

Welcome to edition 1 of "The Sauce"

Sepia International are pleased to welcome you to our new monthly newsletter "The Sauce". It is our aim to provide an informative and entertaining insight into the world of foodservice, keeping you updated with market trends and introducing you to new graziers, boutique Australian producers and manufacturers.

This month we introduce our most recent Sepia International team member Alan Stone, who has stepped into the role of Culinary Advisor. Alan has hit the ground running sourcing additional award winning beef producers and launching the Loomas cake range. You can learn more about Alan, Loomas and our new pastoral partners Jacks Creek and Sir Harry in this issue.

We spend 10 minutes with Melbourne chef/restauranteur & James Beard Award nominee Andreas Papadakis on the eve of opening his 5th Melbourne restaurant "Harriot". Andreas is well renowned: with the legendary chef Marco Pierre White not only endorsing Andreas' ability but also regularly frequenting the flagship restaurant "Tipo 00" when visiting Melbourne.

Those of you familiar with our Sepia International logo might have noticed the new "Source, Select, Supply" tagline under our branding. We believe this reinforces our commitment to continually sourcing the best possible producers, selecting high quality products then supplying your requirements. Providing you with a bespoke service to deliver memorable guest experiences.

Over the coming months Sepia are looking to introduce a boutique range of coffee from Australia's finest independent coffee roastery. Also keep an eye out for the launch of award winning gins and vodkas from Ballarat boutique distillery, Grainery Lane. While in Ballarat we managed to discover Auntie Jacks, a wonderful micro brewery producing a range of very unique and drinkable warm climate beers, which may interest you.

Let us tell your stories or include your comments and answer your questions here in "The Sauce"

Miranda Priestley - Editor

email: thesauce@sepia.com.au

Landline current Australian market trends

This is your monthly round up of what's happening in Australian paddocks and pastures.

Beef

The Australian beef cattle market is currently experiencing a period of stabilization after a year of fluctuating prices and supply. While some areas have seen a slight easing of prices due to increased supply, particularly in the north, prices are generally expected to rise in the coming months as southern supplies tighten now we are in winter. Increased processor buying activity in northern markets is also expected to influence price trends.

There is currently some good commodity beef buys on Beef Tenderloin 1.8kg weight ranging, although high end TDR's are scarce. Southern region wagyu beef producers are reporting some high marble score cattle coming through processing. As prices increase through the Australian winter, specialist steak chef, Jake Furst is suggesting a move towards more value for money richer tasting cuts including rump cap, rostbif, tri tip, hanger and chuck tender all of which offer superb, tender mouth feel and a full flavour experience. Ask the Sepia team for more information on these great value cuts.

Lamb

Even though drought conditions in the south west Victorian grazing regions has eased it is too late to have an impact on the current lamb pricing. June has seen the highest ever recorded price for whole lambs and the price is expected to go higher. There will be no easing in the cost of lamb until at least November but more likely early 2026.

Most Australian restaurants have moved to secondary lamb cuts on their menus with a view to moving away from lamb until the pricing eases when supply is back to capacity.

The lamb chart based on carcass weight shows a 31% increase on this time last year.

	cents/kg (cwt)	Last Week	Last Year
LIGHT LAMB	928c	▲ 47c	▲ 313c
TRADE LAMB	1,050c	▲ 76c	▲ 334c
HEAVY LAMB	1,042c	▲ 69c	▲ 333c
MUTTON	668c	▲ 34c	▲ 286c

Exclusive to

The Sauce

Loomas gourmet cakes, tarts and macarons, exceptional quality you can see and taste

Sepia International are pleased to announce that we are the exclusive international supply partner for Loomas Cakes.

Former Shangri-La Hotel and Croquebouché Patisserie chef Ibrahim Khatib along with his software engineer brother Michael decided to fulfill their childhood dream of going into business together. So in 2012 they left their jobs and set up a small cake manufacturing facility in Sydney, signalling the birth of Loomas Cakes.

