



BUTCHER AND THE FARMER'S — Courier —

Since opening our doors in September 2016, we here at Butcher and the Farmer have had our hands full... full of amazing food, wine and everything good and wholesome.

We have served thousands of customers and have been sourcing only the finest produce using sustainable food practices to ensure our customers enjoy the quality that should come from our food; that is after all, the heart of what we do - we care for the land, our produce and our farmers and providers.

As we have our fingers in every pie (so to speak!), we wanted to put together a seasonal newsletter to let you know everything that is going on and how to get involved. From food and wine workshops hosted in our incredible and historic Tram, to the latest produce to hit our shelves, you'll find everything in here.

Our doors are always open and our staff don't miss a beat, so when you're done reading make sure to head down and see what we do and taste the quality Butcher and the Farmer has to offer for yourself!

Contact Us



Tramsheds Harold Park,
Shop 7, 1 Dalagal Way, Forest
Lodge, 2017



02 8629 8800



tramsheds@butcherandthefarmer.com

FOR THE LOVE OF...

Since opening we have loved sourcing ingredients from local farmers and providers.

Our milk comes from Picton, NSW, our pork is from the Hawkesbury River, NSW, our delicious Wagyu is from the Lime Coast in South Australia and these are just to name a few. After all, it is the heart of what we do - we care for the land, our produce and farmers.

FOR THE LOVE OF FOOD

Mayura Station
Scott De Bruin, Limestone Coast, SA



First established in 1845, this award winning, family run farm delivers Wagyu with the ultimate quality and WOW factor using sustainable and traditional farming practices. Scott even feeds his cows chocolate from time to time to give flavour to their meat.

FOR THE LOVE OF THE LAND

Udder Delights
Saul and Sheree Sullivan, Adelaide Hills



Family run, 100% certified organic dairy farm offering the best farming practices and techniques creating Australian made cheese, right down to the grass roots.

FOR THE LOVE OF THE VINES &

Bunnamagoo Estate Wines
Robert Black, Orange/Mudgee, NSW



Combines traditional wine making skills with the most up-to-date equipment and the coolest climates in Australia.

what's on?

From workshops to events, new menus to produce hitting our shelves, you will find everything that is happening right here.

AUGUST

What's for lunch?



Monday - Friday
12-5pm
\$25 including a selective beverage.

Visit butcherandthefarmer.com/lunch-menu

Winter Menu



New menu items to celebrate the season with delicious winter beetroots, beef cheek pie, shanks, seafood and more.

Subject to change, please refer to website for all information and terms & conditions.

Wayward x
Butcher and the Farmer
Workshop



24th of August, 6.30pm
\$69pp
4 course dinner paired with beer.

Meet the guys from Wayward as you learn about their range of beers paired with Butcher and the Farmer's dishes, including our Butcher's Pie braised in Wayward beer.

Book your spot now!
Visit our website.

SEPTEMBER

Dad v Steak



2nd-3rd of September
Bring dad along for the Father's Day weekend and see if he can bear the steak... 500g Rib Eye on the Bone with his choice of selected side, beverage and sauce for \$62.

Call us on 02 8629 8800 to book your table.

Book at:
butcherandthefarmer.com/workshops

Meredith Dairy Workshop



5th of September, 10.30am
\$15pp

Join Tania from Meredith Dairy at Butcher and the Farmer to hear about the incredible story and production of Meredith Dairy whilst trying some of their delicious fresh sheep and goat milk products.

All are paired with delicious produce from Butcher and the Farmer.

Book your spot now! Visit our website.

Burger building workshop



19th of September, 7pm
\$35 pp

Come along as Butcher and the Farmer take you through the steps to making an awesome burger. Make your own patty with different spices and ingredients. Then build your own burger for dinner and finish it off with your choice of beer or wine.

Book your spot now! Visit our website.

THE SHOP

Delicious products in The Grocery Aisle are hand selected from the Butcher and the Farmer family created by our local friends and families, farmers and providores.

SPECIALS

Spend the following in our Grocery Aisle and/or Butcher Shop and receive a little gift from us.

Spend \$50 plus...

Receive a 350g jar of Bill's chutneys or Marmalade.

Spend \$100 plus...

Receive a 250ml bottle of Alto Vinegar.



THE Grocery Aisle

DELI

GOOSE ON THE LOOSE | Adrian

Bowen Mountain, NSW

Three generation Italian family, creating local salamis using on the best, premium quality produce available.



Duck and Juniper 300g \$18.00

Victoria

Wild Boar and Fennel 300g \$18.00

Queensland - Free Range

Kangaroo and Chilli 300g \$18.00

East Coast

Pork and Truffle 300g \$18.00

Queensland - Free Range

HEAD INTO BUTCHER AND THE FARMER TO GRAB SOME NOW.

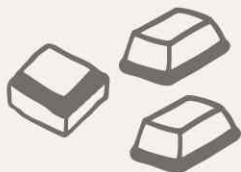
CHOCOLATE



BAHEN & CO | Josh and Jacqui Bahen
Margaret River, Western Australia

*Stone ground chocolate from bean to bar.
Operating from a family farm connecting with
farmers offering fine flavoured cacao.*

Madagascar 70% single origin 75g	\$7.20
House Blend 80% 75g	\$7.20
Roast Almond and Sea Salt 70% blend 75g	\$7.20
PNG 70% single origin 750gm block	\$35.90
PNG 70% single origin chefs chocolate	\$35.90/kg



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Blake our Butcher has worked as a butcher for many years and loves creating delicious meals for customers to enjoy. Come in store and meet Blake, his happy to help.



**HOUSE-MADE PORK
AND FENNEL SAUSAGES**
\$24.99 per kg



GOURMET TRAY
2 x Wagyu Rump 500g
1 x Dry Aged Rib Eye on the bone 300g
1 x Udder Delights Double Brie 500g
\$85 per tray



**DRY AGED RIB EYE
ON THE BONE 300G**
\$17 each
\$56.50kg

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TIPS & AND TRICKS

Handy tips, tricks and recipes for you to use at home.

What produce to buy and try this Winter

Beetroot, Brussel Sprouts, Fennel, Pears, Quince, Rhubarb, Mandarins,
Apples, Silverbeet

• LETS PICKLE •

Pickling is a great way to savour your favourite vegetables from the seasons.
Give it a go at home with our easy pickle recipe.

INGREDIENTS

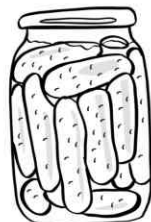
- 2 cups of apple cider vinegar
- 1 cup of water
- 1 teaspoon caster sugar
- 1 teaspoon table salt



VEGETABLES

Work with the seasons so you can savour your favourite vegetables all year round.
Our favourite pickle vegetables include:

- Carrots
- Radishes
- Turnips
- Sliced beetroot
- Cauliflower



SPICES

Feel free to scent them with difference spices:

- Black peppercorns
- Mustard seeds white
- Bay leaves



METHOD

Bring vinegar, sugar, salt, spices, and water to a boil in a medium pot over high heat, stirring occasionally. Reduce heat to medium-low and simmer 10 minutes. Pour hot brining liquid over vegetable in a sterilized airtight container. Let cool to room temperature, then cover and chill. They will be ready within a number of hours and will easily last a couple of months while improving over time.



Sign up to our online
monthly newsletters
and specials at

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