



PREMIUM PRODUCT GUIDE



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LAMB OF TASMANIA: CURATED TO SAVOR

Tasmania: Where extraordinary food begins

Tasmania, an island located at the southern tip of Australia, sits apart from the world: geographically isolated, ecologically pristine, and fiercely devoted to a way of producing food of exceptional quality and provenance.

Tasmania is the same latitude south as California's wine country is north, but its temperament is entirely different. Cool, maritime, and verdant, the island enjoys reliable rainfall, long summer days, and fertile soils enriched over millennia. Those soils grow grass of extraordinary richness, and that grass feeds animals that become extraordinary food.

Tasmania has spent decades building a global reputation as a gourmet island. Its sparkling wines are regarded as among the finest in the Southern Hemisphere. Its rock lobster commands premium prices in leading restaurants across Asia. Its cherries are sold as luxury gifts. And its lamb, which is raised on lush, white clover pastures, free from hormones, antibiotics, and genetic modification, is setting a new global standard for quality, flavor, and transparency of provenance.

When you source from Tasmania, you are not simply buying a product. You are buying into a philosophy: that place matters, that care matters, and that the slow, deliberate way of producing food that respects the land and the animal consistently delivers a premium product.

WHY TASMANIAN LAMB IS DIFFERENT

Island Origin

Tasmania's remote geographic location is its greatest strength. Surrounded by the Southern Ocean, it benefits from some of the cleanest air and purest rainfall on earth.

Expansive, fertile, rich, and rare. The midlands of Tasmania where Lamb of Tasmania lambs are raised, have been producing exceptional livestock for generations.

Rich, ancient soils and strict island biosecurity protect both land and livestock, delivering a level of natural integrity and product safety unmatched in many regions of the world.

100% Grass-Fed

Every animal is free range and grass fed for life with no feedlots, ever. A cool maritime climate supports lush, nutrient-dense pasture year-round, producing lamb with natural marbling, elevated omega-3s, and a clean, herbaceous flavor profile. No HGPBs, no GMOs, no antibiotics, just lamb raised as nature intended.

Farmer-Led Quality

Tasmanian Quality Meat (TQM) works with Tasmania's top lamb producers in close, long-term relationships built on shared standards. These are family farmers who have mastered their craft over generations, producing animals that consistently meet the exceptional benchmark the brand demands.

These TQM hands-on producers prioritise animal welfare, sustainable land stewardship, and consistency, resulting in healthier livestock and a superior eating experience.

End-to-End Integrity

Born, raised, and processed entirely on the island, every animal is fully traceable from paddock to plate. Short transport distances reduce stress, while expert grading ensures every cut meets exact specifications, delivering reliable quality for premium markets.



TASMANIAN QUALITY MEATS

TQM is the cornerstone of Tasmania's sheep meat industry. Headquartered in Cressy, a quiet country town nestled in the fertile midlands of Tasmania's heartland, TQM has been family-owned and family-operated since 1997. The company has spent nearly three decades of dedicated focus on a single mission: producing the finest grass-fed lamb, mutton, and veal that Tasmania's extraordinary environment can yield.

With capacity to process up to 17,000 lambs per week, TQM operates the largest sheep processing facility on the island. Yet scale has never come at the expense of quality. Every animal that passes through TQM's export-accredited plant is 100% grass fed, free from hormone growth promotants (HGP), antibiotic residues, and genetically modified organisms. All products are halal certified, with approval granted by the Islamic Coordinating Council of Victoria, opening markets across the Middle East and Asia alongside the United States.

TQM supplies both the Australian domestic market and an expanding network of international customers who understand the unique value of Tasmanian provenance. Their products have earned national awards and an international reputation built on the consistency and integrity of what is in the box.





LAMB OF TASMANIA – THE PREMIUM BRAND

Lamb of Tasmania is TQM's flagship premium brand, and the standard-bearer for Tasmanian lamb on the world stage. Launched in 2019, Lamb of Tasmania was built around a single commitment: only the best of the best. The brand represents the top tier, hand-picked animals, graded to exacting specifications, from partnerships with Tasmania's finest lamb producers.