Within 9 years Loomas Cakes was recognised as Australia's best manufacturer of high quality cakes, tarts & macarons. In 2021 the Khatib brothers moved into a purpose-built, state-of-the-art cake production facility with the aim of taking their superbly produced products to the world. Loomas products are produced packed and then rapid blast frozen to lock in freshness and flavour. This technique ensures the product maintains quality and integrity, delivering a discernible fresh taste and feel with good shelf life.

Loomas can provide portioned or whole cakes. The portions allow great flexibility for café display, centre of plate dessert options or a show stopper on a dessert buffet.

Loomas tart range is the perfect single portion whilst the beautifully hand crafted macarons are the ideal two bite gluten free treat for any occasion. Loomas is Simply Decadent!



Perfect!
Quality sweet treats to savour with a pot of tea or cup of coffee.
Loomas cakes are halal certified.

Ask us about Sir Harry Wagyu and provide your guests with an unparalleled dining experience



ESTD 2022

Our distinguished environment and unparalleled raising method produce the finest quality wagyu beef for discerning global consumers



01

Fully shedded
Australian
family owned

reducing stress on cattle
for better quality meat
100% dedicated to branded
wagyu beef supply chain

02

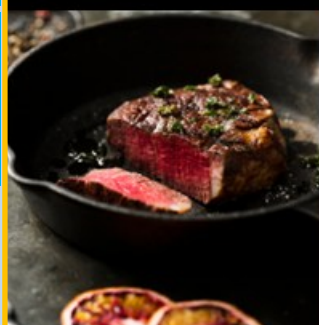
Citrus peel
added to ration

lowering fat melting point,
healthier fat composition
and richer flavour

03

Environmental
& local business
sustainability

re-purposing citrus
industry 'waste'
reduced effluent run-off



ATTRIBUTES

- F1 - F4
- EST243 + EST1265
- Grade: MBS 2-3, 4-5, 6-7, 8-9 and 9+
- Harvesting: 450 head per month
- Halal Certified
- No requirement to buy full sets
- Improved tenderness and marbling

Meet our Culinary Advisor, Alan Stone

Sepia International would like to introduce our new Culinary Advisor, Alan Stone.

Alan comes to Sepia with over 35 years of hospitality and foodservice experience including behind the stove, business owner, company director, business development and managing large foodservice operations in Melbourne Australia.

Commencing his working career at the iconic Sheraton Wentworth Hotel in Sydney (now Sofitel Wentworth), Alan worked his way up from apprentice to Chef de Cuisine of the Club Grill Room where the focus was on high end quality Australian beef.

After 8 years with Sheraton Alan moved onto P&O Cruise Lines rising to Executive Sous Chef on the Fairstar.

A stint in New York City in some of that city's best restaurants of the day, was followed by a Cuisine Consultancy role in the lead up to the Sydney 2000 Olympic Games. Another move back to New York running a large production kitchen, provedoring Cruise Liners & Airlines, until the call of family drew him back to Australia finally settling in Melbourne.



Over the last 20 years in Melbourne Alan has proven himself as one of that city's foremost food professionals. As a Chef / Business Owner Alan was at the forefront of the evolution of the "Gastro Pub" at the Terminus Hotel, which was acclaimed by fellow Chefs and critics alike and mimicked by many Hotel owners over the last 20 years.

Alan was appointed as Executive Chef / Culinary Director for Commercial Caterer, Artistic Catering overseeing multiple venues including Sports Stadiums, Arts Centres, Function Centres, Industrial Sites and Offsite Venues with operations in Victoria, Canberra and New South Wales.

A move into the Directorship and COO of the Family Contract Catering business combined with a career change into Wholesale Foodservice Distribution firstly with Senselle and then multinational behemoth Bidfood in various roles from Business Development, Meat and Alcohol Category Manager and General Management. Over the journey Alan has established long term ongoing relationships with some of Australia's finest Chef/Restaurateurs, including Shannon Bennett, Shane Delia, Peter Wright, Frank Camorra, Andreas Papadakis, Charles Cortbawi, Andy Harmer, Corey Campbell, Andy Hearnden (Andy Cooks) & international superstars Michelin Starred Sam Aisbett (White Grass & Akuna), Dave Pynt (Burnt Ends), and long-term friend and Avant Garde maverick, Ryan Clift (Tippling Club & The Cave).

