

DEAL ONE.

**ORDER ANY 5 BBQ BOSS CARTONS, GET
THREE "BARBEQUE LIKE A BOSS"
GIFT PACKS FOR FREE!**

OR...

DEAL TWO.

**ORDER ANY 5 BBQ BOSS CARTONS, GET
ONE ADDITIONAL CARTON FREE!**



- 100% AUSSIE OWNED AND OPERATED
- 100% UNBEATABLE FLAVOUR
- 100% BEAUTIFUL AND VISUALLY APPEALING DESIGN
- 100% DIVERSE GLOBAL RANGE
- 100% EASY TO USE WIDE MOUTH JAR
- 100% FULLY SUSTAINABLE, REUSABLE, RECYCLABLE, PACKAGING
- ✓ FLEXIBLE PAYMENT TERMS
- ✓ NEXT DAY DISPATCH ON ALL IN-STOCK ITEMS

BARBEQUE LIKE A BOSS!

x3



1 x GREEK SOUVLAKI BBQ MEAT RUB
1 x KENTUCKY BOURBON BBQ MEAT RUB
1 x PORTUGUESE CHURRASCO BBQ MEAT RUB



**THIS
MONTH
ONLY!**



BBQ TRENDS IN AUSTRALIA

*“The **low and slow** cooking style is attracting enthusiasts in Australia”*

(ABC NEWS JAN 2021)

“There are many variations of wood-fuelled barbecues and smokers and smoking or grilling meats over charcoal or wood fire is more prevalent now than in recent memory,” says BBQ expert from Barbeques Galore Adam Roberts. “Even folks who still only have a gas grill are introducing a small wood chip filled smoker box under the hood of the gas BBQ to get in on that smokey goodness.”

(HOME BEAUTIFUL MAGAZINE 2019)

*“**Low and slow** barbecue cooking techniques, synonymous with American barbecue, are being shared throughout the country and attracting many fans. Just like in the U.S., more and more BBQ competitions are popping up and becoming a hobby for the whole family.”*

(BBQ CHAMPS ACADEMY – JAN 2022)

*“Barbecue trends come and go, but the American style of **low and slow** continues to grow from strength to strength in Australia and has firmly entrenched itself as an all-time tasty favourite... The traditional Australian backyard barbecue is being redefined by the different sorts of BBQ techniques on offer and this includes smoking and going **low and slow**.”*

(SAMBA JUNE 2022)

