

Are You Coming To Kurumba To Sample Some Of Australia's Finest Products?

It's September and that means the Fantastique Tradeshow at Kurumba is ready to roll. This year the Sepia International team will be on board for September 6 & 7 only with plenty of product on display and even some samples.

While the main attraction at the show will be the Michelin Star Chef Masterclasses and the Culinary Challenge pitting resort Chef against resort Chef in a battle royale for the massive \$US cash prize on offer, there is also plenty of opportunities to talk with some of the great producers from Europe and Australia who will have a bounty of wares to explore and inspire.

At Fantastique 2025, Sepia will also be launching a limited "curated" alcohol catalogue with a focus on Haselgrove Wines from the fertile vineyards of South Australia's McLaren Vale, these products are augmented with some very interesting spirits and liqueurs that skirt around broadline and top shelf, all offering a memorable drinking experience at a reasonable price point. Of course, "the *drink you have when you're not having a drink*" Lyres non alcoholic spirits, sparkling and RTD spritz will also be available to sample along with the Fever Tree range of premium tonics. All products will be available for you to taste, with a selection of easy to replicate non alcoholic cocktails also on show.

Your mini bar and in room need a spruce up? No problem we have an excellent selection of beverages and snack foods including Heylo vegan snacks in savoury and sweet options, Koko Black chocolates also makes a return, while proper crisps and funday low sugar sweets add "fun filled flair"

Cremorne St. Bakers can bring the Xmas spirit to every room, their superb hand made cookies packaged in a glass jar, are an absolute delight.

The show will also be the launch pad for 2025 guest Festive Hampers in a Luxe (with lots of in room eating options) and also the Gastronomer offering, which offers a smaller take home gift of the finest Australian products with a sprinkling from our friends across the ditch in New Zealand.

With Christmas / festive season almost upon us, Sepia has you covered with everything you need from baked goods including, puddings, cakes, tarts and gingerbread through to hams, turkeys and ducks. We can even arrange a real Xmas tree and the decorations to spruce up your reception area ready for this December, both living pine trees or an artificial tree you pack down and rejuvenate next festive season, are on offer.

Sepia has just partnered with Melbourne condiment and dressing manufacturer Woods. With a history spanning 4 decades Woods is now the choice of most discerning chefs Australia wide, for relishes, dressings and even natural whole egg or vegan mayonnaises. Woods shelf stable products come in a convenient 2.2kg bucket format that is easy to use and minimises exposure to bacteria once opened, the buckets are also ideal to recycle for storage or other purposes keeping waste to a minimum. Come and try Woods products at the Sepia International stand at Fantastique 2025

This year Sepia International will feature the finest Australian beef from 7 small herd independent graziers, all inter generational family farms who produce world class beef. From the budget conscious Greenham Grade A, through to Bass Straight British breed grass fed beef, The Wanderer free range barley fed, of course Jack's Creek Black Angus grain fed, a multiple award winner for many years at the *World Steak Challenge*, the unique citrus fed Sir Harry F3 wagyu MB9+ and finally the cold rugged Great Southern Ocean is the home of Robbins Island full blood wagyu. Each producer has been carefully selected for their individuality, terroir, feed programs and a diversity of breeds, delivering a wide variety of flavour profile, mouth feel, marbling and of course price points to suit any outlet. Plenty of tastings and sampling at the show with Popaul our resident Boucher selecting some obscure cuts that we will prepare several ways, this will allow you to serve a high end product at a budget price point.

Finally Sepia are proud to welcome Mount Zero into our rapidly expanding portfolio of Australian family owned and operated producers. Mount Zero are renowned for their quality olive oils, olives and the unique Pink Lake salt along with condiments grains and pulses.

William Thacker - Contributing Writer



Come and sample the range at Fantastique 2025 exclusive to Sepia International

Welcome to edition 3 of "The Sauce"

Wow another month has flown by, and we are now in September, which means the Fantastique tradeshow at Kurumba is just around the corner. Make sure you are registered for this much anticipated annual event.