Alan has a reputation of being able to source almost everything a Chef requires, this is why he is considered the Chefs first point of call, and a magnet to boutique producers and manufacturers who wish to have their product showcased in the finest hospitality venues. Consequently, Alan has direct contact with Australia's finest growers, producers and manufacturers from meat, dairy, pâtisserie, brewers /distillers, coffee roasters, smallgoods even kitchen equipment, table and glass ware, Chefs knives & kitchen uniforms. You require it, Sepia and Alan will find it for you!

Alan is looking forward to expanding the range of high end and boutique Australian produce available in the Sepia portfolio and will be spending plenty of time in the Maldives with new and established Sepia customers during monthly visits. Alan is also planning regular online meetings and training sessions in the near future for customers to engage in.

From your kitchen to coffee counter, bar or front of house needs, reach out to Alan and the Sepia International team to provide quality products and solutions to enhance the memorable experience of your guests.

Contact Alan alan@sepia.com.au to discuss your needs or arrange a visit.

William Thacker – contributing writer

10 Minutes with the Chef, Andreas Papadakis, James Beard Award Nominee

I had the privilege of being your first customer at Tipo 00 almost 11 years ago. It must have been a scary few weeks for yourself and partners Luke & Alberto waiting for that all important first review for the necessary kudos required to drive patronage.

Yes, the first few weeks we were struggling to get numbers through the doors. We knew we had an excellent product it was also the start of summer so we just thought if we hang on and stick to our principles it will happen. Broadsheet was the first to come in and review us and from there one after another the positive reviews started to filter out and the numbers steadily grew. After about 6 months, we really started to see some really encouraging numbers this continued to grow and has been steady for the past 11 years (except the covid interruption of course). The brand is still strong, in some ways it is now at its peak. We continually fine-tune the offer without wavering too far from what we are known for.

Here we are sitting in your fifth Melbourne restaurant Harriot, tell us about the evolution of this journey, and the move away from the successful Italian formula.

I have always enjoyed the way the British interpret French Cuisine & London is the home of some of the finest new-wave French restaurants. They are technique driven: even to a level that surpasses many current restaurants in France. My partners at the Conferre Group and I were looking at providing young emerging talent with chance to do their thing and shine under our mentorship. So, we commenced a constructive collaboration with James Kelly, Harriot Head Chef, (ex Michelin-Starred Lyles in London and Chefs-Hatted, Embla in Melbourne). We also have sommelier Justin Howe who spent time with us at our Ilaria Osteria restaurant, we thought he would flourish working with James and he deserved the opportunity to head up a restaurant. Our foundations at Conferre Group are strong so it is a perfect opportunity to support the next generation in their transition to operating a restaurant. The food is a departure from our normal Italian roots however we have a team which understands the London French restaurant ethos and the marriage with local Victorian produce so I am confident that Harriot will achieve its own place in the Melbourne dining scene.

Everyone who has a passion for food always has a childhood memory that lights the fire, tell us about yours.

I grew up in Crete surrounded by fresh produce. My family kept chickens and rabbits which we would slaughter and eat or trade with neighbours who kept goats and ducks. Every family also grew fruit, vegetables, olives and grapes. So healthy food, the preparation of food and sharing a meal with family, friends and loved ones is something very natural from my early years. At home we produced our own wine with us kids crushing grapes underfoot in the bathtub every August. It was fun and looking back that crushing of the grapes was my first experience creating a product from fresh seasonal produce. It is almost a DNA marker for who I am today. Dad still presses 60 to 80 litres of olive oil every year from his own grove and always sends me 15 litres for home. I reckon you got a bottle off me one year for Xmas? *(I did it was delightful, unfortunately it didn't last long)*

You earned your stripes in some of the great restaurants of Paris, how did that journey start?

I was studying to be an architect and took work in restaurant kitchens when I was around 16 years old, to make a little money.



