



DIAMANTINA

WAGYU BEEF

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Diamantina Wagyu Beef



Diamantina Wagyu Beef, is finest expression of Australian excellence. Our beef is all from Australia. Our animals are born and raised on natural pastures in the rich farming country of Queensland's Darling Downs, roam freely in vast, open environments that promote ethical welfare and robust health. This grass-fed foundation imparts a clean, earthy depth to the flavor profile. To refine their marbling and tenderness, the cattle enter a carefully controlled grain-finishing program lasting at least 100 days. All processing occurs in our own plant in the Lockyer Valley an hour from Brisbane.

Diamantina Wagyu Beef represents a harmonious cross between Wagyu Japanese heritage and Australian Angus breeds. This premium beef is not just meat it's a sensory masterpiece, crafted to elevate every dining experience with its extraordinary quality and distinctive character. with added benefits in accessibility, ethics, and versatility.





Unmatched Quality and Heritage

Diamantina Wagyu Beef achieves its legendary status through meticulous attention to every stage of production. Diamantina is classified as Wagyu F1: a first generation cross means approximately 50% fullblood Wagyu bulls (a Japanese breed known for marbling) and 50% Australian Angus.

These genetics are the foundation of superior intramuscular fat distribution. Their diet consists of 60-70% wholesome Australian grains, including steam flaked barley and wheat, supplemented with hay, silage, mineral blends, vegetable oils, and cottonseed.

Free from added hormones and antibiotics, this holistic approach guarantees consistency and purity, with every cut vertically integrated from pasture to plate for uncompromising quality control. Renowned for one of the world's most rigorous grading systems (AUS-MEAT), Australian Diamantina Wagyu beef guarantees transparency and reliability. Cuts like Diamantina's achieve consistent Marble Scores of 8-9, rivaling Japanese A4-A5 levels but with greater uniformity across batches.

M4



M5



M6



M7



M8



M9



M10



M11



M12





Why Diamantina Beef is unique?

Diamantina Wagyu Beef is extraordinary because it embodies the perfect fusion of tradition and terroir. Our vertically integrated process ensures traceability and sustainability, while the pristine, hormone-free environment yields a cleaner, more ethical product. Distinctive for its buttery tenderness without overwhelming intensity.

Diamantina elevates the breed's heritage with ethical integrity, consistent performance, and versatile appeal, making it the smart, superior choice for those who demand the best without compromise.





Ribeye



T-bone



Picanha



Tomahawk



Organoleptic Excellence: a Symphony of Senses

Diamantina Wagyu Beef combines grass-fed beginnings with targeted grain finishing, yielding a balanced fat composition rich in heart-healthy monounsaturated fats like oleic acid, which is lower in saturated fats than standard beef. What truly distinguishes Diamantina Wagyu Beef is its breathtaking organoleptic profile, designed to captivate the palate and delight the senses. The flavor is magnificent: a rich, buttery umami that unfolds in layers, with subtle nutty undertones from the grain finishing and a clean, grassy freshness from the pasture raised origins.

Tenderness is exceptional, thanks to the Wagyu genetics and extended finishing period, resulting in a juicy, succulent bite that requires minimal seasoning to shine. Visually, the deep red hue contrasted against creamy fat marbling makes it as stunning on the plate as it is satisfying to savor. Whether grilled, seared, or slow-cooked, Diamantina Wagyu Beef delivers a harmonious balance of richness and subtlety.



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