



WESTHOLME

— QUEENSLAND —
AUSTRALIA

HOW TO SPEAK WESTHOLME: INFORMATION FOR YOUR TEAM



KEY FACTS

Brand: Westholme

Breed: Wagyu x Mitchell

Location: Queensland, Australia

Feed: Grass-fed for up to two years, finished on grain for a minimum of 330 days

Hormone Free (No HPG)

THE WESTHOLME STORY

Should you wish to include information about Westholme on your menu please find options below.

Brief version:

Westholme Wagyu. Queensland, Australia

The pinnacle of Australian wagyu, raised with care on pristine northern Australian rangelands to produce signature marbling with layers of rich, complex, buttery flavors.

Short version:

Westholme Wagyu. Queensland, Australia

The Westholme herd are raised with care on pristine northern Australian rangelands and finished for 330 days on a handcrafted grain mix that is reflected in the remarkable marbling and flavor that sets Westholme apart. Every mouthful of Westholme you will experience rich, complex, buttery flavors that linger with elegant richness and are exceptional on every level.

Long version:

Westholme Wagyu. Queensland, Australia

Westholme combines genetics from prized wagyu bulls of Japanese bloodlines crossed with our own Mitchell breed, bred to thrive in the northern Australian climate.

The Westholme herd are raised with care on pristine northern Australian rangelands and finished for a minimum of 330 days on a handcrafted grain mix that is reflected in the remarkable marbling and flavor that sets Westholme apart.

Every mouthful of Westholme is an experience of rich, complex, buttery flavors that linger in its elegant richness and is exceptional on every level.

TASTING NOTES

Should you wish to include Westholme tasting notes on your menu please find options below.

Overall:

Westholme is renowned for a flawless eating experience. This Australian wagyu is prized for its roasted and caramelized aromas, tender melt-in-the-mouth juiciness and an elegant flavor profile with buttery notes balanced by sweet and tart elements. Westholme's signature flavor lingers in its elegant richness and savory complexity.

Specific Cuts:

Westholme Sirloin:

Intensely roasted and caramelized aromas. Tender and extremely juicy with an elegant mouthfeel. Deeply flavorsome, balancing sweetness and tart notes with lingering buttery flavors.

Westholme NY Strip:

A delicate and complex cut with roasted, caramelized and game meat aromas and a hint of white pepper. Extremely tender and sweet with a clean finish and slight mineral notes.

Westholme Ribeye:

Roasted aromas with rich, caramelized notes. Tender and very juicy with pleasing texture and bite. Intense flavors with sweet, slightly tart notes. Buttery flavors linger.





FRONT OF HOUSE INFORMATION FOR DINERS

Should your team wish to inform and engage diners about Westholme here is some information which may be useful.

The Australian wagyu we have on our menu is from Westholme which is raised in Queensland, Australia.

Westholme combines genetics from prized wagyu bulls of Japanese bloodlines crossed with our own Mitchell breed, bred to thrive in the northern Australian climate.

The Westholme herd are raised with care on pristine northern Australian rangelands and finished for 330 days on a handcrafted grain mix that is reflected in the remarkable marbling and flavor that sets Westholme apart.

Every mouthful of Westholme is an experience of rich, complex, buttery flavors that linger in its elegant richness and is exceptional on every level.

CORRECT TERMINOLOGY FOR MENU CREATION

Name:

✔ **Correct:**

Westholme Wagyu

✘ **Incorrect:**

Westholme Beef

or Westholme Wagyu Cattle

Location:

✔ **Correct:**

Westholme Wagyu, Queensland Australia

or Westholme Wagyu, Australia

✘ **Incorrect:**

Mighty Westholme Farm

or Australian Wagyu Cattle

Days on Grain:

✔ **Recommended:**

'330 Days Grain Fed'

Marble Score:

✔ **Recommended:**

MS 4-5 | MS 6-7 | MS 8-9+

or MB 4-5 | MB 6-7 | MB 8-9+

Menu Example

PREMIUM STEAK SELECTION

Westholme Wagyu, Queensland

The pinnacle of Australian wagyu, raised with care on pristine northern Australian rangelands to produce signature marbling with layers of rich, complex, buttery flavors.

Westholme Wagyu with
bone marrow truffle butter
9 oz. NY Strip MB 4-5 \$55

Westholme Wagyu with
red wine reduction
16 oz. Ribeye MB 6-7 \$85

32 oz. Tomahawk Steak MB 8-9+ \$145

330 Days Grain Fed, MS 8-9+ **\$145**

suggested for 2-4 people | allow 45 minutes to prepare



@WESTHOLME
www.westholme.com.au