

WESTHOLME X CULINA: 'A CUT OF FREEDOM' CAMPAIGN

EDITORIAL TEAM x 19 NOVEMBER 2018

Meat-lovers, this one's for you.

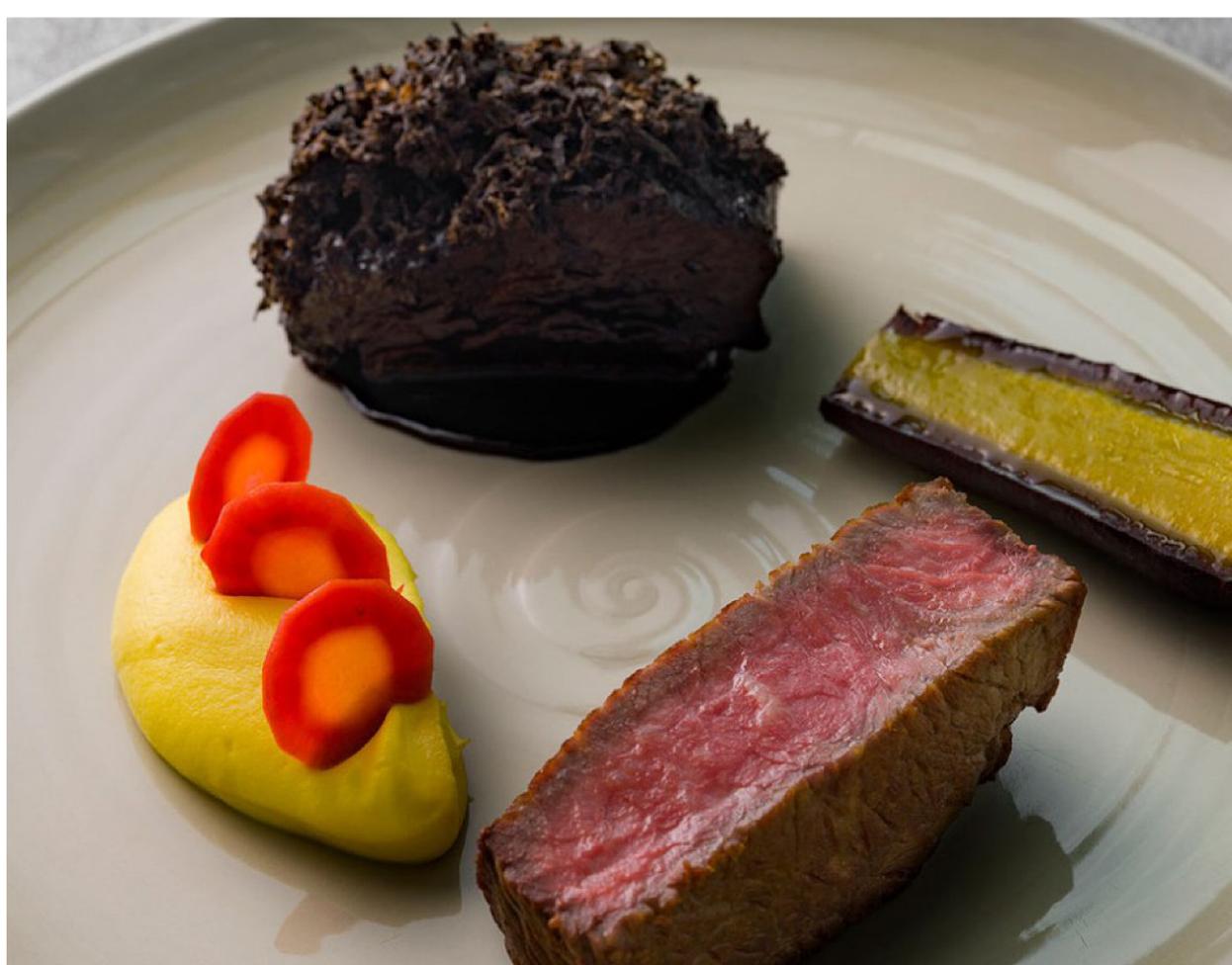
Queensland, Australia's Westholme and their exclusive distributor in Singapore, Culina, are running the campaign 'A Cut of Freedom' until 30 November, which sees nine participating restaurants showcasing alternate cuts from Westholme.



Common Man Stan's dish featuring Westholme brisket and tri-tip

Well-loved by chefs and gourmets, Westholme cattle, attests the brand, are "born wild on their pristine outback stations, raised on grass and finished on a specialised grain blend, to achieve rich marbling throughout the cut."

Some of the delicious dishes you can expect include Westholme intercostal rib rendang with serunding and turmeric leaf at one-Michelin-starred Peranakan restaurant [Candlenut](#), and at Argentinian bistro [boCHINche](#), Westholme ox tongue with eggplant escabeche, parmesan biscuit, horseradish and nasturtium.



Salt Grill & Sky Bar's Westholme grilled sirloin

Share a picture of your favourite Westholme dish on Instagram with the hashtag #ACutoffFreedom, and follow [@True_Westholme](#), for a chance to win an exclusive dinner for two worth \$1,000.

Participating Restaurants:

1. [boCHINche](#)

3-course menu (from \$90) featuring Westholme ox tongue with eggplant escabeche, parmesan biscuit, horseradish and nasturtium; charcoal-grilled Westholme hangar steak with chimichurri sauce; and dessert.

2. [Candlenut](#)

Westholme intercostal rib rendang with serunding and turmeric leaf (\$32).

3. [Common Man Stan](#)

Westholme brisket and tri-tip with celeriac and black garlic purée, pickled onions and mustard sauce (\$32).

4. [Esquina](#)

'Aburi' Westholme oyster blade with micro Thai salad and crispy beef (\$22).

5. [LeVeL33](#)

Westholme tri-tip with pepper and malt crust, grilled qing long cai, and chilli and lime dressing (\$25).

6. [Plentyfull](#)

Grilled Westholme striploin MBS 6-7+ with Asian chimichurri, manjimup truffle cream, bone marrow jus and caramelised banana shallots (\$58) and a 2-course menu (\$18.90) featuring appetiser of the week; smoked Westholme navel end brisket MBS3-5 pastrami with brioche, pickled jalapeño and smoked cheddar; and black tea or coffee.

7. [Steakville](#)

3-course menu (from \$58) featuring beef graisse scented 64° sous vide egg with Westholme ribeye cap confit; gateaux of Westholme ribeye cap; and flamed Westholme's deckle steak.

8. [Salt grill & Sky bar](#)

Westholme grilled sirloin MBS 3-5 with glazed Westholme cheek, salt-baked carrot and black truffle tarragon (\$88).

9. [Salted & Hung](#)

Westholme tri-tip & carrots with fermented carrot purée, cauliflower purée, miso-roasted baby carrots and spiced hazelnuts (\$68).