

Bravofoods

LEADING WHOLESALER OF PREMIUM MEATS, POULTRY,
SMALLGOODS AND VALUE ADDED MEATS

A family owned and operated business with more than 45 years wholesale experience. Bravofoods is an integral part of devising our clients unique menus. Our focus on premium produce, hand prepared to requirements gives a seamless order and surprise service that you can trust.

Reputable Market Leading Brands of Beef Sold and Processed by Bravofoods but not limited to

Premium Beef Brands of Bravofoods



Bravofoods also supply and distribute SOUS VIDE Cooked lines from by Ribs and Roast;



About Us

“ Our mission is to be known for providing top grade products with exceptional customer service at competitive prices. Our focus is on building strong relationships with our customers and partnering with them to deliver excellence in produce for their menus.

Bravofoods is a leading wholesaler of quality Beef, Lamb, Pork, Veal, Chicken, Smallgoods and some Value-Added products to the foodservice industry, which includes Clubs, Pubs, Bars, Restaurants, Cafes even Hospitals and Nursing Homes.”



Our long-standing involvement with leading Australian producers allows us to provide an unrivalled selection of quality meat produce including grain-fed, grass-fed, wagyu, organic or hormone-free.

A second generation, Australian owned and operated company, Bravofoods has been serving Sydney's food service industry for more than 45 years. With a team of professional hand-cutters on site, our commitment to delivering custom-made orders is the backbone of our business. We work closely with our clients to assist with devising menus and making the best of our premium, hand-processed produce. All this is underpinned by our strict adherence to HACCP accreditation and our commitment to helping our clients.

We welcome you to call us and see how we can deliver your menu needs so you can create outstanding food to your diners and customers.

Portion Cutting Experts - Hand Cut and Laser Cut

Bravofoods have a professional team of portion cutters with a combined 100 years of experience that lead the way in precise, consistent portioned hand cut product.

We pride ourselves on the ability to cut, process and prepare product for our customers to their required specifications. Bravofoods focus heavily on meeting and exceeding the needs and requests of our customers on a daily basis.

Bravofoods have invested in state of the Art Machinery including our Brand New Marel Laser Cutting Portioning Machine, Capable of cutting high volume orders with precision and accuracy whilst maintaining the strongest yields to support our competitive pricing structure. This leading technology allows us to cut a product that supports a strong plate price to our customer base and minimises inconsistencies and weight fluctuations across orders. The ability to cut wide range product with speed and accuracy allows us to maintain freshness and cut to order on a daily basis assuring our customers are receiving our best and freshest cut at all times.

Bravofoods are geared for the highest of volume runs as well as still able to cater for the boutique hand cut lines for each customers requirements. Coupled with our diverse range of grades of both PASTURE fed and GRAIN Fed products, our services cover customers of all needs, and price points.

Our portion cuts include popular lines such as:

- ✔ Rump or Rostbiff (Cap Off Rump)
- ✔ Striploin (Sirloins)
- ✔ Cube Roll (Scotch Fillet)
- ✔ Eye Fillet Bonded/ Centre Cut Eye Fillet
- ✔ T-Bones
- ✔ OP Rib/ Ribeye
- ✔ Eye Fillet Whole
- ✔ All Secondary Cuts



Beef

Sourced from premium pastures and feedlots Australia wide, our beef originates from the tablelands of Queensland through to the plains of Tasmania. Our range of supply partners ensures a premium eating product for every cut and size of beef. Coupled with our own high standards for product grading and processing, you're assured of a premium beef product at a competitive price.

Bravofoods offer a diverse product with our live cattle purchasing of specific grades that we put through selective preferred abattoirs allowing us to provide fresher mince, custom cuts, and aged beef to order specifications for our select clientele.

We are proud to process and supply beef from reputable leading brands noted in our opening page of this catalogue.

