



Product and Distribution Catalogue

Sommerlad Heritage Chicken;
Heritage geese and pheasants; Wild
pheasants and partridges; Wild shot
venison, boar and goat; Moorlands
Sheep; and more...

Hand Sourced 2024

Wholesale restaurant staples 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 Australian producers** who breed, raise and butcher on farm; and maintain chemical free chains from conception to finished product. Our **wild game is** grazed on natural bushland; **harvested at night, and** hand butchered. **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 breeding is that most Aussie farms no longer breed on their own land, instead buying young birds or animals to raise and sell. Large factory farming corporations house parent breeding stock in system sheds, supplying day-old poultry to smaller farms, which then label them as ‘free range,’ ‘organic,’ or ‘pasture raised.’ This system ultimately supports large-scale, intensively bred livestock production.

We offer an alternative: farmers who have spent years working with genetics, and breed progeny on farm to develop full blood produce. Sole trader, Shirley Harring, operates Hand Sourced in complete transparency, with an unwavering focus on the farmers with whom we collaborate.

No chemicals, hormones, additives, or nasties. Our small 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.

While this may seem at odds with the typical ‘food miles’ philosophy, it allows **you** to support small the farms dedicated to reshaping the future of agriculture by promoting regenerative, biodynamic practices, and upholding traditional farming techniques and values no matter where you’re located.



Heritage Breed Poultry

Preserving Genetics: Heirloom breeds 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**
- **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'). Due to their manually selected genetics, white broiler chickens 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," these award-winning birds are raised by Kim and Bryan Kiss in Wellington, NSW. These heritage table birds grow for 12 to 20+ weeks, developing robust bones, long legs, and a rich, deep flavour. They are currently the only commercial heritage meat birds in Australia **bred, hatched, and processed entirely on the farm**. Each bird is processed by hand, chemical-free, resulting in thicker, crispy skin with an even fat layer—reminiscent of France's renowned Bresse and Label Rouge chickens.

The 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)	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	15-18kg carton	
Sommerlad Heritage marylands	Packed in pairs	15-18kg carton	
Sommerlad Heritage drumsticks	500-1kg bags	15-18kg carton	
Sommerlad Heritage whole wings (intact)	1kg bags	15-18kg carton	
Sommerlad Heritage chicken: Boneless rolled ballotine	1.3-1.8 ea	15-18kg carton	
Sommerlad Heritage Chicken, minced	500g bags	6-7kg or 15-18kg carton	
Sommerlad Heritage Chicken: thigh cutlets on the bone		15-18kg carton	
Sommerlad Heritage Chicken, livers	500g bags	15-18kg carton	
Sommerlad Heritage Chicken, hearts	500g bags	6-7kg or 15-18kg carton	
Sommerlad Heritage Chicken, necks	1kg bags	6-7kg or 15-18kg carton	
Sommerlad Heritage Chicken, giblets	500g bags	6-7kg or 15-18kg carton	
Sommerlad Heritage Chicken, feet	1kg bags	15-18kg carton	
Sommerlad Heritage Chicken, frames (2 per bag)	1 kg bags	15-18kg carton	
Sommerlad Heritage Chicken, Skin (with fat)	1 kg bags	6-7kg or 15-18kg carton	
Sommerlad Heritage Chicken, unrendered fat	1 kg bags	6-7kg or 15-18kg carton	

Product	Size per unit	Quantity	PPK
Retailers:			
Ready to eat lines:			
Sommerlad Heritage chicken: Handmade sausages (GF) <i>Plain: 100% Chicken, White pepper, salt, GF crumb</i> <i>Sausages are made using pork casings, no synthetics.</i>	Per 500g	6-7kg or 15-18kg carton	
Sommerlad Heritage chicken: Handmade meatballs (GF) <i>100% Chicken, White pepper, salt, GF crumb</i>	Per 500g	6-7kg or 15-18kg carton	
Sommerlad Heritage chicken: Handmade rissoles (GF) <i>100% Chicken, White pepper, salt, GF crumb</i>	Per 500g	6-7kg or 15-18kg carton	
Sommerlad Heritage chicken: Meatloaf (GF) <i>100% Chicken, White pepper, salt, GF crumb</i>	Per 500g	6-7kg or 15-18kg carton	
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	6-7kg or 15-18kg carton	
Sommerlad Heritage chicken: Chicken & Leek Pies: Family: <i>Chicken, leek, white pepper, salt, Sommerlad bone broth, flour, cream, egg. Caramé pastry base.</i>	800g avg ea	6-7kg or 15-18kg carton	
Sommerlad Heritage chicken: Chicken & Leek Pies: Single:	240g avg ea	6-7kg or 15-18kg carton	
Sommerlad Heritage chicken: Schmaltz (100% chicken fat)	500ml jar	6-7kg or 15-18kg carton	
Smoked chicken: Bone in Tarragon & Lemon; or Chilli <i>Whole or half birds, marylands, wings, drumsticks</i>		Add to mix	
Smoked chicken: Boneless Rolled Breast Tarragon & Lemon; or Chilli <i>rolled breast; rolled boneless</i>		Add to mix	

