

Wanamara Farm – From Paddock to Plate



Wanamara Farm can offer sides of quality Australian Lowline beef from our farm at Major Plains, near Dookie, in northern Victoria.

Buy a whole steer or a side of beef & share it with friends or family - a very cost efficient way of buying quality beef at a realistic price.

We also sell steers for you to grow your own beef for the freezer on your own farm.

Steers from Wanamara Farm are all grass-fed and raised in a stress-free environment - no growth hormones, just clean fresh beef.

Knowing what you are buying is the benefit of buying direct from the Farm.

Certified Lowline Beef is sweet, flavorsome and tender - very different from the meat bought at the supermarket. Once you have tried this product, you won't want anything else.

We use our registered Lowline bulls, which are DNA typed, to produce steers for our Certified Lowline Beef. By doing this, the purchaser is guaranteed quality & traceability, from the plate back to the producer.

Our steers are from 360 - 440 kg weighed on the farm & will produce between 120 - 160 kg of tasty beef.

The meat will be cut & packed to your specifications at a registered butcher in Shepparton.

Steers and beef are not available all the time, depending on the time of the year, so orders are taken & you will be notified when they are ready.

For further information contact Julie (03) 58286490 or mobile 0427 539 795

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