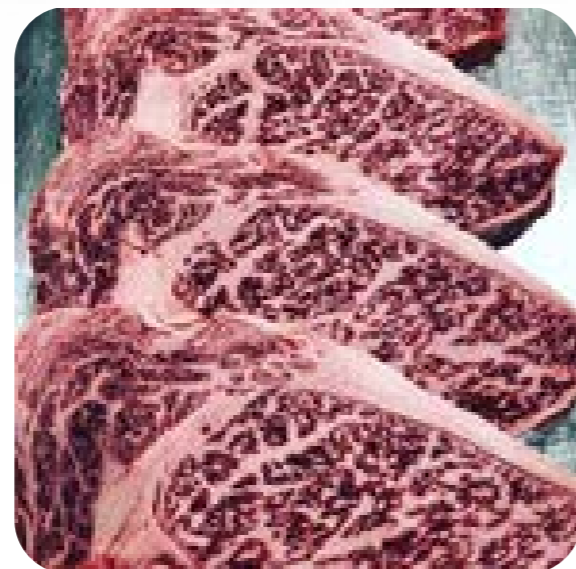


Beef

Premium Wagyu Cuts

This delicacy is renowned for its rich flavour, marbled texture and distinctive tenderness. Bravofoods are well connected to Australian best Wagyu Producers allowing us to supply to your order specifications our premium Wagyu cuts including and not limited to AACO Darling Downs, Jacks Creek, Diamantina, Rangers Valley, Black Opal and Black Pearl Beefs.

Available in grades of between MS3 and MS9, your customers will see and taste the difference of a premium Wagyu steak. Enquire through our sales team for a full list of WAGYU Products, carton meats, portion cuts and Whole product.



Sausages

Our premium ranges of gourmet sausages are handmade in-house with fresh, natural casings and are gluten free. A popular staple for chefs and caterers our snags are delicious and full of flavour. They are available thick, thin, blanched or to your individual requirements.

Create your own custom recipe and make a signature sausage for your menu today!

