



BONE ROASTERS
stocks & stock reductions

PRECISELY CRAFTED
for the world's finest chefs



Award Winning Premium Stocks, Jus & Glaces

www.boneroasters.com.au



Made for the world's finest chefs who set high standards and take exceptional pride in their dishes. Bone Roasters provide precisely crafted, chef inspired stocks and jus that elevate the flavour of every dish with elegant simplicity.

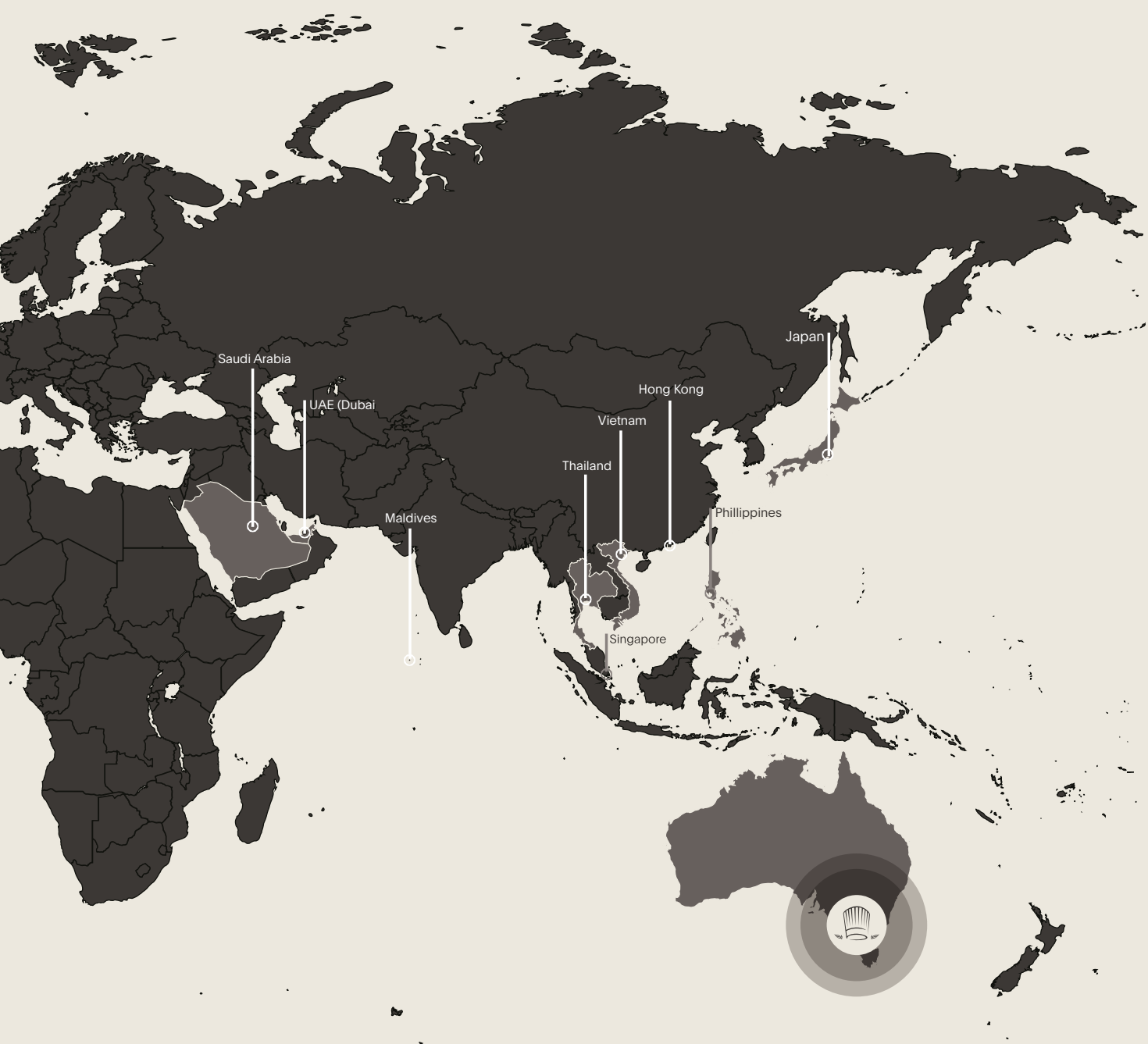
Using only the finest quality Australian and New Zealand ingredients, Bone Roasters uses traditional slow cooking open-kettle methods and follows the highest quality and consistency standards to deliver the most exceptional culinary experience, every single time.

A PROUD SPONSOR OF

SIRH/
BOCUSE D'OR

Bone Roasters is used by the finest restaurants and resorts around the world.

Bone Roasters premium stocks and jus are exported around the globe, from Dubai to Hong Kong, Singapore and Japan. They're proudly used by many of the world's finest restaurants and resorts.



