



Product and Distribution Catalogue

Sommerlad Heritage Chicken;
UGoose Heritage geese and
pheasants; Heritage Hill wild
pheasants and partridges; Wild shot
venison, boar and goat; and more...

Hand Sourced 2024

Wholesale restaurant favourites with an *ethical twist*

Hand Sourced is a one-of-a-kind, grass-roots level supplier that delivers authentic rare, endangered, and heritage lines of poultry, meat, and fully wild harvested game directly from farmers and harvesters. We are committed to **small, boutique Australian producers** who breed, raise and process on farm; and maintain chemical free chains from conception to finished product. Our **wild game is** grazed on natural bushland; **harvested at night, and** ethically processed. **ALL** our animals are chemical and synthetic feed free, live active, outdoor lives, and are processed using air chilling and hand finishing techniques. Chemicals and chlorine are not permitted in any of our affiliated abattoirs. We return 100% of the costs to the producer and support 15 small family farms across Australia.

Natural breeding cycles.

The "big deal" about on-farm poultry breeding is that most Aussie farms no longer join (breed) on their own land, electing instead to buy young to raise and sell. The Australian farming system is supported by large, intensive factory farming corporations that house **parent breeding stock** in large indoor sheds and cultivate to sell young livestock and day-old poultry to small scale farms that then grow and label as 'free range,' 'organic,' or 'pasture raised'. The purchase of those animals supports large-scale production of intensively bred stock.

We offer an alternative: farmers who have spent years working with genetics, and breed progeny on farm to develop full blood produce.

Led by sole trader, Shirley Haring, Hand Sourced operates in complete transparency, with an unwavering focus on the farmers with whom we collaborate, and we take our responsibility to supply premium quality produce seriously. **No chemicals, hormones, additives, or nasties.** Our small family-owned business has been recognised by ABC Landline, Australian Food Sovereignty, AHA, and Telstra Business for its contribution to ethical food supply. In 2024, we moved our cold stores to Sydney to help our rural based small-scale producers reduce food miles.



Heritage Breed Poultry

Preserving Genetics: Heirlooms are traditional varieties of fruit and vegetables that are not always readily available, such as beefsteak tomatoes and kipfler potatoes. These are traditional plant varieties that were popular prior to industrial-scale farming. You would have discovered them in your grandparents' gardens.

Heritage breeds are the livestock equivalent of heirloom vegetables, - the type of meat and poultry that your grandparents might have raised. Heritage breeds grow longer, live better, natural lives without crossbreeding genetic problems. And - Heritage breeds taste better.

All birds are processed, hand finished, and hand packed on farms without the use of bleach or chemicals, and labelled by the farm on which they are grown.

"This is a magnificent chicken. I come from the Bresse region in France and it is like our Poulet de Bresse. From the minute I took it out of the packet I knew the smell was like home. After a few minutes of cooking we knew we had something special."

Jacques Reymond

- **Small family farms**
- **Restaurant quality**
- **Award winning**
- **Hand processed, finished and packed on farm.**



Grassland Poultry Heritage Sommerlad Chickens, NSW

Chicken

A word about our chicken: Almost all small farm and meat chickens in Australia grow Cobb/Ross breeds known as 'white broilers' (with an 'r'). White broiler chickens, including organic, are slaughtered at a young age and rarely live past 6 weeks.

We stock only heritage/rare breed chicken. It's a pricier product because it's not commercially altered for the meat market and is allowed to grow for three times as long as conventional poultry. We prefer natural heritage birds that thrive outside in Australian conditions and live a long, natural life.

They look, cook, and taste completely different.

Grassland's Sommerlad Heritage Poultry, Wellington NSW

Breeder direct: Known as 'Australia's best chicken', multiple award-winning birds are grown by Kim and Bryan Kiss in Wellington, NSW. Old-fashioned table birds living for 12-20+ weeks, developing strong bones, long legs, and deep flavour. Currently the **only** commercial heritage meat bird **bred, hatched, and processed on farm** instead of intensive commercial hatcheries or using commercial abattoirs. Processed by hand without chemicals, meaning thicker, crisp skin with even fat layers. Reminiscent of the famous Bresse and Label Rouge chickens of France.