Premium Beef and Wagyu Patties

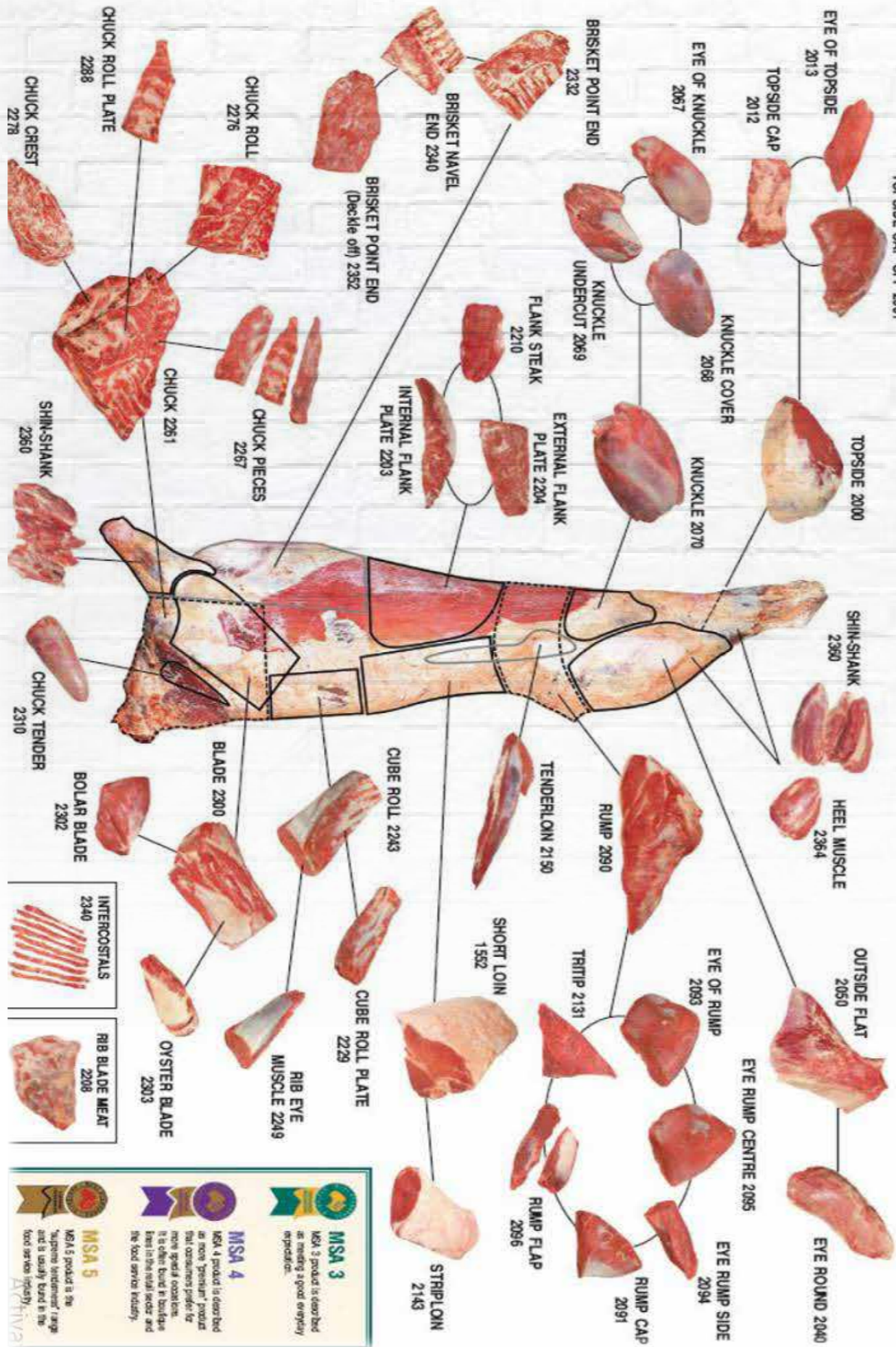
Using the same premium Australian beef that we use in all our products, Bravofoods' very own Fresh Premium Beef Patties and Meat Balls are produced and manufactured under strict Food Regulations.

Our Burger Patties and Meat Balls are supplied with all nutritional details and ingredients, so you can be assured of the top-quality ingredients.

We are able to offer:

- ✔ Customised alternatives, spiced, flavoured, and packed to specification.
- ✔ Standard lines in Beef (including WAGYU and ANGUS special minces), Pork, Lamb and Chicken in various sizes and diameters.
- ✔ Various Grades are on offer as well as texture options, from fine to course, to alter eating characteristics and presentation of your burgers.
- ✔ Create your own run with minimum order quantities and customise your recipe.





<p>Sliced Rump Steak Whole Face- Cap On Rump Steak (Right)</p> <p>½ Face Sliced Rump - Cap On (Left)</p>		
<p>Full Face (Left) Rostbiff</p> <ul style="list-style-type: none"> - Cap off Rump <p>Half Face (Right) Rostbiff</p> <ul style="list-style-type: none"> - Cap off Rump 		
<p>Whole Rump Cap (Left)</p> <ul style="list-style-type: none"> - Picanha <p>Sliced Rump Cap (Right)</p> <ul style="list-style-type: none"> - Top Sirloin Rump Cap Picanha 		
<p>Sirloin Striploin Portioned, New York Steak, Porterhouse (Left)</p> <p>Sirloin Bone In Shell loin steak, Bone In Porterhouse, Bone In New York Steak (Right)</p>		
<p>Scotch Fillet Cube Roll Portioned, Boneless Ribeye (Left)</p> <p>OP Rib, Ribeye Cattleman's Cutlet, Cube roll on the bone (Right)</p>		
<p>T- Bone Steak (Right)</p>		
<p>Eye Fillet Bonded Portioned (Left)</p> <p>Centre Cut Eye Fillet (Right)</p>		

Veal

From classic schnitzels, Osso Bucco for slow cooking and Knuckles for specialty dishes, our sweet and tender cuts of veal are very popular.

