

Jack Sprat's Butchery



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Butcher in Tweed Heads South NSW The choicest cuts of meat are found at Jack Sprat's, supplier to restaurants, pubs, cafes, and the public in Northern NSW and SE Queensland. Jack Sprat has a passion for working with chefs in the food service industry and has 25 years of experience finding the very best products from Australia's producers and suppliers. Products at Jack Sprat's include dry-aged beef where whole primal cuts are stored for up to 8 weeks in a temperature and humidity controlled environment, wagyu beef from Japanese cows famous for their high marbling and rich taste, grain-fed beef from cattle fed on grain for a minimum of 70 days, and grass-fed beef with natural, full-flavor. Also available are local pork from the Northern Rivers Region, lamb from the New England Region, free-range chicken from Barossa Valley, goat from Dorrigo, milk-fed veal from Northern Rivers Region, game meats (including rabbit, wild boar, venison, kangaroo, wallaby, emu, crocodile, camel, and buffalo), game birds in season, house-made sausages, and cured meats. Jack Sprat's works directly with small producers and provides you with a true paddock-to-plate service. Get your meat at Jack Sprat and you'll be licking your platter clean!

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