

SLICED SPECIALITIES - (PRE PACKS)

Champagne Ham - 250g, 500g, 1kg

Full boneless leg, smoked in the European tradition, sliced to your liking

Corned Beef - 250g

Selected beef, cured and steam-cooked

Roast Beef - 250g, 1kg

Prime Australian roasted beef

Ham Speck (Schinken Speck) - 125g

Raw air dried ham, only prime pork rumps used

Lachs Schinken - 125g

Air dried, wood smoked pork loin, dry salted and seasoned to perfection

Smoked Beef - 125g

Prime Australian beef, cured and dried

Pastrami - 125g

Prime cured beef eye round, coated in a unique flavour of spices

Kassler (Boneless) - 125g

Honey cured, double smoked pork loin, moist and tender

Danish Salami - 125g

Medium textured salami, mildly seasoned with maple syrup and herbs

White Hungarian Salami - 125g

Lemon pepper and Hungarian paprika with a touch of garlic

Pepperoni Salami - 125g

A variety of peppers gives this traditional salami its spicy flavour

Hot Spanish Salami - 125g

Birds eye chillis gives this salami its name and spicy flavour

Italian Salami - 125g

Italian herbs & coarse texture are the characteristics of this salami

FRESH MEATS

Boneless Roasting Pork Neck - (Frozen)

Ideal whole for roast pork or sliced pork steak (Schnitzel)

Pork Fillet - (Frozen)

Spiessbraten (Spit Roast) -Made to Order

Seasoned Pork Spit Roast

ALSO AVAILABLE:

Imported Cheeses: (Gouda, Edam, Maasdam, Esrom, Fetta, etc)

Olives, Sundried Tomatoes

Large variety of European Delicatessen: Rollmops, Herring, Sauerkraut, Red Cabbage, Dumplings, Pumpernickel, Sauces, Mustards, Egg Noodles, Jams, Baking Goods, Cakes, Marzipan and lots more.

* Prices may change without notice

WHY CHOOSE FRANZ CONTINENTAL SMALLGOODS?

- **Finest Premium Quality Smallgoods at Wholesale Prices**
- **Products made on site by German Smallgoods Maker using authentic German recipes**
- **Gluten Free**
- **No artificial coloring or preservatives**
- **Traditional Wood Smoke**
- **1st grade Spices and Ingredients**
- **Only Prime Australian Beef and Pork used**
- **Strict Hygiene and Quality standards**
- **Safe Food Qld Accreditation, HACCP**
- **Privately owned**

**FOR SPECIAL PRICING AND
ENQUIRIES
PLEASE CALL:**



FRANZ CONTINENTAL SMALLGOODS

PRODUCT LIST

QUALITY CONTINENTAL SMALLGOODS

WOOD SMOKED HAMS & BACON

GLUTEN FREE

NO ARTIFICIAL COLORING

NO ARTIFICIAL PRESERVATIVES

PROUDLY AUSTRALIAN

OWNED AND MADE

**FOR SPECIAL PRICING AND
ENQUIRIES
PLEASE CALL:**

HAM

Ham on the Bone (C.O.B) (Whole or half)

Traditional carving ham, cooked on the bone, wood smoked, honey cured

Champagne Ham (Whole or half)

Full Boneless leg, smoked in the European tradition, perfect for shaving

Old Fashioned Smoked Leg Ham

Premium boneless honey cured carving ham

Kassler (boneless)

Honey cured, double smoked pork loin, moist & tender

BACON

Bacon (rind on)

Unique flavoured, pork middle, cured, cooked & wood smoked

Bacon (rindless)

Unique flavoured, pork middle, cured, cooked & wood smoked, no skin

Bacon Hocks

Soup hocks, cured and wood smoked

COLD MEATS

Corned Beef

Selected beef, cured and steam cooked

Roast Beef

Prime Australian roasted beef

Pastrami

Prime cured beef eye round, coated in a unique flavour of spices

CONTINENTAL SMALLGOODS

Rostbratwurst

German style frying and BBQ sausage, mildly seasoned

Weisswurst

“Octoberfest” sausage, flavoured with parsley, chives and roasted onions

Nurnberger Bratwurst

Thin German frying sausage made with rubbed Marjoram

Fresh Bratwurst - Sold Frozen - pack of 10

Very traditional German style pork sausage, coarse minced

Frankfurters

Made with beef, veal, pork - filled in natural sheep casings, wood smoked

CONTINENTAL SMALLGOODS cont:

Knackwurst

Traditional beef and pork “Banger”

Bockwurst

Hearty double smoked garlic sausage

Fleischwurst - Rookwurst

Filled in natural beef I-ring

Kranski

Rich flavoured medium textured, seasoned with natural spices & caraway

Cheese Kranski

Party sized, gourmet kranski full of melted cheese

Kabana - Wood Smoked

Coarse, spicy, mixed with garlic and natural herbs

Leberkase Bavarian

Oven baked fine continental meat loaf, with freshly chopped onions

Leberkase Red Pepper

Red capsicum flakes set in finely blended beef, veal & pork, oven baked

Berliner

A popular cold cut of highest quality also know as “German Fritz”

Tiroler

Coarse cold cut with crushed garlic

Strassburg/Jagdwurst

Medium textured cold cut, flavoured with whole mustard seeds

Schinkenwurst

Top quality cold cut with large chunks of selected diced leg ham

Mortadella

Traditional large diameter “Italian Style”, with green pepper-corns

Breakfast Sausages (thin)

“Aussie Style” beef and pork sausage

Breakfast Sausages (thick)

“Aussie Style” beef and pork sausage filled in natural hog casing

Parsley-Chive Chipolata

Convenient size sausage for breakfast bars, hotels, cafes, etc.

Cheerios

Party Dogs

Hot Dogs 8”, 10” & 12”

Quality “Aussie Style” Hot Dogs

LIVERWURST

Latvian Liverwurst (fine)

Pate style pork spread with a touch of vanilla

Country Style Liverwurst (coarse)

Coarse pate style pork spread with freshly ground marjoram

COOKED SAUSAGES

Thuringer Bloodwurst

Unique German cold meat, often served with fresh bread & mustard

Black Pudding

Authentic blood sausage for frying

Pork Brawn - Presswurst - Suelze

Diced cured selected pork in jelly, mildly seasoned

SALAMIS & METTWURST

Braunschweiger - Teewurst

Very fine pork spread with the combined flavour of paprika and rum

Onion Mettwurst - Zwiebelwurst

Prime pork, combined with natural spices and toasted onion flakes

Fresh Thuringer Beer Sticks

Mildly seasoned beer sticks with whole mustard seeds, cold smoked

Fresh Pfeffer Jager Beer Sticks

Pepper hot beer sticks, cold smoked and seasoned

Danish Salami

Medium textured salami, mildly seasoned with maple syrup and herbs

White Hungarian Salami

Lemon pepper and Hungarian paprika with a touch of garlic

Pepperoni Salami

A variety of peppers gives this traditional salami its spicy flavour

Hot Spanish Salami

Birds eye chillis gives this salami its name and spicy flavour

Italian Salami

Italian herbs & coarse texture are the characteristics of this salami

DRIED CURED MEATS

Lean Speck

Raw air dried, salted pork belly

Ham Speck (Schinken Speck)

Raw air dried ham, only prime pork used

Lachs Schinken

Air dried, wood smoked pork loin, dry salted and seasoned to perfection

Smoked Beef

Prime Australian beef, cured and dried