Available in both Heavy and Light qualities, our range is supplied by the kilogram and are guaranteed to be the best in quality for a reasonable price.

Ask us about our full line of veal products for special request items.

Our popular lines include;

- ✔ Veal Mince
- ✔ Veal Knuckles
- ✔ Veal Backstrap
- ✔ Veal silversides (roasts)
- ✔ Veal Topside
- ✔ Osso Bucco
- ✔ Veal Schnitzel
- ✔ Veal Cutlets
- ✔ Veal Clods



Lamb

Naturally raised across the open fields of Cowra New South Wales, Bravofoods select premium live lamb from the Cowra region and work with our preferred processors to have these delivered into our factory weekly for our customers. Our Lamb Processes from start to finish assure exceptional flavors and consistent sizes, and quality.

Bravofoods also provide Lamb sourced from NSW, VICTORIA and also SOUTH AUSTRALIA with leading brands including WARRGUL Pasture Fed Lambs, Junee Lamb and all of JBS offerings that include the reputable Animal Welfare program maintained by Great Southern Lamb, Fletchers Lamb and Sovereign Lamb to assure we maintain supply across the field.

Some of the premium cuts we offer to your specifications include;

- ✔ Lamb Legs
- ✔ Lamb Cutlets Frenched, and Racks of Lamb
- ✔ Lamb Chops
- ✔ Lamb Diced
- ✔ Lamb Backstrap Skin On or Denuded
- ✔ Lamb & Mint Sausages and Gourmet lines
- ✔ Lamb Mince
- ✔ Lamb Tenderloin
- ✔ Lamb Fore Quarter
- ✔ Lamb Shoulders (all types)
- ✔ Lamb Shanks (Hind Quarter)
- ✔ Lamb Shanks (Fore Quarter)
- ✔ Lamb Souvlaki - Mediterranean.
Medium (96 x 60g), Large (48 x 100g), Extra Large (18 x 120g)



Spit Hire

Bravofoods provide a service of pick up and delivery of two SPITS 1500mm long which we lease to our valued customers.

We also provide the Lamb or Pig suitable for your event.

Enquire through our salesteam!



Pork

Bravofoods offer an extensive supply of all ranges of Pork products from various suppliers.

"Bravofoods are processors of all pork lines and create customised and premium products that support our clients' menu"

Our chosen suppliers include, BE Campbell, Tender Valley Premium Pork, Borrowdale Pork, Rivalea Pork and Murray Valley, whom we believe are some of the best producers of pork our country has to offer.

Our premium pork is available in a variety of cuts, produced to your specifications.

Some popular lines we supply include;

- ✓ Pork Ribs (All Kinds)
- ✓ Pork Legs Boneless/Bone In
- ✓ Pork Belly Bone out Skin On
- ✓ Pork Loin Chops
- ✓ Porchetta Hand Tied
- ✓ Pork Boston Butt
- ✓ Pork Neck/ Collar Butt
- ✓ Pork Tenderloins
- ✓ Pork Saddles
- ✓ Pork Fillet
- ✓ Pork Racks and Cutlets
- ✓ Frozen Pulled Pork
- ✓ SOUS Vide Pork Lines
- ✓ Pork Schnitzel
- ✓ Pork Gourmet Sausages



Free Range Pork

Bravofoods preferred Free Range Pork Supplier is Borrowdale.

Borrowdale Free range pork is sourced from a single family operated farm. The farm, borne from a desire to raise pigs in a stress free environment with a focus on animal welfare practices, is now a pioneer of commercial free range pork production.

