



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 flavours.

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 flavour that sets Westholme apart. Every mouthful of Westholme you will experience rich, complex, buttery flavours 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 flavour that sets Westholme apart.

Every mouthful of Westholme is an experience of rich, complex, buttery flavours 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 caramelised aromas, tender melt-in-the-mouth juiciness and an elegant flavour profile with buttery notes balanced by sweet and tart elements. Westholme's signature flavour lingers in its elegant richness and savoury complexity.

Specific Cuts:

Westholme Sirloin:

Intensely roasted and caramelised aromas. Tender and extremely juicy with an elegant mouthfeel. Deeply flavoursome, balancing sweetness and tart notes with lingering buttery flavours.

Westholme Eye Fillet:

A delicate and complex cut with roasted, caramelised 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, caramelised notes. Tender and very juicy with pleasing texture and bite. Intense flavours with sweet, slightly tart notes. Buttery flavours 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 flavour that sets Westholme apart.

Every mouthful of Westholme is an experience of rich, complex, buttery flavours 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 flavours.

Westholme Wagyu with
bone marrow truffle butter
250g Eye Fillet

330 Days Grain Fed, MS 4-5
\$55

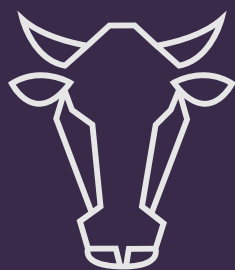
Westholme Wagyu with
red wine reduction
350g Ribeye

330 Days Grain Fed, MS 6-7
\$85

900g Tomahawk Steak

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

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



@WESTHOLME
www.westholme.com.au