



Paddock to Plate

100% Grass Fed, ethically raised animals
Hormone and antibiotic Free

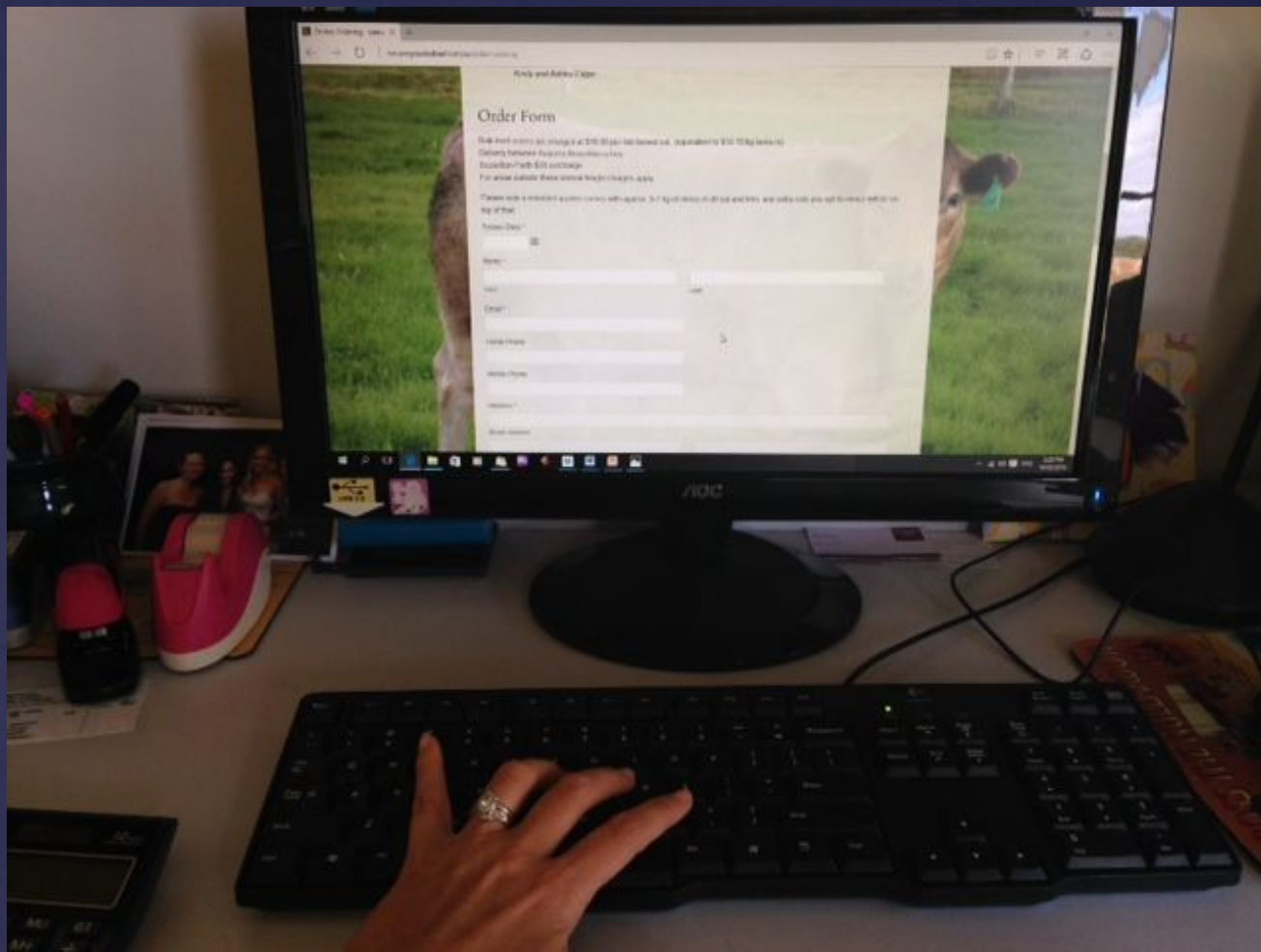




Animals are supplement fed haylage cut from our own pasture

A person wearing a dark jacket, blue jeans, and black boots is walking away from the camera through a lush green field. A dog is walking alongside them. In the middle ground, a group of cows of various colors (black, brown, white) are gathered together. The background features a line of trees under a bright blue sky with scattered white clouds.

Hand selected from the
paddock each week....



This is the bit where you submit your online order form....



Carcass returns to the farm as quarters and is then hung at 2 degrees for 12-18 days.

After sufficient hanging time the quarters are broken down by our amazing butcher Andrew





- Our butcher custom cuts it as per your order form
- Our family vacuum packs it for you

After it is weighed and labelled we box it up ready for delivery to your door



The boxes are packed into the trailer and we are on our way!



Ready for your plate...