I became hooked on the high pressure fast paced kitchen environment very quickly. After a few years I walked away from my studies and enrolled at a culinary school, and started to take my passion for cooking, seriously. I took some time to travel through Europe in my 20's to the UK and Italy, I landed in Paris without speaking a word of French and secured a job in a Michelin restaurant where I stayed for 12 months honing my skills and learning the language. Next was a big step up to the 3 Michelin Starred Espadon the signature restaurant of the Ritz Hotel Paris. This was a gastronomic temple of classic technique, with over 50 chefs in the kitchen serving a restaurant that only sat 50 guests. After 3 years at the Ritz the travel bug hit and I was off to New Zealand and then Australia where I landed a job at Vue De Monde which was the hot bed of kitchen talent in Australia at that time, Ryan Clift who went on to open Tippling Club in Singapore and The Cave in Bali was the head chef, and everyone in that brigade went on to bigger and better things, it was an amazing period. After

5 years with Vue De Monde I took time to travel and do some consultancy work augmented with the odd "Pop Up". From there it was a matter of working on my plan, which always revolved around opening a venue with the right partners.



10 Minutes with the Chef, Andreas Papadakis continued:

Your very first foray as an author seen your book “Tipo 00 the pasta book” nominated for the James Beard Award. You recently returned from the awards presentation in Chicago. The James Beards’ are the “Oscars” of the culinary world. It must have been a head scratcher when you were told you were nominated.



Yeah, I was like what am I doing here in the top 3 out of the 1000's of cookbooks released every year. The book documents 10 years of dishes from Tipo 00, we worked on how to adapt these recipes for the home cooks' kitchen, and the necessary substitution of ingredients that are different between continents. I wanted to make sure that I produced a serious cookbook that the home cook could also use and not a coffee table book with recipes that were beyond the capabilities of the reader. I think we got the book right as I receive loads of email from people who have cooked using the recipes in the book and there has not been any negatives. I enjoy reading the positive feedback and joy the book and recipes brings people.

Celebrated Chef Marco Pierre White is a regular at Tipo 00 and declared, “Tipo 00 is quite possibly the worlds best pasta bar”.

Marco is now a regular whenever he is in Melbourne. He is very particular with what he likes, Marco likes simple things elevated to a higher-level using technique and the best available produce. This is also the philosophy throughout the kitchens of all my restaurants even Figlia which is a pizza restaurant has refined every aspect from our 48 hour fermentation of the dough through to sauce and selected toppings, without over complicating the dish. I'm extremely fortunate that Marco offered to write the forward in



my cookbook, of course I was humbled and graciously accepted.

What are the chances of getting you to take time out and hopping over to the Maldives to run a pasta master class and maybe judge a pasta competition?

I honeymooned in Maldives and loved it. I would like to come over and do a pasta masterclass, judge a cookery competition, talk Australian produce. Maybe one of the resorts is looking for a signature fresh pasta restaurant which I am prepared to look at. I love scuba diving and the Maldives is awesome for it, so any chance to combine work and play is a positive.

Finally, once Harriot is officially open on June 30, and settled what are your plans moving forward?

We are putting together our plans to launch our first restaurant in Sydney; we have found a good space in Double Bay. I have a pasta pop up in Bali, which will give me a chance to catch up with our mutual friend and super chef Ryan Clift. Then my publisher wants to do an actual launch of the cookbook in the USA which will entail a few pop ups and bookshop appearances, throughout the US. But I have time to go to the Maldives if you want me there!

The Conferre Group is Andreas Papadakis, Luke Skidmore and Alberto Fava, they operate five unique restaurants in Melbourne Tipo 00, Ilaria Osteria, Figlia, Grana and now Harriot. The trio have their first Sydney venture located in Double Bay on the drawing board.

Anton Ego - Critique Gastronomique





Our Story

Jack's Creek is proud to be a family owned and operated Australian business run by the Warmoll family, who emigrated from Ireland in 1852. Upon arriving in Australia, the family travelled to the gold fields in Victoria and New South Wales (NSW) where they opened several butcher shops and later an animal hide store in Gunnedah, NSW.

