



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.





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.



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

P: +61 7 3202 3688

E: sales@gamemeatprocessing.com.au