The production plant sits adjacent to the farms where the stock is raised, which is integral to the brand's quality proposition. Animals travel minimal distances, experience minimal stress, and arrive at processing in optimal condition. The result is meat that is more tender, better colored, and more consistently exceptional than anything produced in a system that prioritises throughput over animal welfare.

The brand's tagline *Curated to Savor* describes the process the brand is built on. Lamb of Tasmania carcasses are hand-picked and graded to each customer's weight, grade, and fat score specifications. This level of customisation is rare in the industry and reflects TQM's understanding that premium foodservice and retail customers need consistency, not compromise.

Since launch, Lamb of Tasmania has been recognized with numerous national awards, including Best Food Product in Australia at the RASV Australian Food Awards, one of Australia's most prestigious food industry honours.





THE PRODUCT RANGE

All Lamb of Tasmania products are 100% grass fed, free range, HGP-free, antibiotic residue-free, and GMO-free. All are halal certified. All are born, reared, and processed entirely on the island of Tasmania.

Every cut is hand-selected, graded to specification, and supplied with the consistency that premium buyers demand.



LAMB SHANKS

Few cuts deliver the dining experience of a Tasmanian lamb shank. This is the cut that fills a restaurant with the kind of slow-building, herb-laced aroma that stops conversations and turns heads. It is the cut that makes guests ask their server what the table next to them just ordered.

The shank comes from the lower leg, a working muscle that translates directly into flavor. The meat is richly marbled through the muscle fibres, deeply saturated with the grassy, sweet complexity that only a lifetime on Tasmanian pasture can produce. The bone is the secret: as it cooks, collagen dissolves into the surrounding liquid, creating a silken, unctuous braising sauce. The result is meat that pulls cleanly from the bone in long, glistening ribbons.

On Tasmanian grass, the shank takes on a flavor profile that is sweeter and more delicate than grain-finished alternatives. It is not gamey or heavy.

Available in forequarter, hindquarter, and heel-on hindquarter variants to suit braising menus, banquet formats, and any application where an impressive, fall-off-the-bone result is desired.

Code	Product	Cuts / Bag	Bags / Carton
2007	Forequarter Shank	4	10
2018	Hindquarter Shank	4	10
2003	Heel-on Hindquarter Shank	4	6



LAMB RACKS

Lamb racks are the cut that chefs reach for when they want to signal occasion, luxury, and mastery in a single plate. Tasmanian lamb racks deliver on that promise completely. Cut from the first eight ribs adjacent to the loin, this is among the most tender muscle on the animal. This is an area of minimal exertion, which means the meat is extraordinarily fine-grained, with a buttery, yielding texture that melts against the palate at medium-rare. The intramuscular fat, delicate and evenly distributed, bastes the muscle as it cooks, producing a juiciness and a depth of flavor that is not achievable with leaner, grain-finished alternatives.

The flavor is the hallmark of Tasmanian grass-fed lamb: clean, sweet, and subtly herbaceous, which reflects the native pastures on which these animals have grazed.

Available cap-on or cap-off, plain or French-trimmed to the elegant, clean-boned presentation that defines fine dining plating. The frenched CFO is the benchmark presentation. The cap-on variants suit more rustic, flavor-forward applications where the additional fat coverage adds to the cooking result.

Code	Product	Cuts / Bag	Bags / Carton
2029	Cap on CFO	1	16
2058	Cap on CFO	1	16
2004	Cap on Frenched CFO	1	16
2023	Cap on Frenched CFO	1	16



BONELESS LOIN

The boneless loin is endlessly versatile, consistently exceptional, and the cut that allows a skilled kitchen to deliver perfection at volume. Cut from the area directly behind the ribs, running towards the hindquarters along the spine, this is a muscle that does almost no work, and the result is meat of extraordinary tenderness: fine-grained, cleanly structured, and beautiful in cross-section.

When cooked to medium-rare, the Tasmanian lamb boneless loin has a yielding texture that gives gently against the knife, and the flesh dissolves on the palate with a warmth and richness. The fat, where present, is creamy and mild, adding a velvety quality to each bite that grass-fed lamb at this latitude produces better than almost anywhere else in the world.

This is simply honest, premium lamb at its most refined and flavorful.

