

Wholesale restaurant favourites with an *ethical twist*

Hand Sourced is a one-of-a-kind, grass-roots level niche 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 currently 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,' 'regeneratively farmed' or 'pasture raised'. The purchase of those animals can still support large-scale production of intensively bred stock. You need to consider the **breeds**, and **where the breeding occurs**, to support an ethical change.

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.

If you would like to all products available to you as a Public Wholesale customer, please email me on shirley@handsourced.com.au. I am much more than pretty pictures!



Wild Meats

Preserving the Land: 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.

Most wild game available to the Australian market is hunted and shot by large groups of hunters invested in producing maximum yield.

Our wild game animals are typically hand harvested 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.

- Award winning
- Hand shot, finished and packed on the land.

“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

Shukaku Wild Game Pricelist: Public Wholesale 2025-26

Please note: All products have been harvested individually by hand, not by bulk teams. Natural variations in cut size and shape due to seasonal conditions, gender, and age of the animal. 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.

Ordering Information:

Carton Sizes:

- MOQ per carton: **12-15kg**
- Can be ordered as one product (e.g., all tenderloin; or mixed and matched to create a **12-15 kg carton.**)
- Goat, rabbit and venison can be mixed or combined in a single carton
- For supply of offal; ears, tails, pizzles; or to access discounted whole bodies and sides, please contact me directly.

All bags are vacuum sealed double strength.

Venison: Chital and Fallow

Product	Product notes	PPK	Amount Required, requests
<u>Raw Product:</u>			
Rump (steaks) <i>Ideal for quick cooking, these steaks are best served pink and rested before slicing</i>	<i>Order by the kg</i>	\$30.99kg	
Rump (roast) <i>A fine-grained, tender roast with a deep, clean flavour. Best suited to slow roasting or gentle oven cooking. Slice thinly and serve warm or cold.</i>	<i>Order per kg</i>	\$31.99kg	
Leg Steaks (porterhouse)	<i>Order per kg</i>	\$30.99kg	
Backstrap <i>Exceptionally tender and delicately flavoured. A premium cut, ideal for searing or roasting whole. Slice across the grain to serve.</i>	<i>Order per kg or by portion</i>	\$64.99kg	
Tenderloin <i>The softest of all venison cuts. Mild, buttery, and best cooked quickly to retain juiciness. A beautiful centrepiece for lighter dishes.</i>	<i>Order per kg</i>	\$64.99kg	
Loin Chops <i>Best suited to pan or barbecue. Serve simply with seasonal greens or a fresh herb butter.</i>	<i>Order per kg</i>	\$49.99kg	
Shoulder, bone in <i>Deep flavour and natural richness. Best suited to slow roasting or braising until the meat falls easily from the bone. Perfect for shared meals.</i>	<i>Order per portion or per kg</i>	\$24.99kg	
Shoulder, boneless	<i>Order per portion or per kg</i>	\$29.99kg	
Shanks <i>Best slow-cooked until the meat melts from the bone. Perfect with red wine and root vegetables.</i>	<i>Order per portion or per kg</i>	\$31.99kg	
Minced, premium <i>Finely textured and lean, with a mild wild flavour. Perfect for burgers, meatballs, or any dish calling for premium mince.</i>	<i>Request 500g or 1kg packs, order by the kg</i>	\$31.99kg	
Neck: Whole, or Chops	<i>Specify whole or chops, order by the kg</i>	\$29.99kg	
Breast <i>A well-marbled cut suited to slow roasting or smoking.</i>	<i>Specify rolled; or flat, order by the kg</i>	\$29.99kg	
Cutlet Rack <i>Elegant and tender. Roast whole for a showpiece or cut into individual cutlets for quick cooking. Beautiful served simply with salt and herbs.</i>	<i>Order per portion or per kg</i>	\$54.99kg	
Rib Cutlets (ea)	<i>Order per kg</i>	\$ 5.00ea	
Forequarter chops	<i>Order per kg</i>	\$25.99kg	
Short Ribs <i>Beautifully marbled for flavour. Best cooked low and slow until tender. Serve with rich sauces or simple mashed potatoes.</i>	<i>Order per kg</i>	\$21.99kg	
Boneless Diced	<i>Request 500g or 1kg packs, order by the kg</i>	\$31.99kg	

Jerky Meat <i>Trimmed lean for drying or smoking. Perfect for making your own jerky or snack sticks at home.</i>	<i>Order per kg</i>	\$30.99kg	
Muscles: Topside, Silverside, Round <i>Lean, firm muscles ideal for roasting, slicing, or slow cooking. Topside is an exceptional cut and often used in place of backstrap in restaurants.</i>	<i>Order per kg</i>	\$29.99kg	
Stewing pieces, mixed	<i>Order per kg</i>	\$19.99kg	