Product is supplied **snap frozen**, please allow a 21 day lead time for new orders.



Product	Size per unit	Quantity	PPK
Sommerlad Heritage Chicken Whole (12-15 weeks) <i>Special price applies to standing orders of 5 cartons per week or more</i>	1.3-2.5kg	5-6 per carton	
Sommerlad Heritage Cockerel Whole (15-18 weeks) or Mature Rooster Whole (20+ weeks)	2.5-3.5-5.5kg	3-4 per carton	
Sommerlad Heritage breasts, skin on (skin off by advance order)	Packed in pairs	13-16kg carton	
Sommerlad Heritage marylands	Packed in pairs	12-15kg carton	
Sommerlad Heritage drumsticks	500-1kg bags	12-15kg carton	
Sommerlad Heritage whole wings (intact)	1kg bags	12-15kg carton	
Sommerlad Heritage chicken: Boneless rolled ballotine	1.3-1.8 ea	12-15kg carton	
Sommerlad Heritage Chicken, minced	500g bags	12-15kg carton	
Sommerlad Heritage Chicken: thigh cutlets on the bone		12-15kg carton	
Sommerlad Heritage Chicken, livers	500g bags	12-15kg carton	
Sommerlad Heritage Chicken, hearts	500g bags	12-15kg carton	
Sommerlad Heritage Chicken, necks	1kg bags	12-15kg carton	
Sommerlad Heritage Chicken, giblets	500g bags	12-15kg carton	
Sommerlad Heritage Chicken, feet	1kg bags	12-15kg carton	
Sommerlad Heritage Chicken, frames (2 per bag)	1 kg bags	12-15kg carton	

Ready to eat lines:**Sommerlad Heritage chicken: Handmade sausages (GF)**

Per 500g

12-15kg carton

*Plain: 100% Chicken, White pepper, salt, GF crumb**Fresh Fennel: 100% Chicken, Fresh fennel leaf, salt, GF crumb**Paprika: 100% Chicken, Ground Paprika, salt, GF crumb**Sausages are made using pork casings, no synthetics.***Sommerlad Heritage chicken: Chicken & Leek Pies: Family:**

800g avg ea

12-15kg carton

*Chicken, leek, white pepper, salt, Sommerlad bone broth, flour, cream, egg. Caremé pastry base.***Sommerlad Heritage chicken: Chicken & Leek Pies: Single:**

240g avg ea

12-15kg carton

Sommerlad Heritage chicken: Schmaltz (100% chicken fat)

500ml jar

Smoked chicken: Bone in*Whole or half birds, marylands, wings, drumsticks*

Add to mix

Smoked chicken: Boneless**Tarragon & Lemon; or Chilli***rolled breast; rolled boneless*

Add to mix

All products above, including RTE lines, can be mixed to meet a 13-16kg average carton: order by the kg to average weight requirement. Add \$1.00/kg for any repackaging or special butchering (ie, butterfly chicken, etc)

Duck

Burrawong Pekin, Barraganyatti NSW

Australia's only **Humane Choice accredited** ducks are bred and grown on the Barraganyatti farm, where they finish their days in the farm-based abattoir on the mid west North coast.

Burrawong ducks are processed to order and delivered fresh, direct from farm to NSW / QLD, please allow a 14-day window. We suggest VIC / SA customers request frozen product due to possible freight delays.

Delivered fresh Th & F NSW/QLD only, freight from farm applies.



Product	Size per unit	Quantity	PPK
Pekin Duck, whole fresh or frozen available <i>*offal available with bird, heads and feet can be left intact</i>	1.7-1.9kg	8-9 per carton	
Pekin Duck, hearts, livers, giblets	250g bags		
Pekin Duck breast			
Pekin Duck maryland leg			
Pekin Duck crown			
Pekin Duck as seconds (size: small. Use for slow braises, etc) <i>* may be frozen, subject to availability.</i>	1.3-1.4kg per duck	8 per carton MOQ	

Mackenzie's Pekin, Gippsland, VIC

Raised alongside geese and cattle on the Mackenzie family farm, processed on the farm abattoir, air dried for that fabulous, crisp skin, and packed by hand on farm.

Ducks are processed to order and delivered fresh, direct from farm to VIC, please allow a 14-day window. We suggest **NSW/SA/QLD** customers request frozen product due to possible freight delays.

