



Carvery Classics

- ✓ **Slash Your Overhead Costs**
- ✓ **Just Heat & Serve in 1 Hour**
- ✓ **100% Pure, 100% Aussie**
- ✓ **Consistently Tender & Juicy**
- ✓ **Long 12 Weeks Shelf Life**



WATCH NOW



Beef Blade Carvery

103

Designed for pubs, clubs, bistros and caterers, this consistently tender roast beef comes 70% cooked to save you hours - just finish off in the oven.

4 kg per piece approx.



Lamb Leg Carvery

205

With the same target market in mind our tunnel boned lamb leg has been sous vide slow-cooked for up to 22 hours - 1 hour in oven to reheat. Done!

2.5 kg per piece approx.



Pork Leg Carvery

311

With skin-on for generous servings of crackling boneless half leg pork carvery is the perfect combo of tenderness, juiciness and crunch - a superstar roast!

3 kg per piece approx.