

About Mentges Master Meats

Over 700 years ago, a man from the Rhine river in Germany set up a smallgoods manufacturing shop. The year was 1260 A.D. and his name was Herr Mentges.



Since 1965 Rudi had experience in serving the great tastes of pure sausages and other meats to the public in Germany.

Today in Taree Rudi Mentges is manufacturing Traditional Continental Meat Products from the same recipes. Taste the genuine flavours of Germany without artificial colours or flavours.



Come and taste

Are you looking for smallgoods that are **delicious**, **healthy** and **nutritious**?

We at Mentges Master Meats are producing over 40 different Traditional Continental Meat Products. They are freshly hand made on our premises with local fresh meat, organic herbs and passion. We promise German quality and service with a smile.

Come and taste some freshly cooked free samples of our smallgoods at our shop.



All products are suitable for celiac sufferers and diabetics, because they are all made without fillers, preservatives, gluten or added M.S.G, colours, flavours and are low in fat.

www.mentgesmeats.com.au

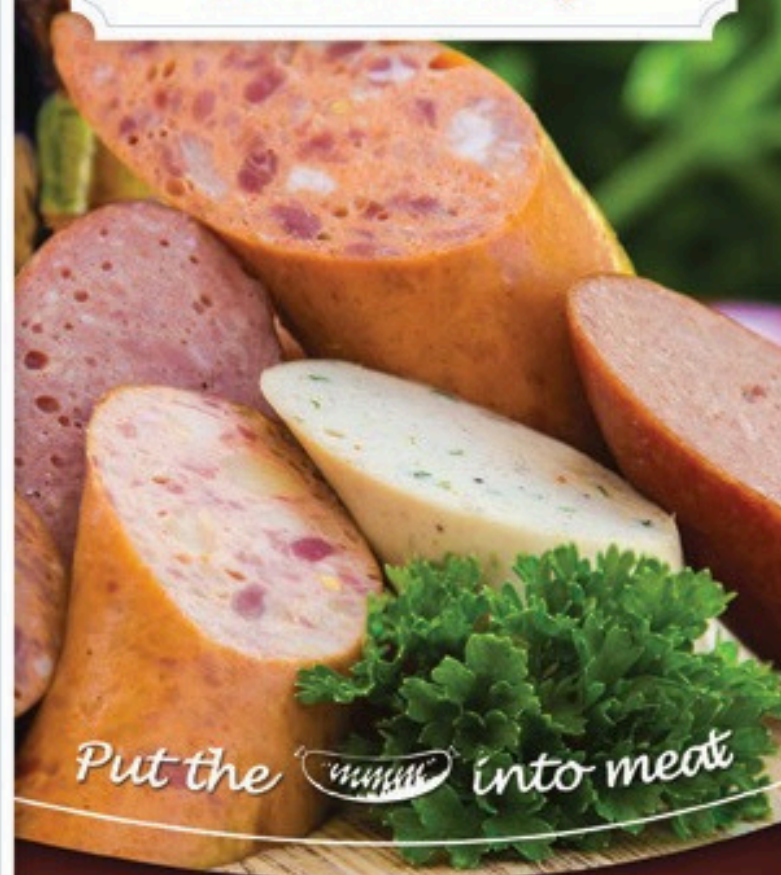
info@mentgesmeats.com.au

Lot 12 Kanangra Dr Ph 02 6552 6878

Taree N.S.W. 2430 Fax 02 6551 3002

Monday to Wednesday closed to the public.

Mentges Master Meats
Rudis continental shop



Put the  into meat

Open to the public for retail:
Thursday 8:00AM - 5:00PM
Friday 7:30AM - 5:00PM



Visit us online at
www.mentgesmeats.com.au

Sausages

Smoked and cooked in natural skins.

Cheese Kransky - Very lean

A blend of pork & beef with real quality cheese.

Chilli Cheese Kransky - Very lean

A blend of pork & beef with cheese and chilli.

Hot Kransky - Very lean

A blend of pork & beef with peppercorns and hot paprika.

Original Kransky - Very lean

A combination of pork & beef with peppercorns.

Jägerwurst - Very lean

A coarse textured blend with seven special herbs and Champignons.

Frankfurter

The kid smiles, not the dog.

Bockwurst

Smoked with a hint of nutmeg.

Onionwurst

Sausage sweetened with fried onions.

Lyoner

Ring shaped sausage with or without garlic.

Beef Wurst

Smoked beef sausage with a hint of ginger.

Venison Wurst

Smoked venison sausage with seven herbs.

Weisswurst - not smoked

Fine thick pork sausage with parsley.

Thüringer - not smoked

Lean coarse pork sausage with basil.

Krakauer - Very lean

A polish salami, natural smoked, ring shaped.

Mild green pepper salami, sliced or sticks

Hot chilli salami, sliced or sticks
Italian salami, sliced

Fresh raw sausages - Very lean

German - mild seasoning.

Italian - fennel and parmesan.

Brazilian - garlic and three peppers.

Schwenkbraten

Pork steak tenderised and marinated in Rudis secret spices.

Sandwich Meats

Berliner

A very smooth and tasty luncheon meat.

Tiroler - Very lean

Better than Strassbourg with green peppercorns.

Brawn

Just like mothers Brawn - the leanest of all.

Liverwurst (Paté)

The best in Australia! Country style smoked or unsmoked (coarse or fine).

Hams

Fresh 1A quality.

Black Forest Ham

Double smoked and cooked.

Columbian Ham

With a hint of coffee.

Kassler Ham

Golden smoked loin ham.

German Bacon

Double smoked and cooked.

Kassler Chops

Pickled and hot smoked, excellent with Sauerkraut or red cabbage.

Hocks

Pickled and smoked, to be cooked or baked.

Schinkenspeck / Prosciutto

Cured and smoked.

Raw Beef / Prosciutto

Cured and smoked, very thinly sliced.

Smoked Pork Belly

Cured and smoked, perfect for soups.

Baked Meatloaf-Varieties

Plain (Leberkäse)

A smoked and tasty luncheon meat.

Oriente

Herbs and curry.

Onion

Caramelised fried onions.

Pizza

Cheese, excellent in sandwich press.

Capsicum

Red and green capsicum.

Multiseed

Capsicum and seeds.

Coarse Hot Pepper - Very lean

With hot paprika.

Coarse Mild Pepper - Very lean

With green peppercorns.

Ordering: Orders must be in by Friday at 2.00pm for the following week. Fresh sausages cannot be sent via courier. Up to 18 Kg in a coolbox can be shipped by over night courier (additional costs may apply).

Suggested serving methods for all sausages: Must be cooked either by BBQ, fried, grilled & simmered to above 70°C. All are precooked and smoked, except fresh sausages. Products keep fresh up to 7 days in fridge under 4°C, up to 3 days for fresh raw sausages. All sausages can be frozen.

Our care for your wellbeing is expressed in pure high quality and service, not in price!