The denuded cap-off variant (2031) is the ideal portion-controlled restaurant cut, it is consistent in size, uniform in presentation, and ready to sear and serve. The cap-on (2064) delivers additional flavor through the fat basting during cooking, ideal for roasting applications.

Code	Product	Cuts / Bag	Bags / Carton
2064	Boneless Loin - Cap on	2	12
2031	Boneless Loin - Cap off Denuded	4	12



TENDERLOIN

The Tasmanian lamb tenderloin is an exercise in delicacy. With an extraordinarily fine texture, almost velvety in its grain. When cooked quickly to medium-rare, it achieves a delightful mouthfeel. The exterior sears to a deep, caramelised crust in seconds; the interior remains rosy, and tender, dissolving on contact with the palate.

The flavor is where Tasmanian provenance becomes unmistakable. Because the tenderloin carries so little fat, it offers one of the clearest, most direct expressions of the animal’s diet and environment. On Tasmanian grass with its native herbs, nutrient-dense root systems, and mineral-rich soils the tenderloin delivers a flavor that is pure, sweet, delicate, and unmistakably premium. It is elegant, mild, and deeply satisfying.

Supplied in 1kg bags for easy kitchen portioning, the tenderloin is the definition of a menu item that justifies its price point by delivering an experience that cannot be replicated.

Code	Product	Cuts / Bag	Bags / Carton
2013	Tenderloin	1 kg Bag	10



SHORTLOINS

The entire eye muscle running the length of the spine, the shortloin is barely called upon for movement and as a result it develops a tenderness with a flavor profile that rewards a slightly longer cook.

The Tasmanian shortloin has a remarkable texture: dense yet yielding, with an evenness of grain that speaks to the quality of the animal and the precision of the processing. At medium-rare, it offers a satisfying resistance against the knife. The intramuscular fat, minimal but perfectly placed, adds a gentle creaminess that makes each bite feel complete.

This is a chef’s cut that rewards expertise and returns generosity. On the plate, it presents beautifully: a clean, oval cross-section of deep rose-pink, uniform in color, with a golden seared crust that announces itself. For serious lamb programs in premium restaurants, the Tasmanian shortloin represents an opportunity to serve something that is genuinely distinctive.

The shortloin is graded and selected with the same exacting standards as every Lamb of Tasmania product: only the best of the best, from the best producers on the island.

Code	Product	Cuts / Bag	Bags / Carton
2041	Shortloin	1	12



SIRLOIN

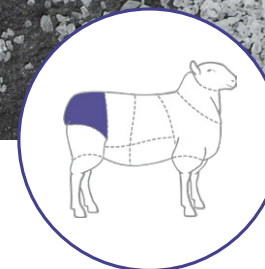
The lamb sirloin, is having its moment. An individual hind leg muscle, plump and full-shaped, the cut delivers a combination of tenderness, juiciness, and flavor intensity that makes it among the most exciting cuts available to the premium American foodservice market.

The Tasmanian lamb sirloin is a study in what grass-fed, free-range rearing on rich native pasture does to the flavor of a muscle. This cut works harder than the loin or rack, and that effort translates into a depth of flavor, a richness, and a concentrated lambiness, that is deeply satisfying. The fat cap, where retained, renders beautifully during cooking, basting the underlying muscle in its own natural fat and creating a crackling, golden exterior.

The texture of the lamb sirloin is plush and is more substantial than the loin, with a satisfying chew that dissolves into tenderness as the muscle fibres release their juices.

Pan-roast or grill the lamb top sirloin cap-on and rest it well: the result will draw compliments from every diner at the table. The bone-in sirloin is a spectacular share-platter centerpiece. The butt tenderloin is a revelation, a small, exceptionally tender secondary muscle that deserves its own menu placement.

Code	Product	Cuts / Bag	Bags / Carton
2022	Lamb Top Sirloin - Cap on	2	12
2017	Lamb Top Sirloin - Cap off	4	12
2083	Lamb Sirloin Chop (Bone-in Sirloin)	4	12
2028	Lamb Tenderloin - Butt end	1 kg Bag	10



BONELESS LEG

The boneless leg of lamb is the definitive centerpiece roast — the dish that defines celebrations, anchors holiday tables, and creates the kind of dining memory that guests carry with them long after the meal is over. Rolled and netted for even cooking and easy carving, the Tasmanian boneless leg of lamb is generous in presentation and flavor.