I know the team at Sepia International have a mammoth task ahead to bring the stand to fruition, with yours truly bringing all my "runway" experience to the fore to deliver an incredible guest experience for all you resort "decision makers". Sepia International will have it all covered with everything you require from kitchen, to mini bar, FOH service equipment, wine, coffee, festive season hampers and the launch of our Xmas catalogue. Even I'm out of breath writing about it, however my mouth is absolutely salivating in anticipation of the great Australian beef offering with no less than 6 graziers on show, providing an option for everyone, make sure you drop in and indulge in the pure pleasure of some of the worlds finest beef. There will also be some amazing show specials on offer. So have your Procurement Manager on hand, to negotiate and issue the purchase orders, to serve your guests the best.

Jake Furst our featured Chef in the August edition of "The Sauce" has already secured 2 guest spots with canny resort GM's quick to spot talent and opportunity. Jake will be heading up in November for a 1 week outlet take over with no less than 12 steak options on a tasting menu, along with guest interaction, with cooking classes and tutorials. Jake is then returning in February to work with the Executive Chef and Culinary Director of another resort to transform a tired outlet into a "New York Grill Room" offering around 18 beef options along with lamb and fish served on the bone, from the wood fired grill.

While we are on the matter of featured Chefs' this month Columbian Maestro of modern Middle Eastern & Ottoman cuisine Dan Giraldo from the Delia Group which includes the flagship Maha restaurant takes some time to speak with our resident critic Anton Ego.

Mid September will see William Thacker heading to Europe for his annual assignment for "Horse & Hound" while he is in Europe he will be catching up with the 3 star Roca Brothers in Girona for a feature in Octobers magazine. Popaul is also heading back to France to catch up with his favourite boucher Bernard Guasch of the legendary Guasch Viandes in Perpignan, so look out for our October edition with a few titbits from the Catalans region of Europe to tempt your minds and palates.

Meanwhile Anton Ego is heading to Bali for some sun, surf and fine dining at The Cave while trying to convince enigmatic Chef/Restaurateur Ryan Clift to grant us an interview.

I look forward to meeting you all at Fantastique 2025 at Kurumba, remember the Sepia team will be on deck September 6 and 7 only.

"That's All"

Miranda Priestly-Contributing Editor

thesauce@sepia.com.au

Introducing Pure Black Wagyu

Sepia International are proud to announce our exclusive partnership with Pure Black Wagyu the newest kid on the block from Southern Australia from the Greenham Family.

THE PERFECT BALANCE OF GENETICS

Pure Black Wagyu represents the perfect balance of tradition and innovation, with a genetic lineage tracing back to Japan and a cross-breeding program designed to produce an F1 Wagyu product.

This carefully crafted balance of genetics results in consistent marbling, flavour, and tenderness. Through careful selection and collaboration with our trusted farmers, we've achieved a Wagyu product that delivers richness, depth, and superior eating quality in every cut.

CRAFTED BY SOUTHERN AUSTRALIAN ELEMENTS

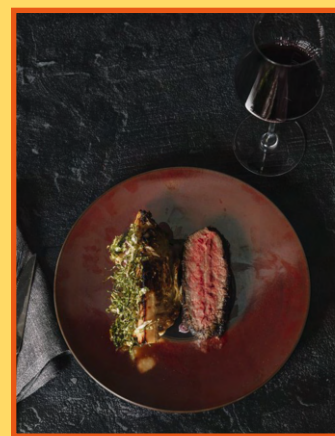
Pure Black Wagyu F1 cattle are raised in the optimal conditions of Southern Australia, where nutrient-rich soils, consistent rainfall, and a mild climate create the perfect setting for the cattle's development.

Grazing regions such as Tasmania, Gippsland, and the Limestone Coast provide the ultimate environment for the natural growth and development of the cattle before they begin their barley feeding.

This ideal environment enriches the meat's flavour and quality, resulting in a consistently premium Australian Wagyu product.

COME AND TASTE THE QUALITY AT KURUMBA

Sepia International will be launching Pure Black Wagyu, September at Fantastique Trade Show Kurumba. Make sure you book in to come and sample this unique product. Launch Pricing Specials at the Tradeshow mean savings of 25% off the normal price on all cuts.



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15 Minutes with The Chef, Daniel Giraldo Executive Chef Delia Group, Maha.

You have been at the cutting edge of Middle Eastern inspired cuisine for over 11 years with Shane Delia. How has the creative process evolved over the journey?

