



First Light Grass Fed Wagyu it is the Rolls Royce of beef, the food of Emperors and Samurai warriors. It's sweet, nutty, juicy, tender and just downright *delicious*.

“How This Tiny New Zealand Company Is Producing The Best Beef In The World” Forbes February 2019

Rump Heart – The absolute all-rounder, the rump heart can be roasted, BBQ'd, minced, skewered on kebabs or our favourite – eaten as a steak. The Rump heart is tender and juicy, with a beautiful deep beefy flavour.