

## BEEF

**SLOW COOKED FOR UP TO 18 HOURS**

**Description:** Pasture-raised beef from the Northern Rivers of New South Wales.

**Cut:** Chuck, chuck tender and blade primal perfect for slow cooking method (sous vide).

**Flavour Profile:** Tender beef with a home style stew-like texture with the sweetness of tomato, a hint of cumin and garlic.

**Allergens:** Onions, soy products.



## CHICKEN

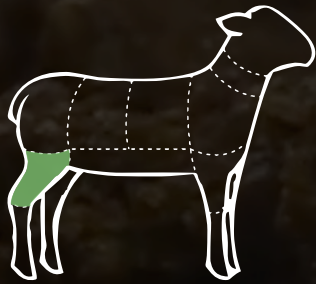
**SLOW COOKED FOR UP TO 2.5 HOURS**

**Description:** RSPCA Approved and raised in a barn environment that focuses on good animal welfare. Free to move around, scratch and perch. Grain-fed and free from hormones. Sourced from family operated farms in the regions of Gosford, Bowral and Leppington.

**Cut:** Blend of thigh and breast meat, providing the right balance of texture, juiciness and chunkiness.

**Flavour Profile:** Perfect blend of tender drumstick and lean breast marinated in turmeric, cardamon and cloves.

**Allergens:** Onions, soy products.



## LAMB

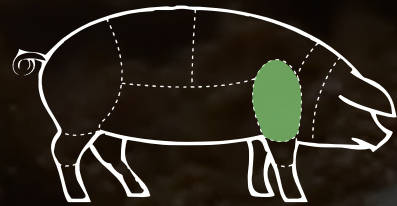
**SLOW COOKED FOR UP TO 18 HOURS**

**Description:** Free range and able to graze freely.

**Cut:** Leg.

**Flavour Profile:** Slow cooked lamb that's so tender it melts in your mouth. The natural gaminess of lamb is highlighted by tumeric, cumin and tomato paste.

**Allergens:**  
Onions, soy products.



## PORK

**SLOW COOKED FOR UP TO 18 HOURS**

**Description:** Sourced from family owned and operated farms, with pigs housed in humane eco-shelters.

**Cut:** Shoulder.

**Flavour Profile:** Tender and smoky pork yet slightly sweet with a mild guajillo (wah-hil-lo) chilli, giving a slight kick.

**Allergens:**  
Onions, soy products.