



STOCKYARD

ESTABLISHED 1958, AUSTRALIA



Exceptional Australian Wagyu

STOCKYARDBEEF.COM.AU

Stockyard's award-winning
Australian beef delivers
exceptional quality and
flavour, transforming
meals into unforgettable
moments and memories.





OUR PRODUCT RANGE

Distinctive tiers of quality, defined by marbling.

Stockyard Beef represents decades of care, precision and excellence to produce Australia's most consistent, high quality grain-fed beef. From the ultimate indulgence of Stockyard Kiwami, to the balanced luxury of Stockyard Red, our Wagyu brands are differentiated by marbling and independently graded eating quality attributes.



STOCKYARD

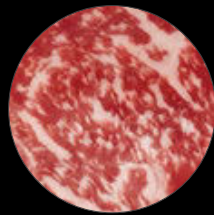
INDULGENT



BALANCED
LUXURY



STOCKYARD KIWAMI
MB 9+



STOCKYARD BLACK
MB 8 - 9



STOCKYARD SILVER
MB 6 - 7



STOCKYARD RED
MB 4 - 5

WAGYU
400 DAYS
GRAIN-FED



STOCKYARD

Kiwami

THE PINNACLE OF WAGYU,
EXCEPTIONAL 9+ MARBLING

We called it 'kiwami' because it means 'outstanding excellence' in Japanese. With impeccable Japanese Wagyu genetics, Stockyard Kiwami is grain-fed for over 400 days then hand-selected to ensure the most decadent of eating experiences.

- MARBLE SCORE 9+
- 100% AUSTRALIAN BEEF
- JAPANESE WAGYU GENETICS
- 400+ DAY FEEDING PROGRAM
- 100% NATURAL FEED-ANTIBIOTIC FREE & USING NON-GMO INGREDIENTS
- NO ADDED HORMONES
- HALAL CERTIFIED
- EU ACCREDITED
- DAFF APPROVED PROCESSING
- INDEPENDENTLY GRADED BY AUS-MEAT ACCREDITED ASSESSORS, UNDERPINNED BY MEAT STANDARDS AUSTRALIA (MSA)



TASTING NOTES

Stockyard Kiwami is characterised by aromas of caramel and leads with delicate, creamy and nutty flavours. Supremely tender and juicy, Stockyard Kiwami is our highest marble score Wagyu beef, for the ultimate luxury indulgence.

