



# 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.

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](mailto: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 2026

**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.**)
- 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
<b>Raw Product:</b>			
<b>Rump (steaks)</b> <i>Ideal for quick cooking, these steaks are best served pink and rested before slicing</i>	<i>Order by the kg</i>	\$30.99kg	
<b>Rump (roast)</b> <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	
<b>Leg Steaks (porterhouse)</b>	<i>Order per kg</i>	\$30.99kg	
<b>Backstrap</b> <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	
<b>Tenderloin</b> <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	
<b>Loin Chops</b> <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	
<b>Shoulder, bone in</b> <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	
<b>Shoulder, boneless</b>	<i>Order per portion or per kg</i>	\$29.99kg	
<b>Shanks</b> <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	
<b>Minced, premium</b> <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	
<b>Neck: Whole, or Chops</b>	<i>Specify whole or chops, order by the kg</i>	\$29.99kg	
<b>Breast</b> <i>A well-marbled cut suited to slow roasting or smoking.</i>	<i>Specify rolled; or flat, order by the kg</i>	\$29.99kg	
<b>Cutlet Rack</b> <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	
<b>Rib Cutlets (ea)</b>	<i>Order per kg</i>	\$ 5.00ea	
<b>Forequarter chops</b>	<i>Order per kg</i>	\$25.99kg	
<b>Short Ribs</b> <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	

<b>Boneless Diced</b>	<i>Request 500g or 1kg packs, order by the kg</i>	\$31.99kg	
<b>Jerky Meat</b> <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	
<b>Muscles: Topside, Silverside, Round</b> <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	
<b>Stewing pieces, mixed</b>	<i>Order per kg</i>	\$19.99kg	

### **Ready to Cook Product**

<b>Schnitzels (crap free)</b> <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, &amp; Parmesan (all with egg wash)</i>	<i>Order Per 250g</i>	\$35.99kg	
<b>Riblets (bites)</b> <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	
<b>Kebabs</b>	<i>Order Per 500g</i>	\$52.99kg	
<b>Kebabs (ea)</b>	<i>Order per portion or per kg</i>	\$4.50	
<b>Gourmet Burger Mince</b> <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	
<b>Gourmet Burger Patties</b> <i>Pre-formed and ready to cook. Lean yet tender, with a full, clean flavour.</i>	<i>Order per kg (10)</i>	\$24.99kg	

### **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](http://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 \$40.00 + GST (\$15.00 per carton thereafter)
- Rural delivery \$55.00 + GST (\$17.5 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.



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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.*