

Boulevardre Boutique Beef

Entering our steers in Carcase Competitions to evaluate and improve their beef quality, was how **Ardrossan Stud** started promoting the eating qualities of their Lowline herd. Now confident in the quality of what we are breeding, we still enter carcase competitions as a way of promoting the Lowline beef attributes.

Since those early days in 1998, we have supplied a renowned Melbourne Restaurant, Melbourne Club, a butcher shop and now supply and deliver Certified Lowline Beef to many clients across the state of Victoria.

Our beef is grass raised on the fertile slopes of the Otway Ranges. We also finish some steers on a grass and grain diet for 60 days prior to slaughter. We now have the opportunity to have our beef processed locally. This allows us to personally deliver the beast to the abattoir at night and slaughtered the following morning. Our beef is hung for 2 weeks before it is cryovaccated and labelled to the clients order.

We can supply whole animals, side and quarters cut to your needs and family size.

Our Beef Order Forms are seasonal –

One for **Winter**, with casseroles and stews included in the cuts

One for **Summer**, where BBQ cuts of steak and hamburger meat are featured

We also include in each order, a copy of the latest **Entice** magazine published by Meat & Livestock Australia showcasing the latest trends and recipes.

We do not store beef at our farm for sale to the public, but prefer to take orders so that we can finish off a steer to the clients wishes, i.e., weight, etc.

Our farm is –



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