I've been with Shane for a long time now, in the beginning, obviously the food and direction was driven by Shane as I didn't really have any experience in the subtlety of Middle Eastern inspired food other than what I had tasted in traditional Turkish and Lebanese type places.

But obviously over this long journey Shane, and I have worked together to create dishes that riff on Middle Eastern flavours, because it's the thing that defines us both as Chefs it also defines Maha. I think the best way to describe the food that we do here at Maha, it's unrestricted and very Melbourne, where we use inspiration from the flavours of the Middle East and then adapt the interpretation of those flavours.

Over the years, our experiences of the Australian market and the cultures of the Middle East, encountered on our travels has expanded the repertoire. Shane has extensively travelled through the Middle East, and I've travelled to Turkey and Lebanon primarily for research, every trip we uncover something we can reimagine, whether it is from a high end restaurant or traditional street food vendors, inspiration is everywhere.

At Maha we don't try and replicate classic Middle Eastern dishes that are steeped in tradition. Instead, we take the flavours and core ingredients and importantly the deft use of spice. We reinterpret the dish in a loose homage based primarily on the flavour profiles.

You are never going to compete going head-to-head with someone's mum on a classic dish that has been passed down through generations. What's the point of even trying to embellish a time-honoured dish, the skill is in taking those flavours and creating something for the present and the environment you are in.

We do have a couple of touch points of tradition in the restaurant, based around the really beautiful flavours of spices, nuts, dried fruits and pulses running through our cuisine, we also weave in the tradition of sharing plates of food, it is a common thread of the Maha philosophy.

What were the food influences in your life? You were born in Columbia and migrated through a few countries before settling in Australia. What was the light bulb moment to dedicate your life to the kitchen and what was your culinary background before the move to Australia?

So, I don't have the sob story that some Melbourne chefs have. I wasn't swinging off Grandma's apron in the kitchen. I certainly don't have that hipster tattooed Chef thing going on either, quite simply that's not me.

I grew up in the United States, I was born in Colombia, and we moved to the US when I was around 3 years old. The family ended up moving again to the Caribbean when I was about 14 years old. My father, had to retrain to become a chef at around 35 years old.

Before moving to the USA my father was a computer programmer in Columbia, however he couldn't speak very good English. So, he had to retrain as a Chef to support the family. He became quite good, and he moved the family to the Dominican Republic where he secured a job as head chef in a hotel / resort kitchen.

As a kid, Dad had me start washing dishes in the restaurants he worked in from a young age around 8 years old, I guess. It was common for the rest of the family to pitch in also and I fell in love with food. So, I've been going to work in a kitchen for almost as long as I remember, it feels familiar, in fact the whole hospitality ethos and lifestyle is in my DNA.

I finished school at around 15 years old, I wasn't very academic, much to my fathers' protests, I started working for Dad in the hotel restaurant. I didn't really take it too seriously at the time, in fact it was just a bit of fun and a way to make some money. Mum and Dad had high hopes for me to become a lawyer or engineer. I watched Dad move through 3 countries as I grew up, so I decided I didn't want a job that locked me in or tied me down. I wanted the freedom to work and travel as I wished.

I travelled to the south of France, I think that's when I really changed my views on hospitality food and produce, you know, living in Dominican was beautiful, living by the beach, the chilled lifestyle and stuff. But the produce is poor, there's not a love for produce, to the average Dominican food is no more than fuel.

I never really understood the connection with high quality produce until I travelled to France. Working with Dad it was a mix of classic international cuisine served up to tourists, Caesar salads, fish and chips a bit of French here and Asian there of course steak and burgers for the Americans a bit of Mexican. All prepared with average quality produce as nothing else was available.

I arrived in France with €1000 for a planned stay of 2 months. I found places where I could eat from the menu DuJour for around €14 for a couple of courses and a carafe of wine. I was on a road trip in the south of France, as I had family down there so could go and stay and stretch the money out.

We stopped in a random little house in the south of France, and it was a prix fixe menu offering with no choice. I sat down and was served a little sourdough on a tray with salad, and the main was a simple lasagne accompanied by a glass of rose, and it was unbelievable. It was just so beautifully well, made, and that was really, like the moment I got the relationship between produce and the passion of a cook. This was the first of many high-quality affordable meals that only the French seem to manage, during my time in the South of France.