Product	Size per unit	Quantity	PPK
Pekin Duck	1.7-1.9kg	7-8 per carton	
Pekin Duck, hearts, liver		13kg carton	
Pekin Duck frames		13kg carton	
Pekin Duck feet		13kg carton	
Pekin Duck heads		13kg carton	

Mackenzie's Muscovy, Gippsland, VIC

These stunning fully pastured Muscovy ducks are bred and raised on the Mackenzie family farm in Gippsland, Vic. Muscovy ducks are mostly land dwellers, which means they are carnivorous and prefer meat to plants, the distinction is noted in their exceptionally rich, moist, deeply coloured flesh, which has the eating quality of a good sirloin steak.

Processed on the farm abattoir, air dried for that fabulous, crisp skin, and packed by hand on farm. **Available frozen, seasonally**

Product	Size per unit	Quantity	PPK
Muscovy Duck, whole: drakes and hens	1.5-3.5kg		

“These Muscovy ducks are sensational. They work particularly well when dry aged, and appear on our charcuterie menu consistently”
– **Vaquero, Brisbane**



Kangaroo Island Wild Pheasant, SA

Game Birds

Preserving Tradition: Falconry, a common activity in the Middle Ages, referred to the training of falcons and hawks for personal usage, which included hunting game for food. Of course, we don't use falcons anymore, rather, our game birds are either grown on family farms or raised in the wild and are hand processed. Specialty breeds come from select regions of Australia. They've enjoyed the freedom to walk, run, roam, forage, and fly from potential predators. As a result, they do not store as much fat as their counterpart farmed animals. They do not suffer the slaughterhouse stress that intensity intensively farmed animals endure, and the carbon footprint of gamebirds is massively lower than farmed poultry.

Our game birds are completely free of antibiotics, hormones and any additives that often are administered to intensively farmed animals. Game birds are healthy, are ethically produced, and are truly seasonal product. They offer superbly versatile opportunities with a very rich flavour.

All game birds are processed, hand finished, and hand packed without the use of bleach or chemicals, and labelled by the producer who facilitates our supply.

- **Small family land producers**
- **Restaurant quality**
- **Award winning**
- **Hand processed, finished, and packed.**

Pheasant

(Farmed) Mackenzie's, Gippsland, VIC

The Mackenzie family farm purchased **Moore Pheasants** after the passing of John Moore in 2023. While the Moore family's tradition of growing gamebirds continues, the Mackenzie pheasants are raised outdoors in a natural and spacious environment. Committed to natural and ethical farming practices, these birds are now completely chemical and antibiotic free.

Birds are carefully hand-packed on the farm and are **available frozen**.



Product	Size per unit	Quantity	PPK
Farmed Pheasant (best alternative to guinea fowl) dressed Current special until sold out – end of 2023 frozen stock:	Small (1kg p/bird) Medium (1.1-1.2kg) Large (1.3kg p/bird)	10 per carton	
Farmed Pheasant liver			

(Wild) Heritage Hill Pheasants, Kangaroo Island SA

John and Christine Kersley breed and raise game birds as wild in the open bushland under netted enclosures on their pristine, coastal bushland on Kangaroo Island, South Australia. Why nets? Goshawks prey on small game birds, and netting provides a level of protection without disrupting their wild behaviours. Pheasants and partridges coexist, foraging for insects, leaves, and grasses. Limited quantities arrive seasonally, May - August.

Very limited stock is available each year.

Birds are carefully hand-packed on the mainland and are **available frozen**.



Product	Size per unit	Quantity	PPK
Wild Pheasant: dressed Current special until sold out – end of 2023 frozen stock:	700g-1kg av per bird	8-9 per carton	

*“These pheasants are awesome.
Kangaroo Island produce is really special”.*
– **Simon Bryant, Adelaide**

Partridge

(Wild) Heritage Hill Partridge, Kangaroo Island SA

John and Christine Kersley breed and raise game birds in the open bushland under netted enclosures on their pristine, coastal bushland on Kangaroo Island, South Australia. Pheasants and partridges coexist, foraging for insects, leaves, and grasses with a supplement of local green vegetables, lupins, oats, and wheat, some of which is steeped in Kangaroo Island red wine. Limited quantities arrive **seasonally, May - August**.

