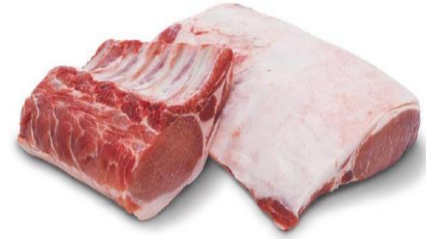


KUROBUTA PORK (BLACK PIG)

Rich River Berkshire Kurobuta Pork is definitely the next product you must try, with its fantastic mouth watering flavours, you will find it hard to eat any other pork. This product is full of moisture and a joy to eat, which is a credit to the excellent farming location just on the New South Wales and Victorian border.

- *Hormone free**
- *Range reared**
- *Grain fed**



Available Fresh - Order by Monday 11.00am for Tuesday or Wednesday delivery or pickup.

| | | | | | |
|--------|---------------------------------------|-------------------|--|----------|--------|
| PRRT | Pork Tenderloin / Eye fillet Skin off | 1.0kg pkts | | \$ 29.50 | per kg |
| PRRL | Pork Short Loin Skin on Boneless | 1.5 - 2kg pce | | \$ 29.50 | per kg |
| PRRLS | Pork Short Loin Skin off Boneless | 1.5 - 2kg pce | | \$ 31.50 | per kg |
| PRRR | Pork Rack 10 point Skin on or off | 2.5 - 4.0kg pce | | \$ 31.50 | per kg |
| PRRSR | Pork Rolled Scotch Roast Skin on | 2.5 - 4.0kg pce | | \$ 24.50 | per kg |
| PRRS | Pork Scotch Fillet Skin off | 1.5 - 2.0kg pce | | \$ 24.50 | per kg |
| PRRB | Pork Belly Skin on Bone In | 2.0kg - 5.0kg pce | | \$ 21.00 | per kg |
| PRRBL | Pork Belly Skin on Boneless | 2.0kg - 5.0kg pce | | \$ 23.50 | per kg |
| PRRLEG | Pork Leg Rump Roast Skin on | 1.5 - 2.5kg pce | | \$ 21.00 | per kg |
| PRRSB | Pork Shoulder Roast Skin off | 2.5 - 4.0kg pce | | \$ 21.00 | per kg |

SUCKLING PIG - LAMB - GOAT

Marchetti Bros are the fine producers of these fantastic products. All suckling pigs, lambs, goats are just that 'suckling'. All products are grown on their mothers milk and even when weaned, grow up on a diet of pure crushed wheat, barley and cow's milk. The cows are milked daily just for these products! They are usually processed at 6 - 10 weeks old for the spit trade, but can be grown to particular customers demands. All products are grown naturally in open range huts and farrowing huts with nothing used to enhance their growth or performance. These products are farmed in Echuca, Victoria.

Restaurant

| | | | | | |
|---------|----------------------|-------------------|--|-----------|------|
| PSPT3 | Suckling / Spit Pigs | 2 - 3kg carcass | | \$ 170.00 | each |
| PSPT5 | Suckling / Spit Pigs | 4 - 5kg carcass | | \$ 200.00 | each |
| PSPT9 | Suckling / Spit Pigs | 6 - 9kg carcass | | \$ 245.00 | each |
| PSPT12 | Spit Pigs | 10 - 12kg carcass | | \$ 280.00 | each |
| PSPT15 | Spit Pigs | 13 - 15kg carcass | | \$ 300.00 | each |
| PSPT20 | Spit Pigs | 16 - 20kg carcass | | \$ 320.00 | each |
| PSPT20+ | Spit Pigs | 20+kg carcass | | \$ 340.00 | each |
| LSPT9 | Suckling Lamb | 6 - 9kg carcass | | \$ 245.00 | each |
| GSPT9 | Suckling Goat | 6 - 9kg carcass | | \$ 245.00 | each |