15 Minutes with the Chef, Daniel Giraldo Executive Chef continued:

Your next big move was to Melbourne, it seems, dare I say random, shifting to Australia the opposite end of the world.

About a year after moving back home and working with Dad, I was ready to move back to France and finally get serious about cooking. Then I met a girl as you do as a guy and spontaneously moved to Australia not knowing a single thing about the country other than some random images I'd seen as a kid of kangaroos and the Sydney Opera House.

The girl was from Melbourne, so I had no idea whatsoever, I thought Australia was like the USA where the best restaurants were in 5-star hotels. So, I applied for jobs and landed a commis position at Rydges with a burnt-out head Chef called Anthony and his sidekick Michael who on a daily basis would remind me I was never going to cut it as a Chef and that I was wasting my time and everybody else's thinking I would have a career in hospitality.

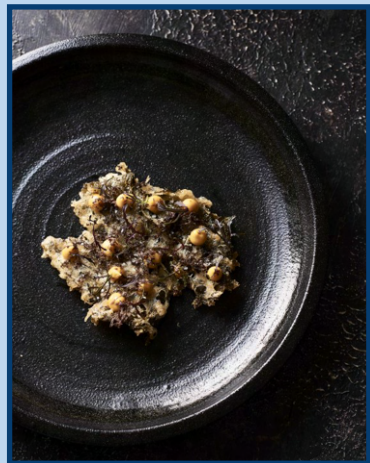
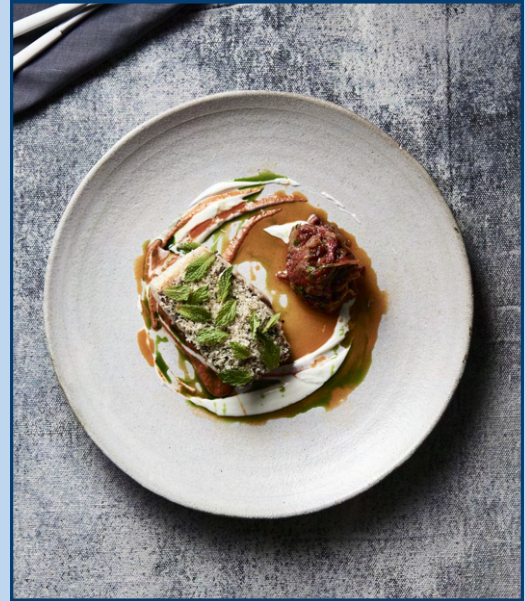
Eventually these 2 guys moved on and an American Chef Noah took over (he previously worked at Maha), he was kind and nurturing, he taught me all the foundations and promoted me, really looked after me. One day he advised me to find a job in a hatted (Australian Michelin Star equivalent) restaurant as there was no more to learn in the hotel kitchen.

I applied at The Point during Justin Wises' time heading up the kitchen, I trialled and got the junior Sous Chef position. A few months in Justin was getting ready to move on, a new guy Andy came in for what I thought was a trial, I had him peel radishes, chop onions and pick herbs, he was really good no complaints just got on with it.

Later in the day I was asked by Justin did I know who the new guy was, I said no but he has good skills and a good attitude. Justin said you really don't know who he is? That's Andy Harmer he was the Head Chef at Vue De Monde; he is taking over from me. I was so embarrassed I went and apologised to Andy I felt like an absolute donkey, fortunately he was fine, and we are still friends to this day.

The Point was the hardest kitchen I ever worked in Andy was an incredible leader with amazing skills and a knack for putting things together that worked well. He drove that kitchen brigade from the stove, no yelling, screaming or hysterics Andy Harmer is an absolute gentleman and a professional. Everyone from that brigade at The Point went on to bigger and better things.

How did you end up with Shane Delia at Maha? You moved up the chain very quickly to lead the kitchen in under 12 months. Managing to master a cuisine unlike anything else, in a hatted restaurant punching out 1700 covers per week. You have worked with Shane to grow the business from 1 front door to 5 venues which you now have responsibility for.