Our International Partners



Bone Roasters is proud to collaborate with many of the world's most iconic hotels, resorts, and restaurants. Trusted by chefs who demand the highest standards, our premium stocks and jus are meticulously crafted to elevate every dish.



Stocks

Our stocks are freshly made from succulent bones and infused with garden fresh vegetables. They are 100% natural, with no added salt, flavour enhancers or thickeners and cooked using a traditional open kettle method, then slowly simmered for up to 25 hours.

- ✓ Simmered for up to 25 hours
- ✓ Finest AU & NZ Ingredients
- ✓ Frozen for 100% freshness
- ✓ Australian Made

Add extra flavour to any recipe.
Perfect as a base for soups and
stews or as a cooking liquid.

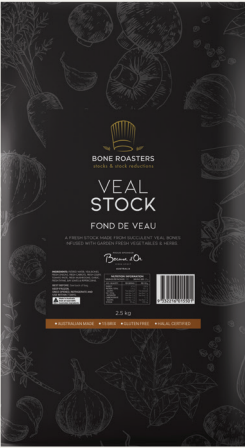


Beef Stock 15 Brix

4 × 2.5kg

A premium Beef stock made with flavoursome beef bones offering a truly rich colour & delicious flavour.

BI0008



Veal Stock 15 Brix

4 × 2.5kg

Classically crafted, slowly simmered and then filtered to create a clean & clear stock.

BI0002



Chicken Stock 6 Brix

4 × 2.5kg

A delicious and pure Chicken flavour with no added salt or additives.

BI0010

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE	SERVINGS
BI0008	Beef Stock 15 Brix	4 × 2.5kg		✓	✓		Frozen	18 months	100 × 25g (2.5kg)
BI0002	Veal Stock 15 Brix	4 × 2.5kg		✓	✓		Frozen	18 months	100 × 25g (2.5kg)
BI0010	Chicken Stock 6 Brix	4 × 2.5kg		✓	✓		Frozen	18 months	100 × 25g (2.5kg)



How to use Chicken Stock

A reliable base that lifts everyday cooking. Build deeper flavour into soups and broths, bring risotto to life, keep proteins tender when poaching, deglaze with richness, and finish with a balanced pan sauce.

- ✓ Soups and broths
- ✓ Risotto
- ✓ Poaching
- ✓ Deglazing
- ✓ Pan sauce

How to use Veal Stock

A refined foundation with depth and clarity. Use it to shape classic sauces, enrich risotto, support slow braising, draw flavour from the pan when deglazing, and build fuller, more rounded soups.

- ✓ Classic sauces
- ✓ Risotto
- ✓ Braising
- ✓ Deglazing
- ✓ Soups



Voted No. 1 by Professional Chefs



Jus & Glace

Made right here in Australia, our Jus and Glace are produced using real bones and only the very best ingredients. 100% natural and cooked using traditional open kettles, then simmered for over 30 hours ensuring an intense taste profile and natural product colour.

- ✓ Simmered for up to 30 hours
- ✓ Finest AU & NZ Ingredients
- ✓ Frozen for 100% freshness
- ✓ Australian Made



Offering an intense flavour and deep colour our Glace products are perfect as their own finishing sauce or as a strong base to any dish.



Red Wine Jus 25 Brix
4 × 2.5kg
Our Red Wine Jus is a combination of our red wine reduction and our Veal Jus.
BI0005



Red Wine Jus 35 Brix
4 × 2.5kg
A further reduction of our 25 Brix Red Wine Jus to offer an intense flavour profile with deeper colour.
BI0006



Beef Red Wine Jus 30 Brix
4 × 2.5kg
Deep in colour, robust in flavour, and made from flavoursome beef bones & our own red wine reduction.
BI0007



Chicken Jus 25 Brix
4 × 2.5kg
This product is a reduction from our 6 Brix Chicken Stock, offering an even deeper flavour profile.
BI0011



Veal Glace 25 Brix
4 × 2.5kg
Reduced from our 15 Brix Veal Stock with no thickeners added and offers a deep caramel colour.
BI0003



Veal Glace 30 Brix
4 × 2.5kg
A further reduction from the 25 Brix Veal Glace. Offering a much more intense flavour and colour.
BI0001

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE	SERVINGS
Jus									
BI0005	Red Wine Jus 25 Brix	4 × 2.5kg		✓	✓		Frozen	18 months	100 × 25g (2.5kg)
BI0006	Red Wine Jus 35 Brix	4 × 2.5kg			✓		Frozen	18 months	100 × 25g (2.5kg)
BI0007	Beef Red Wine Jus 30 Brix	4 × 2.5kg			✓		Frozen	18 months	100 × 25g (2.5kg)
BI0011	Chicken Jus 25 Brix	4 × 2.5kg		✓	✓		Frozen	18 months	100 × 25g (2.5kg)
Glace									
BI0003	Veal Glace 25 Brix	4 × 2.5kg		✓	✓		Frozen	18 months	100 × 25g (2.5kg)
BI0001	Veal Glace 30 Brix	4 × 2.5kg		✓	✓		Frozen	18 months	100 × 25g (2.5kg)

How to use Red Wine Jus

Rich, concentrated and built for impact. Elevate steaks, complement lamb, develop glossy pan sauces, add depth to glazes, and intensify the flavour of slow beef braises.

