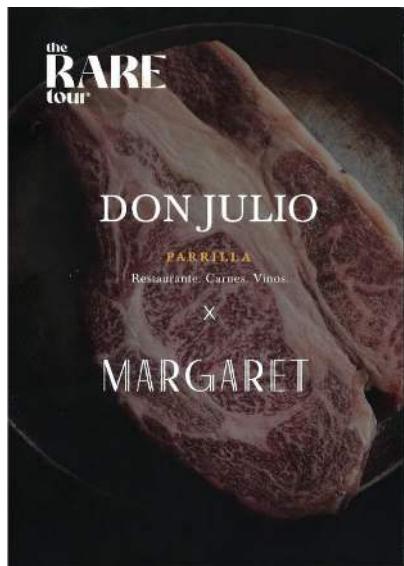


Minnamurra was proud to feature in The Rare Tour, where the No. 1 and No. 2 Best Steak Restaurants joined forces for a night of extraordinary steak and wines. Minnamurra Speckle was one of the two beef suppliers for the evening, prepared by head chefs Pablo Rivero of Don Julio restaurant, Buenos Aires and Neil Perry of Margaret Restaurant, Double Bay.



David Blackmore's Pasture-Fed Full Blood Mishima Sirloin  
Ben's Blackmore Ration-Fed Full Blood Wagyu Rump  
Red Curry Butter, Grilled Kent Pumpkin

Rockford, Basket Press Shiraz, 2016, Barossa Valley, S.A.  
Mount Mary, 'Quintet' Cabernet Blend, 2014, Yarra Valley, Vic.

MARGARET

Dennis' Minnamurra Speckle by CopperTree Farms' Grass-Fed Ribeye  
Chimichurri, Salsa Criolla, Tomato World

Matías Riccitelli, 'Viejos Viñedos en Pie Franco' Malbec, 2021, Luján de Cuyo, Mendoza  
Rutini, 'Gualtallary' Single Vineyard, Malbec, 2021, Uco Valley, Mendoza

DON JULIO



Just some of the Minnamurra Speckle rib eye steaks being prepared last night for the diners, who paid \$1000 a ticket to attend the event.

The Speckle/Angus two-year-old grass-fed steers averaged 628kg live weight and yielded 375kg carcasses, a 60% dressing yield. All steers were measured at 8.0% to 8.3% IMF.



Feedback on the night was excellent with both chefs, Neil & Pablo, congratulating Dennis on the quality of the steaks.