The Sous Chef's position came up, it was my dream to work at Maha, Noah my Chef at Rydges, always spoke highly of Shane and the restaurant and the precision and high volume of daily covers. I took the position on the proviso I could go to Europe to do a few stages in France and Germany for a couple of months.

After 6 months at Maha, I headed back to Europe to test myself in Michelin Star kitchens. It was a great experience, and I was offered a Head Chef position in a 1 Michelin star restaurant in Germany. It was incredible I was ready to make the move; it was going to take some time to get the necessary paperwork, visas and what not arranged, but my mind was very much made up.

I headed back to Melbourne with the intention of doing a few months at Maha while awaiting visa's and packing my possessions and moving on. During my first week back at Maha, I was getting close to advising Shane, that I would be moving on. Shane arranged a meeting and advised that he wasn't happy with the direction of the restaurant, and he was too busy with TV commitments a new cookbook and other side hustles to spend any more time in the restaurant than he currently was. It was at this point he offered me the Head Chefs position. It was a difficult decision; however, I felt if I was going to take the

big step, I had at least established myself in Melbourne, I kept my ego in check and took the sensible option.

Consequently, I never did move to Europe and have been at Maha ever since watching the business grow from just Maha to another 4 venues that I also now head up. It has been an incredible learning curve, there is not an aspect of the business that I don't understand or have a handle on. From procurement to POS systems, HR and recruitment, workplace law, producing the weekly P&L and forecasting. I still make sure I do at least 8 to 10 services across all the venues every week. I am also still very focussed on the food and refreshing the menus regularly.

Even when Maha was the only venue, Shane always had other things going on with TV, books, offsite dinners for dignitaries and his beloved Western Bulldogs (AFL Team) and the Melbourne Storm (NRL Team). Shane is still involved with major annual events including Melbourne Formula 1 weekend, The Spring Racing Carnival and Australian Open Tennis.

15 Minutes with the Chef, Daniel Giraldo Executive Chef continued:

Is it now an easier juggle with the infrastructure of 5 venues to operate ?

With the 1 off high-end private functions combined with long periods Shane spent overseas shooting the TV series “Spice Journey”. I had to learn to become good at time management and training the kitchen brigade so the venue could still function at a high level when senior staff were on days off or working offsite events. Some of these events have been seriously high profile, we cooked at the G20 Summit in Washington DC, Government Functions in Malta, events in Turkey and even Spain.

While Shane, myself and sometimes other team members are away on these events the restaurant in Melbourne still has to operate, so procedures needed to be in place and the senior staff had a responsibility to step up to the plate. It also allowed us to groom staff internally to take the leap forward to lead a restaurant team, fortunately we have always had good staff retention within the organisation.

It was very much a natural progression as we opened more venues, while it was challenging we always had kitchen and service staff in the organisation who were ready to step into leadership roles within the group, it also made it simple as the cuisine followed the same philosophies as Maha.

There is no other restaurant in the world like Maha so it is not as simple as hiring a Chef and they come in and understand the cuisine and the philosophies from the get go, it takes time for new staff to get a handle on what cooking at Maha is all about.

In some ways it is now a little easier with more staff across multiple venues it is possible now to juggle the workload of external events or cover staff leave across the group. On the other side of the coin if things start to go pear shaped you can only be in 1 place at a time.



How has the Maha journey shaped you as a person.

It is an amazing and privileged journey, obviously there have been some challenges along the way. The food and our own niche style is still evolving, and we still have a very loyal clientele, who love our brand, and we are still passionate about what we deliver.

However the main take aways are respect of different cultures and respecting and participating in their customs, a lot these customs revolve around the communal gathering with the sharing of food at the centre of the occasion. With the profession comes travel, I always keep an eye out and try to dine in local Middle Eastern restaurants on these adventures as a source of inspiration. I have discovered the influence of Middle Eastern Cuisine has touched a large part of the world first through the Moors and Phoenicians and the Ottoman Empire right through to the mass migration from North Africa.

All of Europe at some stage was touched by Middle Eastern influence from Malta, into Italy, Spain, France all the way to Poland and even Russia have influences in their cuisine and architecture. My heritage is South American and when I

have returned to my homeland, I can see the influences in what I thought were traditional Columbian food is in fact a variant on Arabic staples.