All products listed above, including RTE (ready-to-eat) items, can be combined in a single order. Please order by kilogram to meet the average weight requirement, with a minimum order quantity of 15 kg.
For any repackaging or special butchering (e.g., butterflied chicken), an additional \$1.00 per kg will apply.



Duck

Pekin Duck: Burrawong, Barraganyatti NSW

Australia's only Humane Choice accredited ducks, processed in the farm-based abattoir on the NSW mid-north coast. Each duck is processed to order and delivered fresh, direct from the farm to NSW and QLD customers, with a 14-day lead time. Freight charges from the farm apply.

For VIC and SA customers, we recommend the 'Broody Goose' range (see below) due to logistical constraints.

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: Broody Goose, Sedan SA

Seasonally raised alongside geese, pheasant, turkey, and guinea fowl on the Kruger family farm in South Australia, these ducks follow the natural breeding cycles, with availability limited to summer and winter. Award-winning and processed under organic certification, each duck is carefully hand-packed before being snap frozen on the farm to ensure the highest quality.

Product	Size per unit	Quantity	PPK
Pekin Duck	1.8-2.2kg	6 per carton	

Muscovy Duck: Broody Goose, Sedan, SA

Reared alongside geese, pheasant, turkey, and guinea fowl on the Kruger family's farm in South Australia, these Muscovy ducks thrive in tune with the natural seasons.

Available only during summer and winter, each duck is organically certified and hand-packed on-site before being snap frozen, guaranteeing outstanding quality and rich flavour.

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**
- **Award winning**
- **Hand processed, finished, and packed.**



Pheasant

Pheasant: (Farmed) Mackenzie's, Gippsland, VIC

Since acquiring Moore Pheasants in 2023, following the passing of John Moore, the Mackenzie family has continued the Moore family's legacy of raising top-quality gamebirds. Now raised outdoors in a spacious, natural environment, Mackenzie pheasants are produced using strictly chemical- and antibiotic-free methods, with a strong commitment to ethical and sustainable farming practices. Each bird is meticulously hand-packed on the farm and supplied frozen.

Product	Size per unit	Quantity	PPK
Farmed Pheasant	Small (1kg p/bird)	10 per carton	
	Medium (1.1-1.2kg)		
	Large (1.3kg p/bird)		

Pheasant: (Farmed) Broody Goose Muscovy, Sedan, SA

Pasture-raised with geese, duck, turkey, and guinea fowl on the Kruger family's South Australian farm, these pheasants flourish in harmony with natural seasonal cycles. Available exclusively in winter and early spring, they are organically processed and hand-packed on the farm, ensuring exceptional quality and flavour. Supplied frozen.

Product	Size per unit	Quantity	PPK
Farmed Pheasant	1.5-3.5kg		

Pheasant: (Wild) Heritage Hill Pheasants, Kangaroo Island SA

John and Christine Kersley breed and raise premium game birds, including pheasants and partridges, in the natural bushland of Kangaroo Island, South Australia. Their birds are raised in netted enclosures, which protect them from goshawks while allowing free foraging for insects, leaves, and grasses. This seasonal offering is available only in limited quantities from May to August, ensuring the highest quality with restricted annual stock.

Birds are hand-packed on the mainland and supplied frozen.