Ready to Cook Product

Sausages: <i>Wild Venison, fennel and garlic Wild Venison and Maple Bacon Wild Venison and Caramelised Onion Wild Venison with Jalapeño and Cheese. Wild Venison, honey, mint, rosemary Wild Venison Bolognese</i>	<i>Order Per 500g</i>	\$25.99kg	
Schnitzels (crap free) <i>Crisp and aromatic with a savoury crumb. Tender venison inside, golden coating outside. Ready for a quick fry or oven bake.</i> <i>Ing: White Bread Crumb, Garlic, Parsley, & Parmesan (all with egg wash)</i>	<i>Order Per 250g</i>	\$35.99kg	
Riblets (bites) <i>Marinated venison bites – bar snacks. Tender morsels pre-marinated for convenience. Great for quick pan cooking or skewers. Ideal for grazing plates.</i>	<i>Order Per 250g</i>	\$19.990kg	
Kebabs	<i>Order Per 500g</i>	\$52.99kg	
Kebabs (ea)	<i>Order per portion or per kg</i>	\$4.50	
Gourmet Burger Mince <i>Specially blended for rich, juicy burgers. Holds shape beautifully and cooks evenly. A versatile base for home-made patties.</i>	<i>Order Per 500g</i>	\$21.99kg	
Gourmet Burger Patties <i>Pre-formed and ready to cook. Lean yet tender, with a full, clean flavour.</i>	<i>Order per kg (10)</i>	\$24.99kg	

Wild Rabbit

Product	Product notes	PPK	Amount Required, requests
Raw Product:			
Whole <i>Lean and tender, with a delicate flavour. Perfect for slow roasting, braising, or stuffing for a hearty meal. Cook gently to keep the meat moist</i>	<i>900-1.2kg ea, MOQ 10 units Min, 15 units max per carton</i>	\$36.00ea	

Wild Goat (multi species)

Product	Product notes	PPK	Amount Required, requests
Raw Product:			
Curry Portions (diced on bone) <i>Ready for slow cooking, curries, or casseroles.</i>	<i>Order per kg</i>	\$19.99kg	
Diced, boneless	<i>Order per kg</i>	\$23.99kg	
Loin <i>Tender and versatile. Best cooked quickly or gently roasted. Slice across the grain for maximum tenderness.</i>	<i>Order per kg</i>	\$59.99kg	
Cutlets	<i>Order per kg</i>	\$54.99kg	
Loin Chops	<i>Order per kg</i>	\$49.99kg	

Cutlet Rack	<i>Order per portion or per kg</i>	\$53.99kg	
Leg, bone in <i>Full of flavour, this cut is great for slow roasting or braising. Meat pulls easily from the bone once cooked.</i>	<i>Order per portion or per kg</i>	\$21.99kg	
Leg, boneless	<i>Order per portion or per kg</i>	\$24.99kg	
Leg Chops	<i>Order per kg</i>	\$24.99kg	
Rump (muscle)	<i>Order per kg</i>	\$30.99kg	
Osso Bucco	<i>Order per kg</i>	\$21.99kg	
Shanks	<i>Order per portion or per kg</i>	\$20.99kg	
Shoulder, bone in <i>Full of flavour and ideal for slow roasting or braising. Meat becomes beautifully tender over low heat.</i>	<i>Order per portion or per kg</i>	\$22.99kg	
Shoulder, boneless	<i>Order per portion or per kg</i>	\$26.99kg	
Forequarter Chops	<i>Order per kg</i>	\$24.99kg	
Breast	<i>Order per portion or per kg</i>	\$21.99kg	
Neck – whole, chops	<i>Order per kg</i>	\$16.99kg	
<u>Ready to Cook Product</u>			
Sausages: <i>Wild Goat Curry</i>	Per 500g	\$25.99kg	

How to get your order to me:

You can either print and scan the order form above, with your quantities and requests included, or simply send me an email. Please include your order number (beginning with **W**) and let me know the contents of your preferred carton(s).

I'll always come back to you with suggestions to help you get the best value for your order, and I'll confirm how your quantities work out.

[Order Form](#)

Customer Name:

Email Address:

Order Number (#W):



Ordering and *deliveries*

Orders can be placed via the website www.handsourced.com.au

24 hours a day, 7 days a week.

Customised orders – email me.

Metro deliveries arrive Monday-Friday 8am-6pm.

Weekend or 12.00am-07:00 am deliveries can be arranged by request.

Please read and understand the [delivery details for all home deliveries](#)

**Contact Shirley with any
questions on how to get the best
value on your wholesale
purchases**

We use a logistics company for deliveries.

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.

SA | VIC | NSW | ACT | QLD | WA | TAS | NT Delivery up to 2 cartons

- Metro delivery \$37.50 + GST (\$5.00 per carton thereafter)
- Rural delivery \$55.00 + GST (\$7.5 per carton thereafter)
- Check the delivery page for information.
- *Please note some products will show additional **farm delivery** costs, these may be proportioned to your overall delivery.*

Deposits are required for all orders with all balances due before or at the time of delivery.

Item pricing in this catalogue is for public wholesale members only

Products are sold in line with our [terms and conditions](#) and [delivery terms](#).

Produce is sold by final weight unless otherwise listed.



0419714274

orders@handsourced.com.au

handsourced.com.au

Facebook & Instagram
[@handsourced](#)

Reading this online? Follow the hyperlinks to...

[Meet the producers](#)

[See how we work](#)

[Find delivery areas](#)

[Sign up for our Newsletter](#)

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.