 – 350g)	Individ. Poly Bagged	





GAME FARM BUTCHERY

At Game Farm we are dedicated to sourcing the best quality produce from Australia's most esteemed producers. We source our meat from a select group of Australian farmers who pride themselves on best practice, animal welfare standards and above all a passion for quality.

WAGYU

MAYURA STAION
RANGERS VALLEY
OAKLEY

BEEF

GRASS FED
GRAIN FED
BLACK ONYX
ANGUS RESERVE

PORK

GRAIN FED
BANGALOW SWEET
PORK

CHICKEN

BARN – RAISED
FREE RANGE

LAMB

COWRA LAMB
SOVEREIGN LAMB

VEAL · GOAT · SMALLGOODS



For a complete list of cuts please contact the Game Farm
customer service team or a sales representative