



**SILVER
FERNTM
FARMS**

**100% MADE OF
NEW ZEALAND**
— Venison —



TM

Pasture Raised

GRASS FED





A new taste

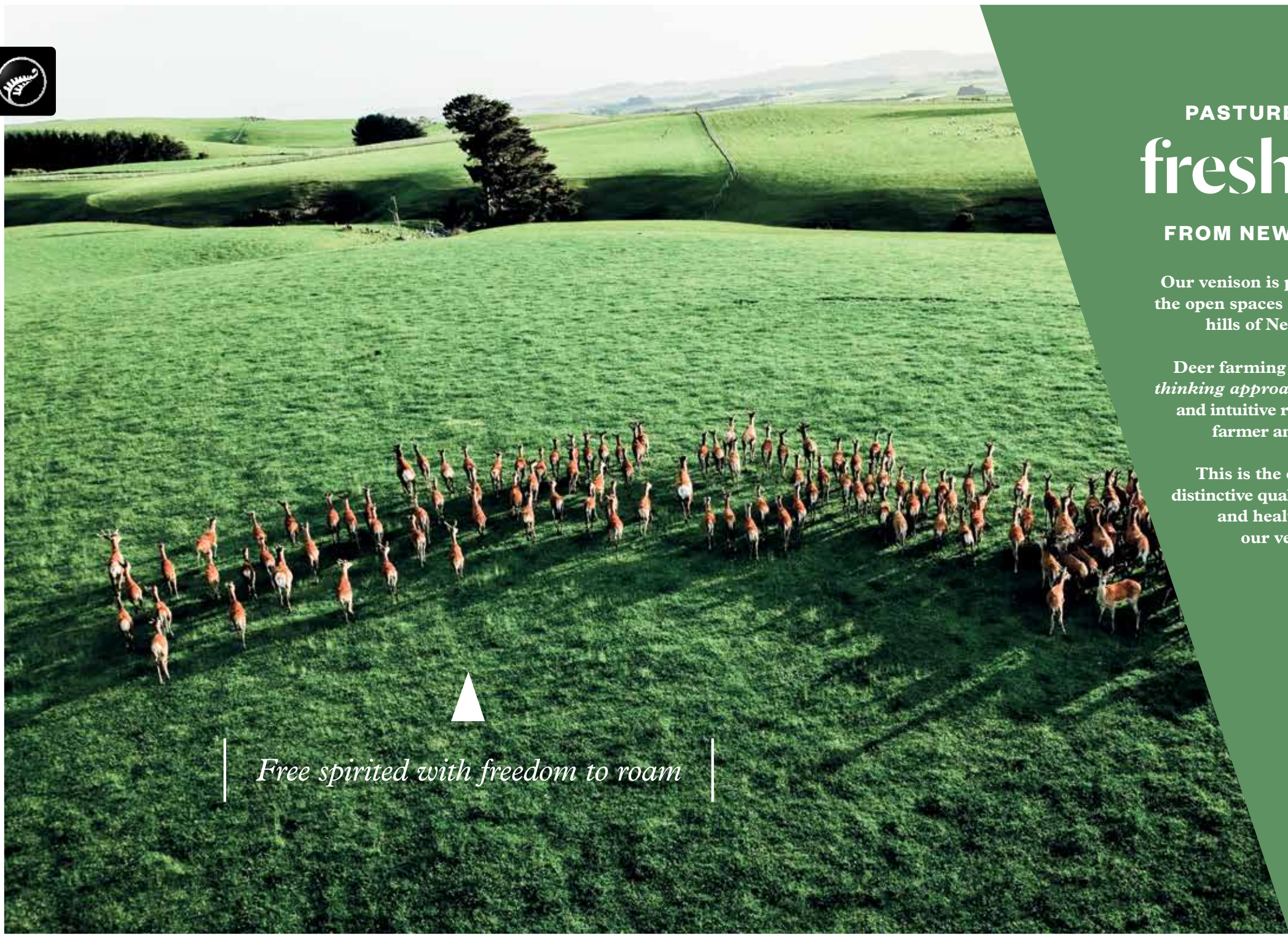
FOR FRESH POSSIBILITIES

Silver Fern Farms Venison is a fresh ingredient to inspire the imagination. Perfect for new creations, new takes on classics and enticing flavours.

A new performance edge for your menu, pasture raised and grass fed in New Zealand. This is a fine-tasting farmed venison, raised naturally, with fresh and delicate flavour notes, backed by our promise of unmatched quality and consistency.

*This is the distinctive difference of
Silver Fern Farms Venison.*





Free spirited with freedom to roam

PASTURE RAISED
freshness

FROM NEW ZEALAND

Our venison is pasture raised in the open spaces and rolling green hills of New Zealand.

Deer farming requires a *free thinking approach* – a light touch and intuitive respect between farmer and animal.

This is the origin of the distinctive quality, consistency and healthiness of our venison.



A
natural

VITALITY

Deer are strikingly elegant animals; free spirited and agile with an individual streak.

Our products are as natural as their source, with a distinctive freshness and vitality.

100% MADE OF NEW ZEALAND

100% Made of New Zealand



An ingredient for delicious inspiration

**“It’s very versatile – you
can cook it at all times
of the year in all kinds
of ways; rich and hearty,
or light and summery.”**

MAT MCLEAN
Palate Restaurant, New Zealand



A new edge

FOR YOUR MENU

Silver Fern Farms Venison is an elite red meat, consistently delivered. Versatile, premium cuts, produced to exacting specifications as an ingredient for delicious inspiration.