- ✓ Finishing steaks
- ✓ Lamb dishes
- ✓ Pan sauces
- ✓ Glazes
- ✓ Beef braises



How to use Beef Red Wine Jus

Bold and full-bodied, it brings instant depth to beef-led dishes. Lift slow-cooked cuts, glaze brisket, enrich ragùs, and finish sauces with a smooth, savoury intensity.

- ✓ Beef mains
- ✓ Slow-cooked dishes
- ✓ Glazing brisket
- ✓ Enriching ragùs
- ✓ Finishing sauces



Retail Stock & Jus Products

Also available in 300ml and 500ml retail sizes, our stocks and jus are the perfect addition to your in store retail range. Made in Australia using only the very best ingredients and cooked in a traditional open kettle method ensuring quality, every time.



Chicken Stock 6 Brix

500mL

Our Chicken Stock offers you a delicious and pure flavour with no added salt or additives.

BI0069



Veal Stock 15 Brix

500mL

Classically crafted, slowly simmered and then filtered to create a clean & clear stock.

BI0066



Red Wine Jus 25 Brix

300mL

Our Red Wine Jus is a combination of our red wine reduction and our Veal Jus.

BI0068



Veal Jus 25 Brix

300mL

A reduction from our Veal Stock offering an even deeper flavour profile.

BI0067

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE	SERVINGS
Stocks									
BI0069	Chicken Stock 6 Brix	12 × 500mL		✓	✓		Dry	18 months	20 × 25mL (500mL)
BI0066	Veal Stock 15 Brix	12 × 500mL		✓	✓		Dry	18 months	20 × 25mL (500mL)
Jus									
BI0068	Red Wine Jus 25 Brix	12 × 300mL			✓		Dry	18 months	12 × 25mL (300mL)
BI0067	Veal Jus 25 Brix	12 × 300mL		✓	✓		Dry	18 months	12 × 25mL (300mL)



Products designed for the world's
finest chefs who adhere to highest
quality standards.



We believe that the best dishes are built on a foundation of exceptional flavour. That's why some of Australia's most accomplished chefs and artisan butchers rely on our premium products, including Meatsmith co-founder Troy Wheeler, Australian Chef of the Year 2024 Tommy Prosser, and Dan Arnold, one of the country's most celebrated chefs.



Dan Arnold

Restaurant Dan Arnold - Brisbane

Dan Arnold is a Finalist of the 2024 Bocuse d'Or and chef-owner of Restaurant Dan Arnold, one of Brisbane's most acclaimed fine dining venues. After seven years in Michelin-starred kitchens across France, he returned home to open his own restaurant and represent Australia at the Bocuse d'Or competition, where he earned our highest ever placing. His acclaimed menus balance French precision with Australian character.

"I call Bone Roaster's a chef's best friend. It's consistent, versatile, and always premium quality."



Tommy Prosser

Chef Tommy Prosser - Sydney

Tommy Prosser trained at Michelin-starred institutions including The Waterside Inn before building a stellar career across the UK and Australia. A national finalist in the Bocuse d'Or and 2024 Australian Chef of the Year, Tommy created a range of dishes for us that hero'd our incredible product range. Blending classical French technique with British influence to create refined, expressive food, earning respect from both peers and the international culinary industry.

"Stocks and sauces are the backbone of high end kitchens.
Bone Roasters products are perfect for direct use."



Troy Wheeler

Meatsmith - Melbourne

Troy Wheeler began his career in a small country town, working his way up to become one of Australia's most respected butchers. As co-founder of the iconic Meatsmith, Troy champions whole animal butchery and strong ties to local producers. His best-selling Meatsmith cookbook was launched in 2023, cementing Troy's influence on how Australia cooks, eats and understands meat. Recently, he cooked us four signature dishes that showcased our product at its very best, highlighting its quality and versatility.

"They're the perfect simple accompaniment, all the hard work's done for you.
Bone Roasters is just a great quality product."



Oliver Garrioch

2026 Chef of The Year - Melbourne

Oliver Garrioch has built his career in some of Australia's most respected kitchens, including Gerard's, Cumulus Inc. and Cutler & Co., before joining Melbourne's acclaimed Gimlet. Crowned the 2026 Australian Professional Chef of the Year, Oliver is known for a considered, ingredient-led approach that balances classical technique with clean, confident flavour. For Bone Roasters, he created a series of refined dishes that demonstrated how quality stocks and jus can bring consistency, depth and structure to a plate.

"A good stock or jus delivers that rich, intensified flavour that brings everything together. Using Bone Roasters saves time and space in the kitchen, while giving us a consistent product every time."



BONE ROASTERS

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