

CLouDBREAK LOWLINES *proudly serving up* EUNGELLA BEEF

Our Paddock to Your PLATE grass fed, free range, hormone-free, Eungella Beef.

"During a recent trip to the Whitsunday Region for the Farm to Plate Celebration Dinners I had the opportunity to sample Eungella Beef's grassfed Lowline Beef. I was extremely impressed by the flavour, texture and consistency of their product and their obvious passion for their animals, and their industry. I would encourage anyone who gets the chance to try this premium product and support the people who produce it."

Celebrity Chef Matt Golinski 22/06/2015

We are now offering sides of quality grass fed, tender and juicy pure Certified Lowline Beef, straight from our farm, processed by a quality country butcher, to your home – cryovaced in meal-sized portions, for your convenience. Selling Eungella Certified Lowline Beef direct to our customers means you know how our lowline cattle are treated, from paddock to plate, assuring your family's food security and safety.

By selling Eungella Beef in bulk, we can keep our wonderful grass fed beef at a price families can afford. Following sustainable farming methods means our Eungella Lowline Beef is tender, delicious and good for you and your family, and good for the environment.

We are selling our sides of Eungella Beef for a flat fee of \$13.20/kg. A side of Lowline Beef is generally between 60-80 kgs, therefore a side will cost between \$792.00 and \$1056.00. Fill your freezer or share with others.

Our Eungella Beef is bred by us at Cloudbreak Lowlines, raised on lush kikuyu and clover pastures on the beautiful fertile Eungella hinterland west of Mackay. We do not use growth promotants.

Our Cloudbreak Lowlines cattle are happy, stress-free animals, which means better quality meat. Our meat is traceable by the history of the animal. Our cattle graze on predominately Kikuyu and Clover pastures, maximising nutrients, flavour and tenderness. Breeder cattle are DNA tested for tenderness and marbling. We use low stress cattle management techniques, and are licensed MSA producers.

Cloudbreak Lowline cattle are delivered by us directly to our country abattoir, then country butcher, hung and dry-aged for as long as possible, and processed to your requirements. We then deliver your Eungella Certified Lowline Beef directly to your home.

Our butcher request form is attached. You make the choice of what cuts you would like, and how you would like them processed. Any special requests can go in the 'other' column; our butcher is only too happy to accommodate most requests.

We ask for a \$400 deposit upon ordering, and the balance on delivery, once we know the exact weight. We accept direct debit payments or cash. We do not accept credit card at this time.

Please contact us at Cloudbreak Lowlines for Eungella Beef availability.

Cloudbreak Lowlines and Eungella Beef

The highest quality sustainable beef cattle from our cool green hills at the top of the world

Phone 07 4958 4601

Email moo@lowlinecattleqld.com.au

Website www.lowlinecattleqld.com.au

Facebook www.facebook.com/lowlinecattleqld