With so many ways to enjoy it, Silver Fern Farms Venison is a lighter red meat option that truly stands out. As an enticing combination of delicate flavours and leanness, it is highly sought after for its potential in fresh and inviting cuisines.

A distinctive choice for your menu that's consistently delicious, light and healthy.

Our best cuts for your best creations.



A
**new
edge**
FOR YOUR MENU

10-RIB FRENCH RACK – SILVERSKIN ON



With all of the supreme flavour and tenderness New Zealand farm-raised venison has to offer, our 10-Rib French Rack offers a healthy yet indulgent food experience to diners and spectacular presentation options to today's chef.

4-RIB FRENCH RACK – SILVERSKIN ON



Offering all of the unique flavour and eating qualities of a full sized rack, our 4-Rib French Rack offers the convenience of a smaller portion size with less preparation time required.

BONELESS WHOLE LOIN – DESKINNED



A premium example of New Zealand farm-raised venison. Incredibly lean, tender and flavoursome. Best suited to flash cooking and quick roasting, or can be cut into medallions. Deskinned and boneless for maximum convenience, zero trimming and optimal yield.

BONELESS WHOLE LOIN – SILVERSKIN ON



Enticingly lean and always tender, our farm-raised boneless loin fillets are the healthy red meat choice. Silverskin intact helps retain the natural juices during cooking.

TENDERLOIN – BUTT ON



Naturally fine-textured and full-flavoured. An incredibly lean and tender boneless cut with a clean finish. Best flash-cooked over high heat.

8-RIB FRENCH RACK – DESKINNED



The ultimate New Zealand farm-raised venison experience. Enticingly rich and healthy with superb presentation options. All 8 ribs are fully frenched and silverskin removed for maximum convenience and zero wastage.

8-RIB FRENCH RACK – SILVERSKIN ON



Enticingly rich and healthy with superb presentation options. All 8 ribs are fully frenched. Silverskin intact helps retain the natural juices during cooking.

BONELESS SHORTLOIN – DESKINNED



A versatile delicacy that can be cooked whole or sliced then seared. Naturally lean, tender and flavoursome with easy portioning and no wastage.

BONE-IN 11-RIB SADDLE



A versatile primal cut offering many options for the skilled chef. 11 ribs with full tenderloin intact for maximum tenderness and taste.

DENVER LEG



Proclaimed by chefs to be one of the most versatile cuts of venison. All 8 boneless pieces of our Denver Leg are deliciously rich in flavour and supremely lean and tender.



100% Made of New Zealand

“It lets you show some creativity and put something special on the menu.”

MICHAEL COUGHLIN
Oliver’s Restaurant

**BONELESS HIND LEG –
4 CUTS, DESKINNED**



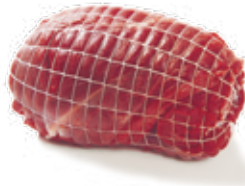
With silverskin removed, these 4 leg pieces of fresh, natural New Zealand venison promise enticing flavour, leanness and tenderness with less preparation time and wastage. One each of Rump, Knuckle, Topside and Silverside per set.

**BONELESS HIND LEG –
4 CUTS, SILVERSKIN ON**



Four boneless leg pieces of naturally lean and tender New Zealand farm-raised venison. Silverskin intact ensures maximum moisture during cooking for a delicious and juicy venison experience. One each of Rump, Knuckle, Topside and Silverside per set.

**BONELESS SHOULDER
ROAST 1KG**



An indulgent shoulder roast bursting with the rich and distinctive flavours of farm-raised New Zealand venison. Fully boned, rolled and netted for fuss-free carving. A must for any banquet.

BOLAR SHOULDER



A perfect choice for traditional slow-cooking methods with all the health benefits of lean, natural, farm-raised New Zealand venison.

HAND-DICED NECK



The perfect choice for a deliciously rich and hearty venison experience. With more connective tissue than shoulder meat, our venison neck guarantees to deliver a rich, sticky and flavoursome gravy.

LEG STEAKS



A slightly larger version of the Medallion with the same purely natural taste, tenderness and leanness. Individually portioned, these highly presentable venison Leg Steaks are the healthy steak choice and, with zero trimming required, deliver optimal yield.

LEG MEDALLIONS



One of the more tender cuts available, these Leg Medallions are individually portioned for maximum convenience and zero wastage. Straight from pack to pan, our Venison Medallions are best cooked quickly over medium to high heat.

OSSO BUCCO



Slowly braise this New Zealand farm-raised version of a venison classic for the ultimate eating experience.

3 MUSCLE SHOULDER



A deliciously lean and tender venison shoulder option. Boneless for maximum convenience, fuss-free carving and minimal wastage.

HAND-DICED SHOULDER



Full of rich, classic venison flavours that are best intensified through slow, moist cooking techniques.





A new taste

FOR FRESH POSSIBILITIES

1

Pasture raised freshness from New Zealand

Raised on wide, open, New Zealand farms for a fresher taste
and consistent quality

2

A natural vitality

Free to roam, naturally creating cuts that are supremely lean – the healthy choice

3

Fresh and delicate flavour notes

An entirely new, delicate taste in venison, with a clean palate finish

4

A new edge for your menu

Consistent quality for fresh and enticing cuisines

5

The finest expression of venison

Silver Ferns Farms pasture raised venison – a bright, fresh
and entirely new dining experience

100% MADE OF NEW ZEALAND





**SILVER
FERN™
FARMS**

**100% MADE OF
NEW ZEALAND**
— Venison —



PREMIUM
BY
NATURE

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