

SOUTHERN HIGHLANDS BLUE



✓ For a Healthier Life

Hormone and Antibiotic Free



RED MEAT.
Feel good.



CERT TM used under License

The Ultimate Dining Experience at Home

Label Range...

Southern Highlands Blue Range, Premium Aged Australian Beef



MSA Certified and Aged Australian Beef



For the ultimate dining experience at home try our premium range of Southern Highlands Blue - MSA Certified and aged for 21 days.

Our Blue range is guaranteed to be tender, juicy and sure to please and has not been experienced in Sydney before.

We believe that our exclusive label will set new standards in consistently brilliant, top grade gourmet beef.

Full of flavour and bred naturally, the Southern Highlands Blue range is your guarantee of the highest quality Australian beef, meeting strict MSA quality standards and giving nothing but the best to our valued customers.

Shane Saunders

Exclusive...

Shane's Gourmet Cuts are the exclusive Sydney suppliers



Two Locations in Sydney

The Southern Highlands Blue range is only available at our two exclusive locations:



Shop 7 Engadine Court, Engadine

(Next to Franklins)

Phone: (02) 9548 1627

Shop 9 Engadine Central, Engadine

(Opposite Woolworths)

Phone: (02) 9548 0077

For great recipes, cooking tips and to order online, visit our website: www.southernhighlandsblue.com.au.

Treat yourself and your family to a whole new level of healthy dining at home with a range of gourmet beef that is guaranteed to please.

Prestige Blue

Sydney's new benchmark in quality grown gourmet beef - The S



Southern Highlands Blue Label



This prestige label was developed by a co-op of quality growers from the Southern Highlands of Victoria.

Southern Highlands Blue is the very best blue ribbon cattle from the spectacular countryside of the Victorian Highlands.

It is said, in some circles, to be the best and most sought-after beef available on the Australian market today.

All cattle from this region are grass fed on natural, lush grasslands with no use of hormones, antibiotics or growth steroids. They are grown in the original method our parents and grandparents used, back in the days when a steak tasted like a steak.