In the late 1940's John Francis Warmoll (Jock), along with his wife Lola Mary Warmoll, started JF Warmoll & Co. This business was the beginning of their farming enterprise that still operates in the grain and pastoral industry today. The family purchased a sizable cropping and grazing property in Breeza on the fertile Liverpool Plains, with sons David and Phillip joining the business in the 1970's. Specific crop irrigation plans were tailored to maximise water use efficiency and they were then able to grow crops such as soybeans, cotton, and corn.

From the success of the mixed cropping, a cattle property was purchased in Willow Tree (NSW) called Big Jack's Creek. The property is situated on the beautiful Great Dividing Range, which is known for its temperate climate and reliable rainfall. For the next eight years, the family continued to build up a healthy cattle business breeding Black Angus. Then In 1991, brothers David and Phillip began crossing their Black Angus herd with the famous Tajima Wagyu Sires from the Hyogo Prefecture in Japan.

Jack's Creek has consistently been an award winner at the World Steak Challenge since 2012



Available Now
chilled or frozen

**Black Angus MB4+
D Rump
\$AUD26.00 kg FOB**

**Black Angus MB4+
Striploin
\$AUD43.00 kg FOB**

**Black Angus MB4+
Boneless Rib Eye (Cube Roll)
\$AUD61.00 kg FOB**



Jack's Creek stands at the forefront of Australian premium beef production, proudly holding multiple gold medals from the 'World's Best Steak' competition.

The Butchers Cut: This month we look at “Tri - Tip” full of flavour and easy to prepare

Tri tip is a triangular beef muscle located at the bottom of the sirloin, joining the lower rump and top of the flank.

Named after its triangular shape with a tapered “tip”, tri tip might just be one of the most flavourful cuts of meat that you’ve never heard of.

Often confused with brisket or picanha, tri tip is most popular in southern California, so you can be forgiven if you’ve never come across it before. It is also called a California cut, a bottom sirloin butt, a Newport steak, a Santa Maria steak or even referred to as a “poor man’s brisket”. But unlike brisket – which comes from the front of the cow, below the chuck – tri tip is actually considered a steak.

Tri tip dates back to early 19th century America, where it was a write-off and ground up to be used in hamburger meat. It wasn’t until the 1950s when Bob Schutz, the then-owner of Santa Maria Market, upon receiving an excess of hamburger meat, decided to prepare and eat it like a steak. The result was well received and the rest, as they say, is history.

How to prepare tri tip

Just like most beef cuts used for steak, you want to cut off any ragged ends and silver skin, trimming down the fat as much as possible. It’s worth leaving a little cap of fat on, but get rid of any thick chunks of fat so that you are left with a dressed, boneless, boomerang-shaped piece of meat, with a nice even fat layer across the top of the cut.

When it comes to seasoning, tri tip is incredibly versatile and takes well to both dry and wet rubs. As it’s a fairly thick cut, you want to season it aggressively with salt, pepper and your favourite spices. To help the seasoning stick, first rub it with a neutral oil rapeseed or sunflower perhaps then coat it in your preferred spice mix.

How to cook tri tip

Rich and meaty in flavour and low in fat, tri tip cooks like a tender steak but slices like a brisket – perfect for people who want to do a brisket-like cook up but don’t have the time. It can be smoked, barbecued, grilled or roasted, but it’s always best when cooked to a nice medium rare, before letting it rest and slicing.

After sealing to caramelise the beef, roast in a low oven at 275°F / 135°C for around 45 minutes, letting the meat cook evenly the whole way through. For best results when cooking, always use a meat thermometer. Insert the thermometer horizontally into the thickest part of the tri tip and aim for an internal temperature of 51°C–54°C. Remember that it’s triangular shape will mean that the tail or “tip” will be more done, while the centre will be slightly pinker.

Once you have achieved your desired cooking temperature, transfer the tri tip directly onto charcoal or onto a hot pan to give it a final sear on the outside.

Allow the meat to rest for 5–10 minutes before slicing.