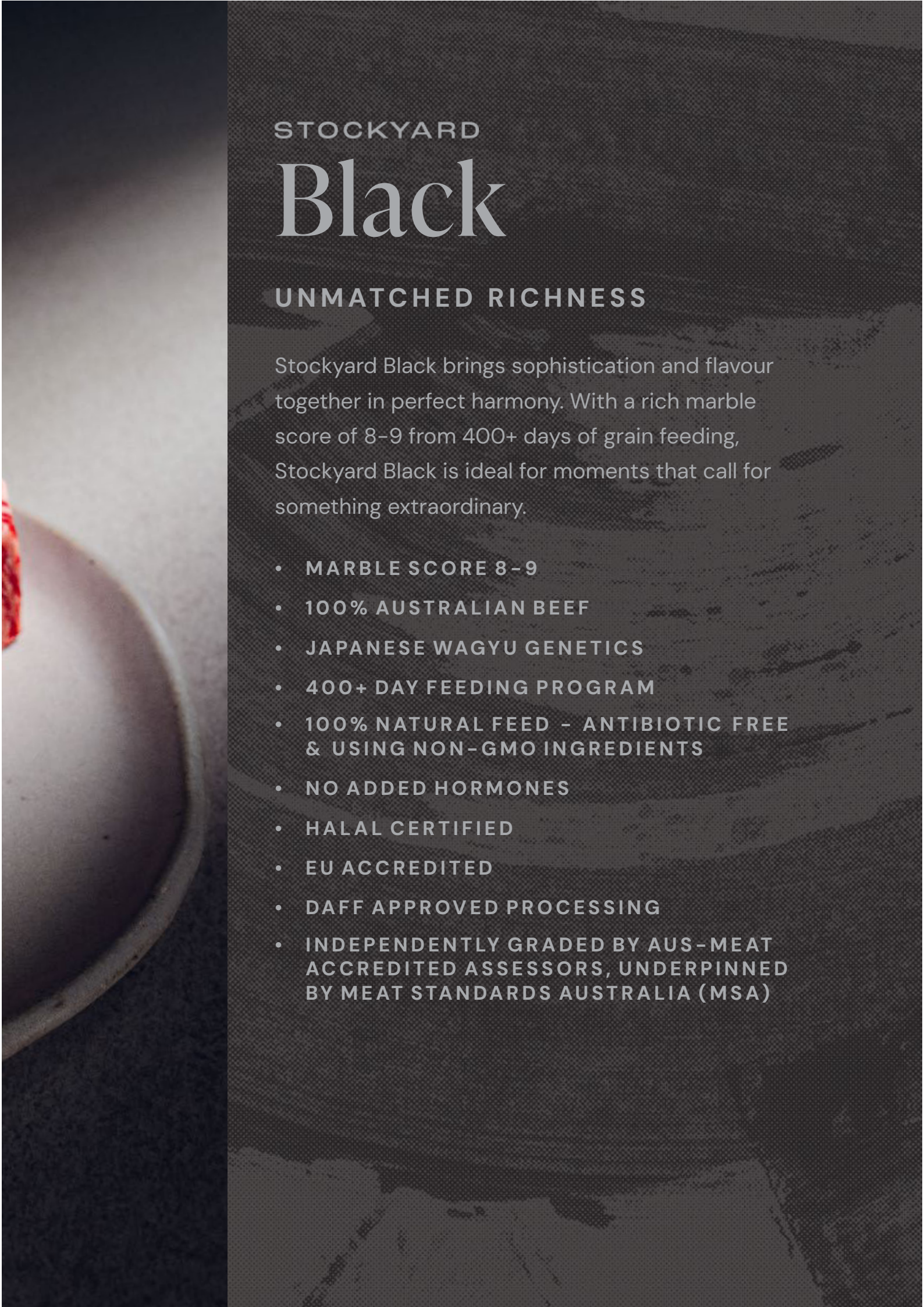




TASTING NOTES

Strong, sweet, buttery and beefy, Stockyard Black delivers a balanced flavour profile that is both savoury and luxurious. Its high marble score leads to an unforgettable melt-in-your-mouth Wagyu experience.





STOCKYARD

Black

UNMATCHED RICHNESS

Stockyard Black brings sophistication and flavour together in perfect harmony. With a rich marble score of 8-9 from 400+ days of grain feeding, Stockyard Black is ideal for moments that call for something extraordinary.

- MARBLE SCORE 8-9
- 100% AUSTRALIAN BEEF
- JAPANESE WAGYU GENETICS
- 400+ DAY FEEDING PROGRAM
- 100% NATURAL FEED - ANTIBIOTIC FREE & USING NON-GMO INGREDIENTS
- NO ADDED HORMONES
- HALAL CERTIFIED
- EU ACCREDITED
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STOCKYARD

Silver

A TASTE TO REMEMBER

Stockyard Silver is known for its generous marbling and tender bite, with over 400 days of grain feeding and a marble score 6-7. Delicate, sweet and with a long lasting savoury finish, this Wagyu is both decadent and balanced, crafted for those who love richness without overpowering the senses.

- MARBLE SCORE 6-7
- 100% AUSTRALIAN BEEF
- JAPANESE WAGYU GENETICS
- 400+ DAY FEEDING PROGRAM
- 100% NATURAL FEED - ANTIBIOTIC FREE & USING NON-GMO INGREDIENTS
- NO ADDED HORMONES
- HALAL CERTIFIED
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TASTING NOTES

Stockyard Silver offers a delicate, sweet profile with pronounced caramelised notes and tender marbling. Each bite is silky and satisfying, offering just the right mix of rich yet beefy Wagyu flavour.





TASTING NOTES

Stockyard Red delivers a milder, refined flavour with just the right balance of juiciness and subtle marbling. Its savoury character and fine grain is perfect for bringing a beef-forward flavour with lighter creaminess.





STOCKYARD

Red

THE GATEWAY TO WAGYU EXCELLENCE

For those looking to explore Wagyu beef, Stockyard Red is the perfect entry. Fed for over 400 days on a natural grain ration, it offers balanced texture, mellow flavours and a marble score of 4-5. Stockyard Red is a versatile beef, ideal across cuisines and cooking styles.

- MARBLE SCORE 4 - 5
- 100% AUSTRALIAN BEEF
- JAPANESE WAGYU GENETICS
- 400+ DAY FEEDING PROGRAM
- 100% NATURAL FEED - ANTIBIOTIC FREE & USING NON-GMO INGREDIENTS
- NO ADDED HORMONES
- HALAL CERTIFIED
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STOCKYARD

Australia's most awarded beef.

For more than two decades, our beef brands have earned consistent recognition as best-in-class at industry events across Australia and internationally. We're honoured to be Australia's most awarded branded beef.





Exceptional Australian Beef.
Extraordinarily Awarded.

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