Birds are carefully hand-packed on the mainland and are **available frozen**.



Product	Size per unit	Quantity	Wholesale
Wild Partridge: dressed	400g-600g	18 per carton	
Current special until sold out – end of 2023 frozen stock:	average per bird		

Goose

Mackenzie's Muscovy, Gippsland, VIC

The Mackenzie family farm in Gippsland, VIC offers us fully pastured Embden and African breed geese. They raise each goose from on farm parent stock, processing without chemicals in the farm abattoir with an award-winning 'air dried' finish. Geese in season: **May-July**. **Frozen** available out of season.

Birds are carefully hand-packed on the farm and are **available frozen**.



Product	Size per unit	Quantity	Wholesale
Whole dressed Heritage goose: whole, prime goose	2kg-4kg+	2-3 per carton (size dependent)	
Goose hearts:			
Goose feet:			
Goose heads:			
Heritage Goose Fat:	180ml Glass Jar	24 units	

Did you know...

UGoose creates a *bespoke* range of goose charcuterie?

See the smallgoods section for pate, parfait, rillettes and more.



Farmed Meats

Preserving Heritage: Our farmed meat range is small – we only represent producers who follow organic principals and breed, grow and raise chemical free, hormone free animals on small family farms. Their intention is to change how people shop for, think about and consume meat.

We praise them for raising animals ethically on pasture in small low stress herds and flocks, producing food grown the way nature intended, through regenerative and sustainable agricultural practices, seeking to nourish and heal human health and the land.

All farmed meats are grown on family farms without the use of nasties, and labelled by the farm on which they are grown.

- **Small family farms**
- **Regenerative Agriculture**
- **Ethical slaughter**
- **Award winning**

*Wonderful meat and the pork is amazing –
we really value this partnership.
– Spicer's Peak Lodge*

Goat

Boer Goat: Collie, NSW

The Stewart family's Boer goat meat and specialty products are award-winning, and rightly so, they consistently present with the highest quality. The Stewarts are dedicated to raising and producing the finest farmed goatmeat in Australia.

We are also able to supply or include all offal, tongue, bones, horns, tails etc (no testicles)

Australia's only **Humane Choice accredited** goat is supplied fresh to Sydney, or supplied frozen to other parts of the country.



Product	Size per unit	Quantity	Wholesale
Whole Goat Carcass, fresh (NSW Sydney region only) <i>Whole carcass</i>	22-24kg		
Whole Goat: Six Way Split (available all areas)	22-24kg		
Whole Goat <i>(broken into portions, vac packed, retail ready)</i>	22-24kg		
Goat Parts:	To Order		



Wild Meats

Preserving the Land: At Hand Sourced, our core philosophy revolves around emphasising sustainability in sourcing ingredients, connecting people to their food, the environment, and the supply chain. Choosing wild harvested game over conventionally farmed meat sustains localised economies, contributes to conservation efforts, and reduces our carbon footprint.

Our wild game animals are typically harvested in controlled environments, contributing to the conservation of our local ecosystems. Hunters are trained in the ‘ethical shot’ – a single shot, hunted at night, reducing stress to the animal. All Game and Native meats are all wild caught and unfarmed, premium quality, free to roam and graze with no chemical inputs and no restrictions on diet or movement. Ethically harvested, free range and 100% antibiotic and hormone free.

- **Wild shot**
 - **Naturally Sourced**
 - **Hand finished**
-

Regulating population sizes and preventing overgrazing plays a crucial role in maintaining a balanced environment.



A word about our wild meats: THERE ARE DIFFERENCES IN SUPPLY, SUPPLIERS, BREEDS, AND QUANTITIES. Here’s how to navigate the differences and get the best outcome for your venue.

All wild game is sourced from bushland or private property. However, there are differences in the supply chain.

1. **Bulk Harvested:** The product has been ‘bulk shot’ – large groups of harvesters tracing large quantities of product from multiple locations. Bodies are taken to a large processing factory, skinned, and cut into large portions. These bulk portions are then on sold to third parties to be broken down further to suit their market.
2. **Independently Harvested:** Small groups or single harvesters shoot selected animals by hand. Typically, the animals are hung to age in mobile cold rooms, before being broken down into cuts and snap frozen on site.

