

ROBBINS ISLAND

TASMANIAN WAGYU

IN HARMONY WITH NATURE



TASTY BURGERS!

Get on board and wrap your hands around a Robbins Island Burger!

Eateries all over Australia and America have led a renaissance of the simple burger and it's spreading. Whether its sliders, brioche or simple burger buns, you'll need a succulent patty to be the 'hero' of the dish.



THE STORY

Fourth generation cattle farmers John, Keith, Alex and Chauncey Hammond have been breeding Wagyu on Robbins Island since the early 1990's.

During the iconic seasonal musters, bands of horsemen swim the cattle through saltwater channels at low tide to move them peacefully between grazing areas.

In Japanese, the concept of WA 和 from WAGYU translates to balance or peace. From Robbins Island, Tasmania, a unique taste - in harmony with nature.

THE BREED

The Robbins Island Wagyu program started in 1993 with progeny from Michifuku, one of the most famous Tajima sires. Michifuku and his father Monjiro are renowned throughout the world for their sort after prize winning genes and high marbling characteristics.

When combined with Hammond families' expertise in farming, the pristine environment and unique feed ration, Robbins Island Wagyu is one of the truly unique Wagyu products on the market.

PRODUCT SPECIFICATIONS

- 150gms | 80/20% Fat
- 60 Pieces per box
- 9kg Bulk Pack Frozen



CONTACT

For further information:
+61 3 9644 6500
info@robbinsislandwagyu.com.au
www.robbinsislandwagyu.com.au
Instagram @robbinsislandwagyu
#WAGYUMARBLES