Product	Size per unit	Quantity	PPK
Wild Pheasant: dressed	700g-1kg av per bird	8-9 per carton	

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

Partridge

Partridge: (Wild) Heritage Hill, Kangaroo Island SA

Raised by John and Christine Kersley in the open bushland of Kangaroo Island, South Australia, these game birds thrive under netted enclosures that preserve their natural environment. The nets shield the birds from goshawks while allowing them to forage freely for insects, leaves, and grasses. Available in limited quantities from May to August, this seasonal selection ensures top-tier quality, with only a small stock each year. Each bird is carefully hand-packed on the mainland and provided frozen.

Product	Size per unit	Quantity	Wholesale
Wild Partridge: dressed	400g-600g average per bird	18 per carton	

Goose

Goose: European (Farmed) UGoose, Gippsland, VIC

Located in Gippsland, VIC, the Mackenzie family farm raises fully pastured Embden and African breed geese from their own parent stock. Processed without chemicals in their on-farm abattoir, these geese are available May to July, with frozen stock offered year-round outside the season.

Each bird is meticulously hand-packed on the farm and provided frozen.

Product	Size per unit	Quantity	Wholesale
Whole dressed Heritage goose: whole, prime goose	2kg-4kg+	2-3 per carton (size dependent)	

Goose: European (Farmed) Broody Goose Muscovy, Sedan, SA

Pasture-raised alongside pheasants, duck, turkey, and guinea fowl on the Kruger family's South Australian farm, these geese thrive in sync with natural seasonal cycles. Available from May to September, they are processed under organic certification and hand-packed on the farm, ensuring exceptional quality and flavour.

Frozen stock is available outside season, with options to have heads and feet left on by request.

Product	Size per unit	Quantity	Wholesale
Whole dressed Heritage goose: whole, prime goose	2kg-4kg+	2-3 per carton (size dependent)	

Guinea Fowl

Guinea Fowl: (Farmed) Broody Goose Muscovy, Sedan, SA

Raised alongside pheasants, ducks, turkeys, and geese on the Kruger family's South Australian farm, these guinea fowl flourish in harmony with natural seasonal cycles. Available from May to September each year, they are organically certified and hand-packed on the farm, guaranteeing exceptional quality and flavour.

Product	Size per unit	Quantity	Wholesale
Whole dressed Heritage goose: whole, prime goose	2kg-4kg+	2-3 per carton (size dependent)	





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: (Farmed) Gourmet Goat Lady: Collie, NSW

The Stewart family's award-winning Boer goat meat and specialty products are renowned for their exceptional quality and consistency. Dedicated to producing Australia's finest farmed goat meat, the Stewarts uphold the highest standards in every cut. A full range of offal, tongue, bones, horns, and tails (excluding testicles) is also available. Goat meat is supplied fresh in Sydney and frozen for other regions.

Product	Size per unit	Quantity	Wholesale
Whole Goat Carcass, fresh (NSW Sydney region only) Whole carcass	22-24kg		
Whole Goat: Six Way Split (or) Primal split (available all areas)	22-24kg		
Half Goat Three-way split (or) Primal split (Available all areas)			
Whole Goat – broken down, Retail ready cuts (broken into portions, vac packed, retail ready)	22-24kg		
Goat Parts: Offal, all parts available except testicles	To Order		

Lamb, Hogget, Mutton

Moorlands Texel Sheep: Lachlan River, NSW

Moorlands Lamb is celebrated as Australia's finest, thanks to the expertise of Vince Heffernan, a sixth-generation sheep grazier with a rich family heritage spanning over 180 years. Nestled on 3,000 acres in the southern tablelands along the Lachlan River, the farm boasts lush pastures and rocky hills.

All sheep are born and raised on this fully Demeter-certified farm, where they thrive on a natural diet devoid of hay, GM canola grain, fungicides, insecticides, artificial fertilisers, and pesticides. By grazing on a diverse range of grasses and over 40,000 native shrubs, the lamb develops its remarkable flavour and quality.



Product	Size per unit	Quantity	Wholesale
Whole bodies, fresh (NSW Sydney region only) Whole carcass	22-24kg (lamb)		



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

“Wild shot meat 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



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 native bushland, however, there are differences in the supply chain.

1. **Bulk Harvested**: this term refers to products that have been 'bulk shot' —large groups of harvesters sourcing substantial quantities from multiple locations. The bodies are taken to a processing facility, where they are skinned and cut into large portions. These bulk portions are then sold to third parties for further breakdown to meet specific market needs.
2. **Independently Harvested**: Small groups or individual harvesters select and shoot animals by hand. This is the most ethical of the supply chain. 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.