DIFFERENT SUPPLIERS HAVE MINIMUM QUANTITIES APPLICABLE.

- **FAIR GAME** offer limited cuts from bulk sourced meat. This product is available fresh (from 0c holding) or frozen. They offer **Chital and Fallow deer** and are best suited to retail outlets and small venues. Delivery fees apply from a centralized location, usually \$35-\$55 per drop.

- **DISCOVERED** offer a wide range of cuts from whole, independently harvested deer. They offer **Sambar and Red deer**, and harvest our boar, wild goat, hare, wallaby. All prices quoted exclude GST prices are for frozen stock, fresh chilled is available on request and subject to seasonality/volume requested.

- Please see below for MOQs by product and **DISCOVERED** packaging specs.
- QLD based customers incur a \$55 delivery fee for orders below \$350 / \$35 for orders above \$350.
- Orders are dispatched from Beechworth VIC weekly on a Wednesday. Please see the delivery schedule to the right for **DISCOVERED** 3rd party cold chain carrier. Please note once an order has left the facility there is very little control over the carrier’s delivery schedule - bad weather, fires, public holidays, strikes and similar factors may cause delays.
- Product is kept in a frozen chain from the depot through to your nearest cold store, however the courier who delivers your cartons may use a refrigerated vehicle. If you notice some thawing on your product, this is why and due to the product being refrigerated on the day of delivery only.

Zone Name	Delivery Day	Days from Shipping (Weds)
Melbourne	Friday	2 days
Mornington Peninsula	Friday	2 days
Yarra Valley	Friday	2 days
Gippsland	Monday	5 days
Central Coast	Tuesday	6 days
Newcastle	Tuesday	6 days
Sydney	Tuesday	6 days
Brisbane	Tuesday	6 days
Gold Coast	Tuesday	6 days
Mansfield	Tuesday	6 days
Ballarat	Wednesday	7 days
Bendigo	Wednesday	7 days
Geelong	Wednesday	7 days
Sunshine Coast	Wednesday	7 days

- **AUSTRALIAN WILD GAME HARVESTING** is a sole operated venture, shooting deer as required. He supplies fresh **Chital deer**, and is only available to select locations. Delivery fees apply unless residing in Brisbane, QLD.

“Wild shot Venison is so nourishing – you have a completely organic, free-range animal eating nothing but wild shrubs and grasses, and eating that right up until the minute it dies”
 – Mark LaBrooy

Wild Boar

Discovered; High Country NSW / VIC

Independently Wild harvested - this means natural variation in cut size & shape will occur subject to seasonal conditions, gender and age of animal. This is part of the beauty of the product!

*All product is vacuum sealed on site, bone guard applied as required, and **supplied frozen**. Fresh is available in season, 15% surcharge applies.*

Due to remote locations, we recommend a 2-3 week lead time.



Product	Size per unit	Quantity	Wholesale
Whole boar carcass <i>Boxed 6 way cut 3 way cut (shoulder, middle, leg)</i>		Av full carcass 18kg Av ½ carcass 9kg	
Striploin	1.2kg average	Carton 15kg	
Boneless (diced)		Carton 15kg	
Mince	500g bags	Carton 15kg	
Legs (bone-in)	3-4kg ea	Carton 15kg	
Shoulder (bone-in)	3-4kg ea	Carton 15kg	
Trim	15kg	Carton 15kg	

Wild Goat

Discovered; High Country NSW / VIC

Independently Wild harvested - this means natural variation in cut size & shape will occur subject to seasonal conditions, gender and age of animal. This is part of the beauty of the product!

*All product is vacuum sealed on site, bone guard applied as required, and **supplied frozen**. Fresh is available in season, 15% surcharge applies.*

Due to remote locations, we recommend a 2-3 week lead time.