Borrowdale free range pork delivers a modern take on traditionally farmed pork of yesteryear, bringing the highest standards of ethical pork production. Raised in a stress free environment, with the freedom to truffle, play and wallow in the mud, our free range pork has taken on the superior flavour and tenderness of pork from a bygone era.

BORROWDALE
FREE RANGE PORK

All Poultry

Our chickens and other poultry are sourced from reputable leading industry processors including Baiada, and STEGGLES. Bravofoods are a supplier of chemical, hormone and steroid free poultry, making them some of the most succulent and flavoursome available on the market. All styles of Game Birds and Ducks are also supplied across our customer base.

“Bravofoods have become a great processor of all poultry products, working with our chefs on their specific menu requirements. We offer our Chefs the supply of hand made and prepared customised solutions as well as value added lines that save them time, labor and assure consistency and quality to support their menu”

Bravofoods have become reputable in the industry over the last decade with our Hand made Fresh Breast, Hand Crumbed Chicken Schnitzel. A product that we believe cannot be beaten for freshness, quality, tenderness and above all finished with an attention to detail that cannot be rivaled by a machine processed product.

We welcome all enquiries for our Hand Made Fresh Breast Schnitzels so we can grow this product in to all areas of our industry.

Premium Products that we supply include;

- ✓ Chicken Stir Fry
- ✓ Chicken Strips
- ✓ Chicken Breast Fillet Skin Off, Skin On
- ✓ Chicken Tenderloins
- ✓ Chicken Tenderloins Crumbed (100g)
- ✓ Chicken Wings
- ✓ Chicken Thigh Fillet Skin Off
- ✓ Chicken Thigh Fillet Skin On
- ✓ Chicken Kiev/Supreme
- ✓ Whole Chickens (Various Sizes)
- ✓ Chicken Schnitzel - Hand Made (all types and Sizes (Panko, Coarse, Plain))
- ✓ Chicken Souvlaki - Lemon & Pepper, Portuguese, Satay, Mediterranean. Medium (96 x 60g), Large (48 x 100g), Extra Large (48 x 120g)
- ✓ Free Range lines offered
- ✓ Spatchcocks and Quails
- ✓ Wingettes and Drummettes
- ✓ Prepared Butterflied Chicken Breast
- ✓ Duck (all sizes and Cuts)



Schnitzel

Handmade Value - Added Products

Bravofoods are known for our handmade chicken schnitzel. Cut, flattened and crumbed by hand, our home-style chicken schnitzels are superior in quality to machine prepared product and support the Chefs throughout the industry in search for a product as close to their own as possible! We create flavours where necessary and portion to the required size.

Stock Sizes include (SOLD BY THE CARTON)

- ✓ 150g Singles
- ✓ 200g Butterflied
- ✓ 250g Butterflied
- ✓ 300g Butterflied
- ✓ Bravofoods offer a variety of Crumbs that include:
 - ✓ Plain Crumb
 - ✓ Course Crumb
 - ✓ Japanese Yellow Panko Crumb
 - ✓ White Panko Crumb



Continental Smallgoods

Our preferred Smallgoods partners include but are not limited to...

Bravofoods are distributors for the finest Continental and English small goods.

We have aligned with some of the country's top producers of small goods

We offer the full range from each distributor with some of the major brands including;

Pastoral Smallgoods, Zammit, Kaczanowski & Co, Rodriguez Bros, Black forest Smokehouse, and German Butchery.

Made with only the best meats and ingredients, and cured and smoked using a mix of traditional and modern techniques, these are products that deliver on quality and flavour.

Our diverse range is versatile and delicious anytime, our smallgoods are perfect for platters, gourmet sandwiches and in European style dishes. Our Continental small goods are particularly popular for European themed restaurants, clubs and cafes.