Finally, would you be up for a guest spot in a Maldives resort and what would be the dream week in the Maldives for you.

It would be great to do a resort kitchen outlet take over, spend 2 days with the resort kitchen staff prepping the food ready for a dinner. The objective to produce a multi course Maha inspired sharing menu for around 100 guests served at dinner. Complete with cocktails, some matched wines, Moroccan mint tea and Turkish delight doughnuts to finish.

The next day conduct a series of cooking classes with guests' participation. Then hopefully a couple of days mingling with the guests including some diving and maybe some surfing. It would be an awesome way to spend 6 days and hopefully the resort staff and more importantly the guests gain some skills and enjoy a memorable meal.



Anton Ego– Critique Gastronomique

Landline, Oz Beef and Lamb Market

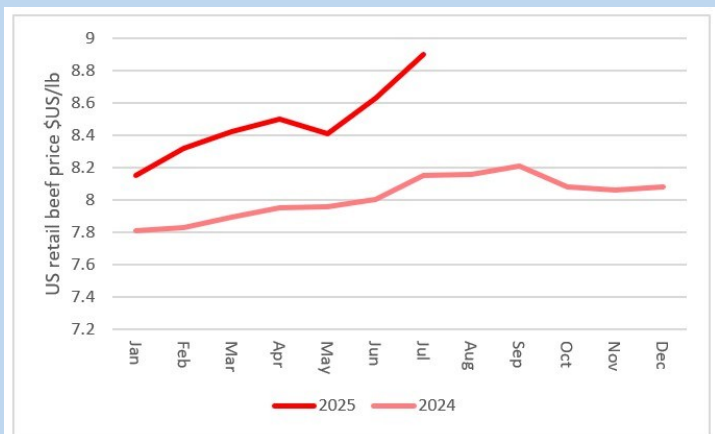
Beef Cattle Market

Australian cattle prices have run hard and fast since the beginning of July, led higher by slaughter cattle categories, on a steep change in export demand for Australian beef as global beef prices approach record levels amid a sharp slowing in US beef production and changes to trade flows.

The key driver remains the US market where beef demand has held at record levels, combined with a shift away from Brazilian beef, due to health concerns and tariffs.

Slowing US domestic production as US herd rebuilding gathers strength has led to a surge in global import demand for Australian beef (Australian beef exports +17 per cent year to July). Exports to the US have been particularly strong for lean manufacturing beef (Australian beef exports to US +27 per cent).

Both US fed cattle prices and manufacturing beef prices are at record levels with the US choice cut-out beef values rising counter seasonally as turnoff out of US feedlots starts to crimp.



The other key change that has affected Australian markets the past few months has been the virtual shutout of US beef exports to China as part of ongoing trade tensions between the US/China (Australian beef exports to China +51 per cent for year to July). This has seen a dramatic, further surge in Australian beef exports to China the past few months, with China moving away from GMO and HGP Brazilian beef. This pivot in China is underpinning strong demand for non-Hormonal Growth Promotant beef (HGP free) mainly from Australia.

Lamb and Sheep Market

August has seen a steadying in the price of Lamb with Peter Barker from Wagstaff indicating pricing will start to ease from October as strong winter breeding will see a 15% increase in carcasses moving into production.

This will no doubt be a welcome relief for Chefs', who are looking at putting lamb back onto their menus

Australian Mutton production will also increase for customers looking at budget friendly alternatives in primal and secondary.

Wines for Every Occasion and Price Point.

Established in 1981, Haselgrove is surrounded by Shiraz, Cabernet Sauvignon and Mourvèdre – with the Shiraz and Cabernet Sauvignon vines dating back more than 60 years.

They also work with a group of dedicated McLaren Vale and Adelaide Hills growers.

Although renowned for producing award-winning reds from McLaren Vale, our whites are also making ripples with wine writers and on the wine show circuit.

The gods were smiling the day that Haselgrove came to life. The site was chosen for a number of reasons, including aspect and soil composition, but let's face it, we are in the heart of Australian wine country and a perfect place to create world class and iconic wines.

Although established in 1981, it wasn't until 1999 that the winery as it stands today was built. Change again was afoot, when in 2008 over a game of cards and a couple of hearty reds four Italian-Australian industry veterans decided to purchase Haselgrove.