Product	Size per unit	Quantity	Wholesale
Whole carcass <i>Boxed 6 way cut 3 way cut (shoulder, middle, leg)</i>		Av full carcass Av ½ carcass	Out of season
Striploin	1.2kg average	Carton 15kg	
Boneless (diced)		Carton 15kg	
Mince	500g bags	Carton 15kg	
Legs (bone-in)	3-4kg ea	Carton 15kg	
Shoulder (bone-in)	3-4kg ea	Carton 15kg	

Wild Venison

Sambar Deer – High Country NSW / VIC (Discovered)

Independently Wild harvested - this means natural variation in cut size & shape will occur subject to seasonal conditions, gender and age of animal. This is part of the beauty of the product!

*All product is vacuum sealed on site, bone guard applied as required, and **supplied frozen**. Fresh is available in season, 15% surcharge applies.*

Due to remote locations, we recommend a 2-3 week lead time.



Product	Size per unit	Quantity	Wholesale kg
Backstrap denuded and trimmed, individual vac packed, split into 2 equal portions	500g – 600g	1 carton 12-15kg 2 or more ctns:	
Tenderloin (eye fillet) denuded and trimmed, individual vac packed	400g-800g	1 carton 5-7kg 2 or more ctns:	
Silverside denuded and trimmed, 2 muscles per vack pack	2.5kg-2.0kg	1 carton 12-15kg 2 or more ctns:	
Knuckle denuded and trimmed, 2 muscles per vac pack	1.5kg-2.5kg	1 carton 12- 15kg 2 or more ctns:	
Topside denuded and trimmed, individual vac packs, 1 muscle per bag	1.5kg-2.5kg	1 carton 12- 15kg 2 or more ctns:	
Rump denuded and trimmed, 2-3 steaks per vac pack	1.5kg-2.5kg	1 carton 12-15kg 2 or more ctns:	
Gravy Meat boneless shin and heel meat, 2.5kg+ bags		2 carton 28-30kg 4 or more ctns:	
Trim (1st grade) 2.5kg+ bags		2 carton 28-30kg 4 or more ctns:	
Trim (2nd grade) No vac pack, packed in liner		2 carton 28-30kg 4 or more ctns:	
Mince 100% pure: 500g packs, black backed pouches, branded ready for retail		1 carton 12-15kg 2 or more ctns	
Mince 100% pure: Bulk pack, 2.5kg+bags		1 carton 12-15kg 2 or more ctns	
Minced Burger Blend 90% pure venison mince blended with 10% regenerative beef fat: 500g packs, black backed pouches, branded ready for retail		1 carton 12-15kg 2 or more ctns	
Minced Burger Blend 90% pure venison mince blended with 10% regenerative beef fat:: Bulk pack, 2.5kg+bags		1 carton 12-15kg 2 or more ctns	
Burger Patties 90% pure venison mince blended with 10% regenerative beef fat: Bulk pack, layered in carton, sheet separators		1 carton 12kg 2 or more ctns	
Venison Peppercorn sausages: 600g packs, black backed pouches, branded ready for retail	150g per sausage 4 sausages/600g per pack	1 carton 12-15kg 2 or more ctns	
Venison Peppercorn sausages: Bulk pack, 1.5kg+bags	150g per sausage	1 carton 12-15kg 2 or more ctns	

Chital /Fallow Deer – Bulk Harvested (Fair Game)

Fair Game's venison meat is generally either *fallow* or *chital*. Both breeds are delicate and light in flavour. This product is sourced from bulk harvesting and transported to Fair Game for breaking down into the cuts as listed.

Minimum order value of \$170.00 applies.

Product is available fresh or frozen, cuts can be packed, stickered retail ready with cooking guidance, weight variable barcode (EAN-13) as required for retail outlets.



Product	Size per unit	Quantity	Wholesale
Tenderloin (eye fillet)	250-450g packs		
Backstrap (cap off)	250g increments		
Denver leg muscles (boned leg)	400-600g		
• Topside	300-600g		
• Rump	200-400g		
• Knuckle	200-400g		
• Girello			
Boned legs, whole, femur removed.	3-4kg		
Whole bone in shoulder with shank and neck meat	1.5-3.5 av per shoulder		
Whole bone in shoulder Oyster Cut	1-2kg av per shoulder		
Shanks	800-1200g packs		
Meaty bones			
Diced mix from shoulder, shank and neck	500g packs		
Minced (premium)	500g packs		

Chital /Fallow Deer – Fresh Carcass (BRISBANE ONLY)

Australian Wild Game Harvesting independently wild harvests premium venison on the Sunshine Coast, QLD. Available as whole carcasses for you to fully or partially break down yourself. Available weekly.

