



OUR MEAT PRODUCT SHOWCASE



WHY PARTNER WITH AUSSIE GAME MEATS?



Processing Expertise & Scale

Australia's largest wild game meat processors of kangaroo, deer and boar.



Strategic Location

Strategically located in southeastern Queensland is to ensure efficient distribution.



Consistent Supply Chain

Robust field infrastructure guarantees a reliable supply.



Diverse Product Offerings

We produce a wide range of chilled and frozen kangaroo, game deer and wild boar products for retail, food service, restaurant, and hospitality sectors.



Unwavering Quality Assurance

Australian Government monitored "Paddock to plate" quality program, ensuring the highest standards.



Humane Harvesting Practices

World-best practices in animal welfare, with government monitoring and quotas to ensure sustainability and conservation.



Global Compliance & Certifications

BRC certified to meet the stringent quality standards required to supply markets in the European Union, North America and Asia.



OUR REACH

Providing quality Aussie Game Meat worldwide.

Canada

USA

Peru

United Kingdom

Norway

Belgium

France

Spain

Netherlands

Germany

Italy

South Africa

South Korea

Japan

Taiwan

Hong Kong

Singapore

Papua New Guinea

Australia

New Zealand





KANGAROO MEAT

The bold flavor of the outback



Elevate your menu with our premium kangaroo meat. Aussie Game Meats provides restaurants and food businesses with a reliable supply of ethically sourced kangaroo, meticulously processed to ensure consistent quality—from flavor to texture. It's a truly unique, healthy, and delicious protein, perfect for today's discerning palate.



LOIN FILLET

Consists of 2 separate denuded muscles situated on the dorsal edge of the carcass from the 3rd to 6th lumbar vertebrae.



120-400g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

LONG FILLET

Consists of 2 separate denuded muscles lying either side of striploin pair on the dorsal edge of the carcass.



70-240g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

STRIPLOIN

Derived from loin set and separated into 2 equal portions by cutting along the silver membrane.



70-150g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

TOPSIDE

Denuded leg cut prepared by following the natural seam between the knuckle and silverside.



160-300g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

SILVERSIDE

Denuded leg cut prepared by following the natural seam between the knuckle and topside



70-300g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

RUMP

Denuded leg cut prepared by removing a straight cut from tip of the ilium bone and parallel to the ventral and dorsal edges.



180-250g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.



KUNCKLE/ROUND

Denuded leg cut prepared by following the natural seam between the topside and silverside.



120-400g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

DICED MEAT

Diced meat is prepared from lean shank, round and rump. Connective tissue, fat and sinews are removed.



30-60g portions in 2.5kg vacuum pack.



Suitable for stews and slow cook recipes.

MEAT STRIPS

Prepared from lean meat cuts and are sliced into strips by mechanical or manual method.



5-7 mm cut strips in 1kg vacuum pack.



Suitable to be cooked for stir-fry recipes

BONELESS LEG

Boneless leg is prepared by removal of tibia and femur bones.



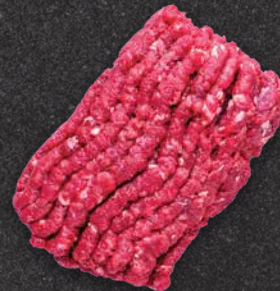
2-3 kg leg in vacuum pack.



Suitable to be cooked as roast or small goods.

MINCE

Finely minced manufacturing meat.



5mm fine grind mince in 1kg vacuum pack.



Suitable for bolognaise or well cooked mince.

MANUFACTURING MEAT

Boneless hindquarter meat and residue meats remaining after the preparation of primal, carcass or portions of a carcass.



Bulk packed as 2x 10kg vacuum pack.



Suitable to prepare home-made mince, burgers and sausages.





W I L D V E N I S O N

Nature's Finest Red Meat



Aussie Game Meats – Supplying premium wild venison, processed to the highest standards for consistent quality and exceptional taste. Wild venison is naturally lean, nutrient-rich, and celebrated for its refined flavour and versatility in modern cuisine. Each cut offers unique qualities suited to a variety of cooking methods.



BONELESS SHOULDER

Boneless shoulder meat is prepared from a shoulder square cut by the removal of the ribs, thoracic and cervical vertebrae.



1-2.5kg portions in vacuum pack



Suitable for stews and slow cook recipes.

STRIPLOIN

Prepared by removal of belly by straight cutting line parallel to dorsal edge & measured upto the eye muscle.



1-2kg portions in vacuum pack.



Suitable to be cooked as rare or medium rare steak.

LEG ROAST

Boneless leg is prepared by removal of tibia and femur bones.



Netted boneless round in thermoformed pack



Suitable to be cooked as roast or small goods.