- ✔ Hams (Double Smoked)
- ✔ Bone in Smallgoods of all kinds
- ✔ Range of Chorizo available
- ✔ Black Forest English Bacon
- ✔ Bacon Rind less (variety of Brands)
- ✔ Eye Bacon Short Cut (variety of Brands)
- ✔ Bravofoods own LEAN Streaky Bacon
- ✔ Prosciutto Sliced (Variety of Brands)
- ✔ Serrano Whole and Sliced of different ages
- ✔ All premium styles of Hams
- ✔ Danish Salami
- ✔ Pancetta
- ✔ Coppa
- ✔ Chipolata
- ✔ Chilli Chicken
- ✔ Sopresso (Mild)
- ✔ Smoked Turkey Breast
- ✔ Smoked Chicken Breast
- ✔ Chicken Rolls
- ✔ Devon



And a lot more!!



Ribs & Roast Sous Vide

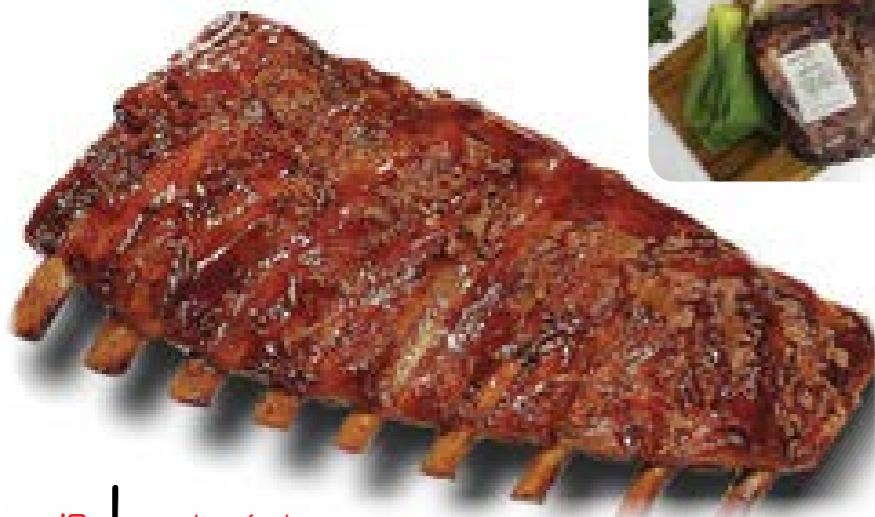
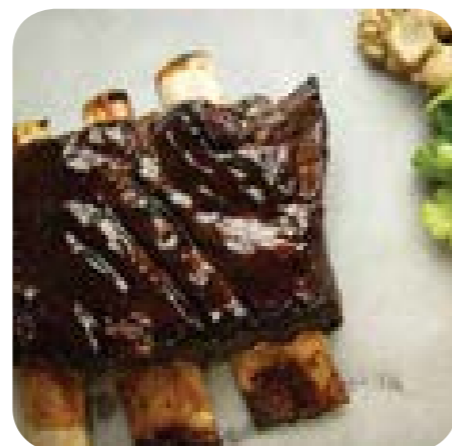
Bravo foods are proud distributors of Ribs & Roast Sous Vide products.

Sous vide cooking is a precise technique where meat is placed in a sealed bag and cooked in a temperature-controlled water bath and we believe some of the most developed and premium wholesale product is provided by our suppliers, the specialists themselves from Ribs and Roast

The result? Juicy, tender and flavoursome meat, evenly cooked every time.

This product line is extremely popular with our customers, particularly chefs who require a superior product to save time in the kitchen and where consistency in cooking at a competitive price is required

Bravofoods has a strong relationship with Ribs & Roast Sous Vide, supplying them with our own top quality beef and lamb for our own stocked lines, to which they prepare, and return as sous vide items.



Order App



We offer you an app to manage your order process, simply download our app from the App Store:

1. Go to your app store and search for "Bravofoods"
2. Tap the app to download it for free
3. Tap "Get"
4. Tap Install when the icon switches
5. Enter your Password or use Touch ID when prompted
6. Wait for the download to finish
7. Please create an account with us or simply log in





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