Free delivery for all Brisbane – Sunshine Coast orders



Product	Size per unit	Quantity	Wholesale
Venison Carcass, whole muslin sock wrapped for freshness and protection.	15-25kg approx.		
Venison Carcass, whole, 6 way split (primals)	15-25kg approx.		
Venison Carcass, whole, broken into cuts	15-25kg approx.		



Smallgoods & *Ready to Eat*

Preserving Flavour: Smallgoods and charcuterie are about old techniques such as fermentation, and zero waste – using every bit of an animal.

Ready to eat lines can be packaged to suit your size, perfect for retail outlets, ready to go.

- **Small producers**
 - **Local Ingredients**
 - **Award winning**
 - **Hand Made**
-

Fair Game Venison Sausages

Product	Size per unit	Quantity	Wholesale kg
Pure Venison sausage (no pork fat) with wattle seed:	250g 2 per pack	5 units	
Fresh venison chorizo	300g 3 per pack	5 units	
Venison and Bush Tomato Sausage <i>(venison, pork fat, salt, bush tomato, garlic)</i>	300g 3 per pack	5 units	
Venison and Juniper Berry Sausage <i>(venison, pork fat, salt, garlic, juniper berry, black pepper)</i>	300g 3 per pack	5 units	
Venison Lemon Myrtle Sausage <i>(venison, Pork, Shallots, Salt, Parsley, Garlic, Black Pepper, Wattle Seed, Paprika)</i>	300g 3 per pack	5 units	
Bush Fire Spice Sausage <i>(venison, Pork, Shallots, Salt, Parsley, Garlic, Black Pepper, Native Bush Fire Spice)</i>	300g 3 per pack	5 units	
Salami: hand crafted by Salumi Australia <i>(Venison, Free Range Pork, Sea Salt, Spices, Red Wine, Garlic, Dextrose, Vitamin C, Sodium Nitrate (250), Starter Culture)</i>	250g per stick	5kg carton (20 units) Single units available alongside other Fair Game products	

Discovered Venison Sausages

Product	Size per unit	Quantity	Wholesale kg
Venison Peppercorn sausages: 600g packs, black backed pouches, branded ready for retail	150g per sausage 4 sausages/600g per pack	1 carton 12-15kg 2 or more ctns	
Venison Peppercorn sausages: Bulk pack, 1.5kg+bags	150g per sausage	1 carton 12-15kg 2 or more ctns	

UGoose Goose Charcuterie

UGoose's range is all handmade in Lucy Mackenzie's accredited farmhouse kitchen. Any of her range can be created with a flavour base of your choice. Consider pheasant, goose, chicken, or duck, or a combination of any of the above. Contact us to discuss your bespoke requirements.

Product	Size per unit	PPK
Goose Pate: Described as 'scrummy, rich and delectable'. Lucy from the UGoose kitchen has goose liver and pork fat with selected herbs and spices to create Australia's first fully free-range Gosling patè. Pair with UGoose rillettes for the ultimate goose charcuterie platter. Shelf life: 21 days, suitable to freeze <i>Ingredients: goose liver (18%), Porkfat (37%), milk, eggs, alcohol (6%) black pepper, garlic, onion, herbs, gelatine, E50 curing salt, soy. Extract contains: soy, gluten, milk, eggs, sulphites.</i>	sold/kg/ log - app 1400gm/log 180gm glass jar with gold lid 100gm clear tamper proof tub, clear lid	

Product	Size per unit	PPK
Goose Parfait: Buttery, smooth and luscious; made from selected livers from UGoose pasture raised goslings from the south Gippsland region of Victoria. Shelf life: 29 days, suitable to freeze <i>Ingredients: goose liver (36%), milk, butter, eggs, alcohol (6.3%) white pepper, garlic, onion, A250 curing salt. Extract contains: milk, eggs, sulphites. 6% alcohol volume.</i>	sold/kg/ log - app 1400gm/log 180gm glass jar with gold lid 100gm clear tamper proof tub, clear lid	