BONELESS NECK

Boneless neck meat is the dorsal portion remaining after removing shoulder meat.



1-2kg portions in vacuum pack.



Suitable for stews, roasts and pulled boar.

TENDERLOIN

Boneless hindquarter meat and residue meats remaining after the preparation of primal, carcass or portions of a carcass.



180-250g portions in 1kg vacuum pack.



Suitable to prepare steaks or roasting.

KNUCKLE/ROUND

Denuded leg cut prepared by following the natural seam between the topside and silverside.



120-400g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.



TOPSIDE

Denuded leg cut prepared by following the natural seam between the knuckle and silverside.



160-300g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

SILVERSIDE

Denuded leg cut prepared by following the natural seam between the knuckle and topside.



1-2kg portions in vacuum pack.



Suitable to be cooked as rare or medium rare steak.

RUMP

Denuded leg cut prepared by removing a straight cut from tip of the ilium bone and parallel to the ventral and dorsal edges.



150-250g portions in 1kg vacuum pack.



Suitable to be cooked as rare or medium rare steak.

DICED MEAT

Diced meat is prepared from flank, shoulder, neck, round and rump.



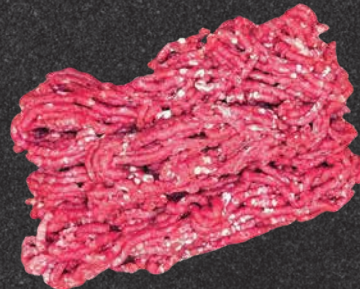
30-60g diced pieces in 2.5kg vacuum pack.



Suitable for stews and slow cook recipes.

MINCE

Finely minced manufacturing meat.



5mm fine grind mince in 1kg vacuum pack.



Suitable for bolognaise or well cooked mince.

MANUFACTURING MEAT

Boneless hindquarter meat and residue meats remaining after the preparation of primal, carcass or portions of a carcass.



Bulk packed as 2x 10kg vacuum pack.



Suitable to prepare home-made mince, burgers and sausages.





WILD BOAR MEAT

Untamed Flavour, Australian Roots



Aussie Game Meats provides a premium selection of wild boar, designed for chefs and distributors who want consistently high-quality, uniquely flavoured meat.

Our cuts are processed to the highest standards, ensuring a bold taste and exceptional quality that shines in any culinary creation.



BONE-IN LEG

Bone In Leg comprises the set of muscles of the Hind Quarter, tibia and femur bones.



2-5+ kg leg in vacuum pack.



Suitable to be cooked as roast or small goods.

BONELESS SHOULDER

Boneless shoulder meat is prepared from a shoulder square cut by the removal of the ribs, thoracic and cervical vertebrae.



1-2kg portions in vacuum pack.



Suitable for stews and slow cook recipes.

STRIPLOIN

Prepared by removal of belly by straight cutting line parallel to dorsal edge & measured upto the eye muscle.



1-2kg portions in vacuum pack.



Suitable to be cooked as rare or medium rare steak.

DICED MEAT

Prepared from flank, shoulder and neck. Connective tissue, fat and sinews are removed.



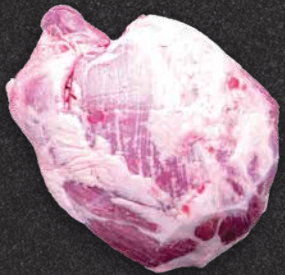
120-400g portions in 1kg vacuum pack.



Suitable for stews and slow cook recipes.

BONELESS LEG

Boneless leg is prepared by removal of tibia and femur bones.



2-5+ kg leg in vacuum pack.



Suitable to be cooked as roast or small goods.

BONELESS NECK

Boneless neck meat is the dorsal portion remaining after removing shoulder meat.



1-2kg portions in vacuum pack.



Suitable for stews, roasts and pulled boar.

TENDERLOIN

Boneless hindquarter meat and residue meats remaining after the preparation of primal, carcass or portions of a carcass.



180-250g portions in 1kg vacuum pack.



Suitable to prepare steaks or roasting.

BONELESS TRIM 85VL

Boneless meat and residue meats remaining after the preparation of primal, carcass or portions of a carcass.



Bulk packed as 2x 10kg vacuum pack.



Suitable to prepare home-made mince, burgers and sausages.





A TRUE CELEBRATION OF THE WILD

Our game meat boasts a natural, earthy flavor. Sourced from free-ranging animals, its unique, deep taste is perfect for grilling, slow-cooking, roasting, pan-searing, or braising—transforming into a wonderfully tender and juicy dish that delivers a memorable culinary journey from the heart of nature to your table.



TALK TO US

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