	SUPPLY:	HARVEST METHOD:	PRODUCT AVAILABILITY:	DELIVERY TO:	REQUIREMENTS
FAIR GAME	Fallow, Chital	Bulk Harvested	Muscle cuts only, restricted quantities	QLD, NSW, ACT	\$170.00 minimum spend.
TEGRIDEER	Fallow, Chital, Rusa, Sambar, Red	Independently Hand Harvested	Whole bodies Half bodies Primals / 6 way split All cuts Customised requests	Fresh bodies Sydney, Canberra Boxed: QLD, NSW, ACT, VIC, SA, WA, TAS	Quantities noted on product line
AUSTRALIAN WILD GAME HARVESTING	Fallow, Chital	Independently Hand Harvested	Whole bodies	Brisbane only	20ks Brisbane / Sunshine Coast range

Wild Venison

Fair Game Bulk Harvested Deer – Northern Rivers NSW

Fair Game offers bulk harvested venison from fallow or chital breeds, celebrated for their delicate and light flavour. The meat is processed into various cuts after being transported to Fair Game following bulk harvesting.

A minimum order of \$170.00 is required. The product is available fresh or frozen, with cuts packed and labelled for retail, including cooking guidance and variable weight barcodes (EAN-13) as needed.

Product	Size per unit	Quantity	Wholesale
Tenderloin (eye fillet)	250-450g packs		
Backstrap (cap off)	250g increments		
Denver leg muscles (boned leg) <ul style="list-style-type: none"> • Topside • Rump • Knuckle • Girello 	400-600g 300-600g 200-400g 200-400g		
Boned legs, whole, femur removed.	3-4kg		
Whole bone in shoulder <i>with shank and neck meat</i>	1.5-3.5 av per shoulder		
Whole bone in shoulder <i>Oyster Cut</i>	1-2kg av per shoulder		
Shanks	800-1200g packs		
Meaty bones			
Diced mix from <i>shoulder, shank and neck</i>	500g packs		
Minced (premium)	500g packs		

AWGH Chital /Fallow Deer – Fresh Carcass (BRISBANE ONLY)

Australian Wild Game Harvesting offers independently wild harvested premium venison from the Sunshine Coast, QLD. Whole carcasses are available for you to break down fully or partially as needed, with weekly availability **Free delivery for all Brisbane – Sunshine Coast orders**

Product	Size per unit	Quantity	Wholesale
Venison Carcass, whole, fresh	15-25kg approx.		
Venison Carcass, whole, 6 way split (primals)	15-25kg approx.		
Venison Carcass, whole, broken into cuts	15-25kg approx.		



Wild Venison

Tegrideer – NSW

(Independently harvested NSW/SA/VIC)

Tegrideer offers a selection of breeds, including Fallow, Chital (mild and nutty), Sambar, and Rusa (with a stronger flavour). You can choose both the breed and cut when ordering. All products are independently wild harvested, resulting in natural variations in cut size and shape. Items are vacuum sealed on-site and provided frozen for locations outside Sydney, with fresh options available within the city. Please allow a lead time of 2-3 weeks for remote deliveries.

Product	Wholesale
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Whole or Half animal options

Whole carcass *Chital, Fallow (22-26kg approx.) Fresh (Sydney Only)

Whole carcass * Rusa, Red, Sambar (44-48kgs approx.) Fresh (Sydney Only)

Whole carcass

Boxed, Primal / muscle cuts, All areas

Half carcass *Chital, Fallow (11-13kgs)

Boxed, Primal / muscle cuts, All areas

Half carcass *Sambar, Red, Rusa (22-24kgs)

Boxed, Primal / muscle cuts, All areas

Half carcass *all breeds

Boxed, customised cuts to suit your needs, All areas

Whole Muscles or Cuts

The following can be ordered in any quantity, provided carton total equals 10kg minimum (15kg max per carton): *(other discounts apply depending on qty)*

Product	PPK	Product	PPK
Backstrap		Shoulder (bone in)	
Tenderloin		Shoulder (Boneless)	
Cutlet Rack / Cutlets		Forequarter Chops	
Loin Chops		Shanks	
Rump		Jerky Meat	
Leg Steaks		Neck Chops	
Mince		Breast	
Diced		Riblets	

Retailers:

Ready to eat lines:

Schnitzel

Burger Mince

Sausages: Venison, Honey, Mint, Rosemary

“The Tegrideer Venison rack and shin are absolutely stunning. We received incredible feedback on the meat, and we will be ordering more”.