Product	Size per unit	PPK
Goose Rillettes: Deep, sweet, course, and simply moreish. Serve well chilled as a starter; spread over sliced sourdough, wickedly lavish over baguette. Shelf life: 28 days, suitable to freeze <i>Ingredients: goose meat (50%), pork meat (50%), goose fat, E2 50 curing salt, pepper, salt, garlic, herbs, spices. Extract contains sulphites.</i>	sold/kg/ log - app 1400gm/log 180gm glass jar with gold lid 100gm clear tamper proof tub, clear lid	

Product	Size per unit	PPK
Goose Confit: Wing Leg: UGoose Confit range begins with the meatiest, most succulent UGoose leg and wing portions, slowly cooked in garlic, spices and silky UGoose Fat for over 14 hours resulting in a rich, meltingly tender finish. This product requires cooking before consumption. Shelf life: 28 days, suitable to freeze <i>Ingredients: Goose meat (100%), goose fat, salt, pepper, garlic, herbs and spices.</i>	5 wings p/pack 1 leg p/pack	

Sommerlad Heritage Chicken Products

Product	Size per unit	Quantity	Wholesale kg
Sommerlad Heritage chicken: Handmade sausages (GF) <i>Plain: 100% Chicken, White pepper, salt, GF crumb</i> <i>Fresh Fennel: 100% Chicken, Fresh fennel leaf, salt, GF crumb</i> <i>Paprika: 100% Chicken, Ground Paprika, salt, GF crumb</i> <i>Sausages are made using pork casings, no synthetics.</i>	Per 500g	12-15kg carton	
Sommerlad Heritage chicken: Chicken & Leek Pies: Family: <i>Chicken, leek, white pepper, salt, Sommerlad bone broth, flour, cream, egg. Caremé pastry base.</i>	800g avg ea	12-15kg carton	
Sommerlad Heritage chicken: Chicken & Leek Pies: Single:	240g avg ea	12-15kg carton	
Sommerlad Heritage chicken: Schmaltz (100% chicken fat)	500ml jar		
Smoked chicken: Bone in <i>Whole or half birds, marylands, wings, drumsticks</i>			Add to mix
Smoked chicken: Boneless Tarragon & Lemon; or Chilli <i>rolled breast; rolled boneless</i>			Add to mix



Something *More*

From time to time some of our farms and producers offer an alternative to the usual fair. For example small dam redclaw; guineafowl eggs; pork blood, kangaroo fillet. When these items are available, will list them below. This item is fluid and is regularly updated. You're welcome to request an email notification of special items when they become available.

Product	Size per unit	Quantity	Wholesale
Pig Blood (Brisbane pick up only)	6litre, frozen	1-2l bottles	
Farmed Rabbit (Armidale, NSW)	1.2-2kg ea	Carton of 8	





Ordering and *deliveries*

Orders can be placed via orders@handsourced.com.au
24 hours a day, 7 days a week.

Metro deliveries arrive Tuesday-Friday 6am-6pm.
Weekend or 12.00am-06:00 am deliveries can be arranged by request.

If your operating hours differ to this, please let us know an alternative delivery address when you set up your account.

We use a logistics company for deliveries to QLD, NSW, ACT, VIC, SA and WA.
Delivery days may vary and can be altered to suit your needs, however, couriers can reroute at their own concern.

You will be sent a tracking number, please provide a mobile phone number.

Deliveries up to 2 cartons:

- Metro delivery fee \$35.00 + GST
- Rural delivery fee \$45.00 + GST
- *Please note some products will show additional or separate **farm/harvester delivery** costs, these may be proportioned to your overall delivery*

Account holders' terms: 7 | 14 | 30 days.

Non account holders' terms: COD or 7 days upon agreement.

No discounts apply for non-account holders.

Item pricing in this catalogue is for food service and trade only. Discount may be offered for standing orders or bulk purchase.

Produce is sold by final weight unless otherwise listed.

Contact Shirley to arrange in-store tastings, samples and staff training including sales or floor staff.



0419714274

orders@handsourced.com.au

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We acknowledge that we meet and work with farmers, producers and harvesters on Indigenous lands across this nation and that sovereignty of the land was never ceded.

We pay respect to elders, past and present, and acknowledge the pivotal role that Aboriginal and Torres Strait Islander people continue to play within the Australian community.