



# MARBLE KING

NURTURED TO GREATNESS

*We believe that time, care and integrity are the ingredients of true quality. Our fullblood Wagyu cattle are raised ethically, slowly and in full harmony with their environment.*

*Every step we take is designed to honour the animal, and elevate the eating experience. We don't rush our process because we believe that flavour can't be hurried.*

*This is Wagyu for those who demand more than just marbling. It's for those who value meaning behind every bite.*

At the heart of our program is a commitment to purity. Every one of our herd is 100% fullblood, descended from elite Japanese foundation sires. We don't cross breed. We don't cut corners.

Instead we preserve the original genetics that have made Wagyu the most sought-after beef in the world, prized for its intense marbling, velvety texture and refined flavour profile. Every animal is traceable. Every cut tells the same story: greatness by bloodline.



## EVERY CUT. EXCEPTIONAL.

Explore our range of fullblood Wagyu beef, scored for excellence, portioned with care and selected for those who demand the finest.



### *Cube Roll*

(Scotch Fillet/Rib Eye)

Unapologetically indulgent, our Wagyu ribeye is decadently marbled and melts effortlessly on the palate. Expect waves of buttery richness, deep umami, and a silky mouthfeel that lingers. Best served medium-rare to allow its fat to render luxuriously.



### *Oyster Blade*

(Flat Iron)

An unsung hero. In Wagyu form, this cut transforms into something extraordinary. Richly marbled with a slight chew, it offers concentrated beefiness with hints of smoke and iron – best slow-cooked or seared quickly with care to highlight its complexity.



### *Striploin*

(Sirloin/Porterhouse)

A more structured cut with a firmer bite than ribeye, the Wagyu striploin delivers our signature marbling. Its flavour is bold and beef-forward, with a balance of richness and restraint – a favourite for those who want indulgence with a touch of discipline.



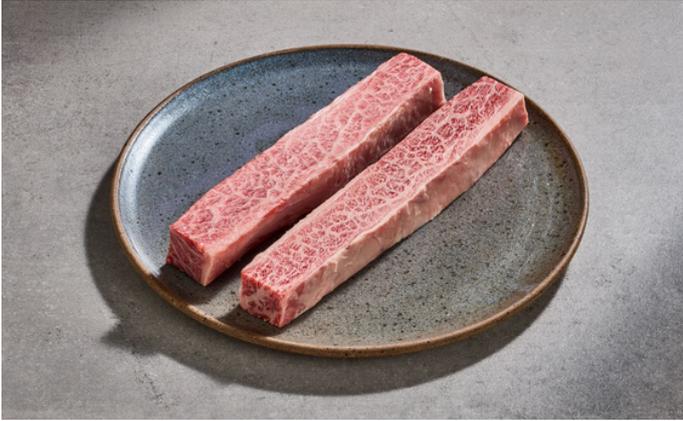
### *Tenderloin*

(Eye Fillet)

Whisper-soft and subtle, our Wagyu eye fillet is prized for its exquisite tenderness. While naturally leaner than other cuts, our Wagyu version compensates with fine, lacy marbling and a clean, delicate flavour – the silk scarf of the steak world.

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### Short Rib Meat

When slow-cooked, Wagyu short ribs are transcendental. The marbling weaves through the muscle like velvet, yielding a texture that is both succulent and gelatinous. Flavour-wise, it's deep, sticky and primal – the kind of cut that demands a rich red and a long lunch.



### Chuck Tail Flap (Karubi/Denver)

A cut for the connoisseur. With intense marbling and a coarse grain, Wagyu chuck tail flap offers a punchy, full-bodied flavour and a satisfying chew. Grill hard and slice thin against the grain – it sings with soy, smoke and char.



### Rump Cap (Picanha)

Boasting a juicy, beef-rich flavour and a cap of fat that renders into crispy, golden decadence.



### Tri Tip

Leaner but still generous in flavour, the Wagyu tri tip is a beautifully versatile cut. When treated with respect – seared, rested and sliced across the grain – it reveals a juicy tenderness and a savoury, nutty depth that surprises and delights.



## HIGH COUNTRY ORIGINS



*Our Wagyu are raised on our farm in Victoria's Acheron Valley, a cool-climate, high country region defined by misty mornings, fresh mountain air and fertile pastures.*

The slow pace of this pristine environment allows our cattle to grow gradually, building natural marbling, clean fat and a deep, rich flavour over time. Cool climate. Biodiversity. Clean water. It's a place where things are done right, not fast.

## CERTIFICATES & ACCREDITATIONS



MLA ACCREDITED



HALAL CERTIFIED



AUS-MEAT  
ACCREDITED



ANIMAL WELFARE  
CERTIFIED



HCCAP  
CERTIFIED



MEAT STANDARDS  
AUSTRALIA

## ENQUIRIES

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