– Firma, Brisbane

Wild Goat

Tegrideer – NSW

(Independently harvested NSW/SA/VIC)

All Tegrideer products are independently wild harvested, leading to natural variations in cut size and shape due to seasonal conditions, gender, and age of the animal, enhancing their unique appeal. Items are vacuum sealed on-site and supplied frozen for locations outside Sydney, with fresh options available within the city. Please allow a lead time of 2-3 weeks for deliveries to remote areas.

Product	Wholesale
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Whole or Half animal options

Whole carcass 16kg avg: Fresh (Sydney Only)

Whole carcass

Boxed 6 way cut | (shoulder, middle, leg) All areas

Whole carcass

Boxed, Primal / muscle cuts, All areas

Half carcass *Chital, Fallow (11-13kgs)

Boxed, Primal / muscle cuts, All areas

Half carcass *all breeds

Boxed, customised cuts to suit your needs, All areas

Whole Muscles or Cuts

The following can be ordered in any quantity, provided carton total equals 10kg minimum (15kg max per carton):

Product	PPK	Product	PPK
Cutlet Rack / Cutlets		Shoulder (bone in)	
Loin Chops		Shoulder (Boneless)	
Rump		Forequarter Chops	
Leg Bone in		Neck Chops	
Osso Buco		Breast	
Boneless Leg		Shanks	
Diced Curry Portions (on and off bone mix)		Diced Curry Portions (whole goat 20-22kg approx.)	

Retailers:

Ready to eat lines:

Curry Sausages \$23.40kg



Wild Kangaroo

Tegrideer – NSW

(Independently harvested NSW/SA/VIC)

All Tegrideer products are independently wild harvested, leading to natural variations in cut size and shape due to seasonal conditions, gender, and age of the animal, enhancing their unique appeal. Items are vacuum sealed on-site and supplied frozen for locations outside Sydney, with fresh options available within the city. Please allow a lead time of 2-3 weeks for deliveries to remote areas.

Product	Wholesale
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Whole or Half animal options

Whole carcass 19-21kg avg: Fresh (Sydney Only)

Whole carcass

Boxed, Primal / muscle cuts, All areas

Half carcass * (11-13kgs)

Boxed, Primal / muscle cuts, All areas

Whole Muscles or Cuts

The following can be ordered in any quantity, provided carton total equals 10kg minimum (15kg max per carton):

Product	PPK	Product	PPK
Tenderloin		Diced	
Rump		Tail (whole or Osso Bucco style)	
Leg Steaks		Mince	

Retailers: Ready to eat lines:

Sausages

Wild Boar

Tegrideer – NSW

All Tegrideer products are independently wild harvested, leading to natural variations in cut size and shape due to seasonal conditions, gender, and age of the animal, enhancing their unique appeal. Items are vacuum sealed on-site and supplied frozen for locations outside Sydney, with fresh options available within the city. Please allow a lead time of 2-3 weeks for deliveries to remote areas.



Product	Wholesale
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Whole or Half animal options

Whole carcass 19-21kg avg: Fresh (Sydney Only)

Whole carcass

Boxed, Primal / muscle cuts, All areas

Half carcass * (11-13kgs)

Boxed, Primal / muscle cuts, All areas

Whole Muscles or Cuts

The following can be ordered in any quantity, provided carton total equals 10kg minimum (15kg max per carton):

Product	PPK	Product	PPK
Strip loin		Diced	
Belly Breast		Legs Bone in (whole)	
Shoulder, Bone in (whole)		Mince	
Trim		Leg Shoulder, boneless	



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 Products

Product	Size per unit	PPK
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) <i>Single units available alongside other Fair Game products</i>

Tegrideer Wild Game Products

Product	Size per unit	PPK
Goat: curry sausage		
Venison: Honey, mint, rosemary		
Kangaroo: Lemon Myrtle & Pepper Berry		

Sommerlad Heritage Chicken Products

Product	Size per unit	PPK
Sommerlad Heritage chicken: Handmade sausages (GF) 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 <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



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 \$37.00 + 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.