



- All hand made and crafted.
- Made with free-range Premium Australian Pork
- Bacon free range is a traditional short loin bacon, and smoked with the rind removed.
- Boneless Leg Ham is lightly smoked using apple wood, beechwood, herbs and spices. No additives or gluing agents added, and made using age old techniques.
- Pastrami Wagyu is made using only Wagyu beef and covered with secret spices to give it that typical American style Pastrami flavour.
- Speck is a traditional prosciutto made from the best part of the pork leg. It is salted, cured and dried for 6 months and then slowly smoked off for 8 days.
- Mortadella is an Italian delicacy made with finely free range minced pork and then blended with a secret spice mix and pepper. Then is slow cooked for a minimum of 20 hours, resulting in a premium texture and highly elevated flavour profile, that is delicate but rich in flavour.
- Can be enjoyed on their own, on a charcuterie plate or in a sandwich or as a tasty addition to your favourite recipes!



Bacon Free Range
1-2kg x 4 - QS08



Premium Leg Ham Boneless Halves
4kg R/W x 2 - QS09



Pastrami Wagyu
2-4kg R/W x 4 - QS10



Mortadella Halves
4kg - 5kg R/W x 2 - QS25A



Speck
1-3kg R/W x 4 - QS11