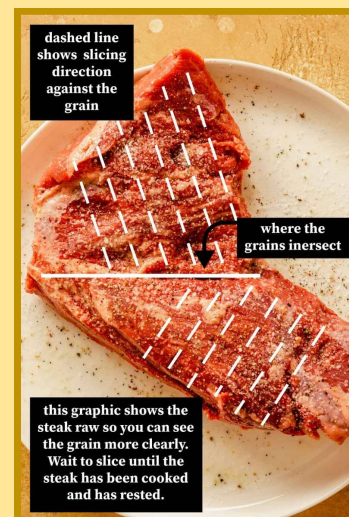
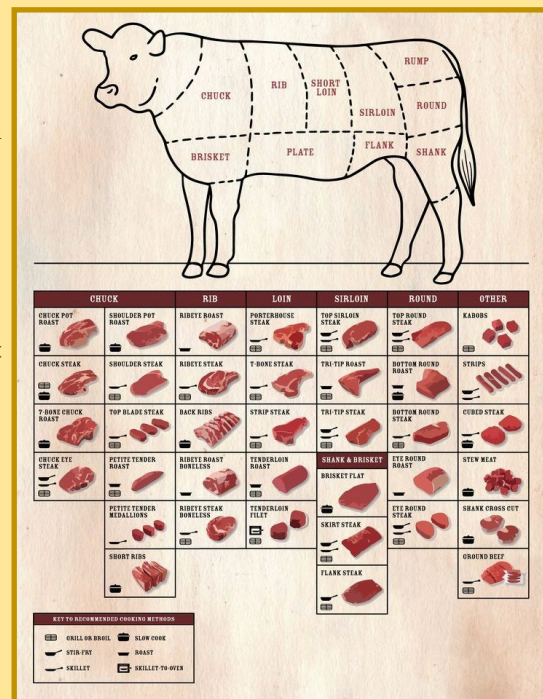
Alternatively sous vide the Tri-Tip at 60°C for 2 hours, slice steak portions of around 200g/250g then reverse sear to colour up the meat. Rest for 5 minutes, plate up, sauce and garnish and serve. If your preferred option is to smoke, put on your favourite rub and smoke at a low, medium heat for 3 to 4 hours or until the core temperature with a thermometer is around 62°C 70°C so the meat is still relatively pink inside.

A final tip for your tri tip

Take care when slicing your tri tip – an incorrect cut can take the meat from tender and juicy to slightly chewy. Tri tip has two distinct grain patterns: one vertical and one horizontal. For best results, cut the steak in half where the two grains intersect. Then slice each piece against the grain, to ensure you get the most tender slices of meat.

High marble score wagyu Tri-Tip is a wonderful option for discerning beef devotees, as the marbling producers a tender buttery finish to the beef while delivering a more rich complex depth of flavour than traditional primal cuts.

Popaul-Le Boucher



JULY SPECIAL OFFER

Quality Greenham Australian Beef

Tenderloins

Rib Eye Bone Out (Cube Roll)

Striploin

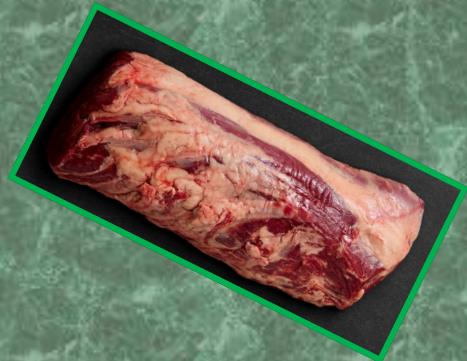


TENDERLOIN

Avg Weight 1.8kg

\$AUD41.00 Kg FOB

Price negotiable for purchases over 250KG



RIB EYE BONELESS (cube roll)

Avg Weight 3.1kg

\$AUD29.00 Kg FOB

Price negotiable for purchases over 250KG



STRIPLOIN

Avg Weight 3.6 kg

\$AUD23.00 Kg FOB

Price negotiable for purchases over 250KG

ALL STOCK IS SUPPLIED FROZEN WITH 22 MONTHS BEST BEFORE DATE

EST. G 1933

Greenham

PREMIUM AUSTRALIAN BEEF
FROM THE PRISTINE PASTURES
OF TASMANIA

TO PLACE ORDERS OR ENQUIRIES

PLEASE CONTACT THE SEPIA TEAM

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