From the hindquarter, the largest, meatiest section of the animal the boneless leg carries multiple muscle groups that deliver a layered eating experience unlike any single-muscle cut. As it roasts, the outer muscles develop a deep, caramelised crust that concentrates the natural sweetness of Tasmanian grass-fed lamb. The inner muscles, protected by the surrounding meat and the netting, remain tenderly pink, retaining moisture and juiciness through the full cook. The result is a roast that offers something for every preference at the table. There are well-done exterior slices for those who want it and perfectly medium-rare interior cuts for those who don't.

Sirloin-on (for maximum yield and flavor), or sirloin-off (for a cleaner, more uniform roast).

Code	Product	Cuts / Bag	Bags / Carton
2049	Boneless Leg - Sirloin on	1	8
2052	Boneless Leg - Sirloin off	1	10



BONE IN LEG

To serve a bone-in leg of Tasmanian lamb is to serve something ancient and something extraordinary in the same gesture. As the leg roasts, the bone conducts heat into the deepest muscle groups from the inside out, while simultaneously releasing marrow-enriched juices that seep into the surrounding meat. The result is a depth of flavor and a succulence that boneless preparations simply cannot replicate.

On Tasmanian grass, the leg muscle develops a flavor profile of genuine complexity. The outer muscles, caramelised and slightly crisp, carry the concentrated, sweet intensity of the clover pasture. This is the lamb that earns standing ovations when it is carried whole to the table.

Available sirloin-on for maximum presence and flavor, or sirloin-off for a cleaner carving experience. Either way, this is a cut that carries the full story of Tasmania from paddock to plate.

Code	Product	Cuts / Bag	Bags / Carton
2036	Sirloin on	1	4
2021	Sirloin off	1	6



SQUARE CUT SHOULDER

Taken from the hardworking forequarter, the shoulder is a complex, collagen-rich muscle group that, treated correctly, transforms over hours of slow cooking into something transcendent: melting and impossibly tender, with a depth of flavor that fills the room.

The key to the Tasmanian lamb shoulder’s greatness is precisely what makes it require patience: the collagen and connective tissue that run through this working muscle. Given low heat and time whether in a covered roasting pan, a slow cooker, or a wood-fired oven those collagen strands dissolve and collapse, basting the muscle fibres in a rich, silken gelatin that produces a pull-apart result.

The eating experience of a properly slow-roasted Tasmanian lamb shoulder is unlike any other cut. The meat does not need to be carved, it falls, in long shreds, glistening and rich, carrying a depth of sweet, grassy, mineral flavor that is the cumulative expression of everything Tasmania’s environment delivers.

For American foodservice operators, the shoulder represents exceptional value alongside exceptional flavor. It is a cut that generates genuine excitement on the plate, at a price point that works across restaurant tiers. Available bone-in for maximum flavor impact, or boneless for easier portioning and a cleaner presentation.

Code	Product	Cuts / Bag	Bags / Carton
2006	Square Cut Shoulder – Bone in	1	7
2034	Square Cut Shoulder – Boneless	1	8





PARTNER WITH LAMB OF TASMANIA

In a market where consumers are increasingly asking where their food comes from, how it was raised, and what values it represents, Tasmanian lamb delivers on provenance, integrity and trust.

Raised on open pastures and nourished by a pristine island environment, lamb from Tasmania reflects a standard few can match and even fewer can consistently supply. Every animal is grass-fed, free-range, HGP-free, antibiotic residue-free, and GMO-free, with full traceability from farm to finished product. Produced with care and precision within a fully vertically integrated supply chain, Lamb of Tasmania ensure uncompromising quality at every stage.

This is lamb born, raised, and processed in Tasmania a place globally recognized for its clean air, pure water, and exceptional food production standards. The result is consistently tender, naturally flavorful meat that has earned international recognition and trust.

For premium retailers, leading restaurant groups, and discerning foodservice partners, Lamb of Tasmania offers more than supply – it offers a point of difference. A product with a story, a standard, and a reputation that resonates with modern American consumers.

Lamb of Tasmania – *Curated to Savor.*





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