

# OUR Sustainable Kitchen

Looking to the future with Sustainable Kitchen Practices





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With more than 280 family-friendly bistros around Australia, serving more than 49,000 meals a day – almost 18 million meals a year, ALH Group are committed to ethical food sourcing and supporting environmental resource management now and in the future.

As part of the Australian food industry, we feel that we have a responsibility to our customers, our suppliers, and our staff to endeavour to provide the best quality ingredients and produce to our kitchens whilst also having the environment, animal welfare and ethical farming practices as an equally important priority. We are proud to work together with our many partners to achieve this goal and will continue to look for new ways in the future to improve our commitment to the sustainability of our industry and those who supply it.

In our venues we only serve 100% Australian Beef which is fresh and chilled, never frozen. Our chicken is 100% Australian, hormone free, antibiotic free, fresh and from cage-free farms. We source our fresh seafood from sustainable fish stock that is 100% Australian. Our Pork is Sow Stall free and is also hormone and antibiotic free and our fresh fruit and vegetables are 98% Australian grown, helping to reduce transportation emissions and ensure it arrives to your plate without the need to be frozen.

At ALH we are passionate about food and we care about how it gets to your plate. As we move forward, becoming proactive in developing and supporting sustainable practices and ethical consumerism, we know that these steps will only improve the quality of food that we bring to the table.

— F R E S H —

# Seafood

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At ALH Group, we understand the value of our oceans and the need for all of us to become more aware of the impact we are having on fishing environments. It is because of this we have chosen to source our fresh seafood from sustainable fish stocks, free from antibiotics and artificial

additives. We are proud to offer 100% Australian Fresh Seafood from suppliers that share our passion and commitment to the environment, providing excellent quality while reducing negative human impact and ensuring the future of our oceans for the next generation.







— PREMIUM —

# Pork

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Our Pork comes from the Darling Downs and Burnett Regions in Queensland, known for their clean air and rich soils, on farms that are Sow Stall Free. Committed to the humane and respectful treatment of animals, our supplier is an Australian

Owned family company who meets and exceeds all industry standards ensuring that the pork used in our restaurants is not only of the highest quality but also guarantees its farming has been ethical and without the use of hormones or antibiotics.



— CAGE FREE —

# Chicken

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ALH Group's Chicken is 100% Australian, hormone free, antibiotic free, fresh and sourced from cage free farms ensuring that chickens are able to freely roam. Our chicken comes from a supply chain that complies with all appropriate industry standards and whose vision and commitment to quality, like our own, sees them

delivering the best in taste while continuing to strive for the best standards within their industry. We believe that it is all of these things combined that enables us to bring you the tastiest, most tender chicken in a way that is sustainable, ethical and with the future in mind.





CAGE FREE



CHICKEN

100% AUSTRALIAN  
HORMONE FREE





— FRESH —

# Fruit & Veg

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With 98% of our Fresh Fruits and Vegetables being Australian Grown, our commitment to Aussie Farmers and the support of our sustainable agricultural industries are at the heart of all ALH Group kitchens. Fresh Fruits and Vegetables use about 70% less energy from the farm to the plate compared

with frozen produce. With consumers moving their habits towards fresh eating, we are focusing on seasonal choices to help minimise environmental impact and in turn provide the best quality produce which is prepared fresh daily in each of our restaurants.



— POLYUNSATURATED —

# Oil

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We have chosen the highest quality, Australian blended polyunsaturated oils for our fried foods, understanding that these are a healthier option, over the often used saturated fats. Working with our suppliers to support farmers increase yields

sustainably, ensures the wholesomeness and quality of the produce used to create these ethically farmed oils. Supporting Australian industry is paramount for ALH Group, which is reflected in the quality of the oil we choose.





**POLYUNSATURATED**  
**OIL**

AUSTRALIAN BLENDED



PREMIUM AUSTRALIAN  
**DRY  
AGED**  
RIB

Graziers  
**PREMIUM  
BEEF**  
100% AUSTRALIAN

  
**PREMIUM**  
• PRIME RIB •  
100% AUSTRALIAN





— *Graziers* —

# Premium Beef

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The ALH Group serves only high quality Australian Beef, selected from the best farming regions throughout our country. Graziers Beef is mostly grain fed, ensuring a more consistently tender cut of meat, and aged to produce tender, juicy, flavoursome steaks every time. Graziers Dry Aged Rib Eye is aged for eight weeks intensifying flavours

and adding tenderness, while the Graziers Prime rib is dry seasoned and slow cooked for 12 hours. We source our Premium Australian Beef for its quality and tenderness with each cut coming with 'Graziers' own quality assurance. Our restaurants are proud to serve some of the best beef that Australia has to offer.





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