Don Totino, Don Luca, Steve Maglieri and Tony Carrocci went to work injecting a heap of passion and expertise, ultimately re-vamping the brand, it's presentation and entire range of wines.

Sepia International are proud to be associated with Haselgrove offering entry level *H by* wines to the cellar friendly *Origin Series*.



The *H by Series* is produced from premium South Australian fruit, yielding well structured, fruit driven and wonderfully balanced wines for every occasion, at a competitive price point.

The multi-award winning *First Cut Series* showcases wines with structure, finesse and outright drinkability... We challenge you to stop at just one glass!

The *Origin Series* is a collection of our finest wines, with fruit carefully selected by the winemaking team, that accurately represent the very best of varietal and regional expression. The perfect wines for your cellar.

Still not convinced ?

Come and taste for yourself at the Fantastique Trade Show Kurumba September 6 through 8.
THE PROOF IS IN THE TIPPLE!



The Butchers Cut: This Month Chuck Tender, From The Chuck / Shoulder

Beef chuck tender, a lesser-known cut of beef, is a hidden gem for meat enthusiasts. It's a leaner cut, packed with flavour and tenderness, making it an excellent choice for a variety of dishes. However, cooking beef chuck tender can be a bit tricky, as it requires the right techniques to bring out its full potential. In this article, we'll delve into the world of beef chuck tender, exploring its characteristics and most importantly, how to cook it to perfection.



Beef chuck tender, also known as beef chuck fillet or tender chuck, is a cut of beef that comes from the shoulder area of the cow. It's a relatively small cut, typically weighing between 900 grams, and is known for its rich flavour and tender texture. The chuck tender is a muscle that is used for movement, which makes it more prone to drying out if not cooked correctly.

Understanding Chuck Tender

When it comes to beef cuts, there are numerous options to choose from, each offering its own unique flavour and texture. One such cut that you may have come across is chuck tender. But what exactly is chuck tender, and how can it be used in cooking? Let's delve into the details of this versatile beef cut.

What is Chuck Tender?

Chuck tender is a flavourful and relatively tender cut of beef that comes from the shoulder area of the cow. It is also known as chuck eye, chuck fillet, or mock tender. This cut is taken from the shoulder clod, which is a heavily exercised muscle, resulting in a beefy flavour and some decent marbling. It is of particularly high quality when sourced from prime heavily marbled beasts. Think mid to high marble score wagyu and decent black angus cattle at which point the chuck tender becomes a very versatile cut of meat, it is also extremely affordable offering the Chef a high end steak option at a budget price while delivering the customer a unique and pleasurable beef option to choose from the menu.

Characteristics of Chuck Tender

Chuck tender is distinguishable by its rich flavour and moderate tenderness. It contains some connective tissue, which adds to its flavour and juiciness when cooked properly. This cut from low to mid range quality cattle is best suited for slow cooking methods such as sous vide reverse sear, braising, stewing, or pot roasting. When cooked low and slow, chuck tender becomes tender and develops a deep, savory taste. However the better the quality of the cattle the more versatile chuck tender becomes and certainly lends itself to a quick char on the grill to medium rare, decent rest and then on the pass and off to the customer.



Recommended Cooking of Chuck Tender

While chuck tender is versatile, lending it self to long slow braising or even rubbing and smoking, I personally recommend the sous vide reverse sear method. Portion the meat into steak cuts and place vacuum pack individually each steak adding aromats and oil if you fancy, and place in a water bath regulated at 56 degrees celsius for 2hours (these can be pre done and chilled down for service). Once the first stage of cooking is complete, remove from the bag and seal well on a medium to high char grill for 2 minutes each side. Give the steak a good rest and serve. A good tip to remember is try and cut the finished steak across the grain for maximum tenderness and mouth feel. Chuck tender is also ideal to hard seal whole and roast at medium temperature until the core temperature reaches 57 degrees celsius, rest carve and serve Chateaubriand style for 2. With traditional accompaniments this is an absolute sharing show stopper at home on any western influenced menu.

Come and try Jacks Creek MB4 Black Angus chuck tender with Sepia International at Fantastique Tradeshow Kurumba September 6 & 7

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Discounts for purchases over 250kg



FLANK STEAK

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