

Friday May 1, 2026

Qld and Victoria produce Australia's best beef and lamb

Queensland and Victoria have produced Australia's best beef and lamb at the RNA's prestigious Royal Queensland Branded Beef and Lamb Awards supported by King Street.

Stockyard Beef from the Darling Downs in Queensland won Grand Champion Branded Beef of Show for its Kiwami while Midfield Meat International's Union Station in Victoria produced the Champion Branded Lamb of Show.

Today at the Brisbane Showgrounds the Royal Queensland Awards crowned Australia's best beef, lamb, cheese, dairy, ice cream, gelato and sorbet from a total of 592 entries.

Chief Judge of the Royal Queensland Branded Beef and Lamb Awards Elaine Millar said the 2026 competition's beef and lamb scores were high and extremely close, with only one or two points differentiating them, confirming that all classes were worthy of accolades.

"Due to the extraordinary marbling in both the beef and lamb entries, plus the texture, colour and sheen the uncooked visual judging was overwhelmingly the best we have ever experienced," she said.

"This then transitioned into outstanding commentary and tight scoring of the very important cooked component of the judging process.

"Visually, the majority of the beef entries could have been mistaken for wagyu. Entries in this year's beef competition delivered a wonderful diversity in flavour, texture and visuals yet exceptional consistency in quality."

Ms Millar said the Grand Champion Stockyard Kiwami showcased outstanding qualities - textbook marbling, perfect lasting yet retained juiciness, melt in the mouth firm but silky tenderness and beautifully well-balanced complex flavours.

"Another divine winning wagyu entry from Stockyard," she said.

Ms Millar said each year in the Branded Lamb competition judges notice the refinement of the silken thread marbling in the cutlet eye which when cooked, finesse and brings elegance to the texture and flavour.

"The 2026 Champion Branded Lamb Union Station by Midfield Meat International delivered stunning complex flavours paired magnificently with the fine silken textures resulting in a harmonious mouthfeel and an ongoing lasting length on the palate," she said.



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Ms Millar said the new level of quality and sophistication set by this year's beef and lamb entries was an incredible accomplishment to have achieved in a year of varied challenges such as catastrophic floods and drought.

"The Royal Queensland Awards provides the platform for exhibitors to measure their success against their peers, receive the national recognition they so richly deserve and have the opportunity to proudly showcase their medals on their product packaging.

"The Awards also ensure Australia's retail and food services industries and the end diner are able to purchase and enjoy these outstanding winning proteins."

The Royal Queensland Awards recognise and celebrate Australia's finest food and beverage products and the producers behind them across seven categories - distilled spirits, beer, wine, beef, lamb, dairy and ice cream.

Some of today's award-winning products will be showcased on the Royal Queensland Cooking Stage at the Royal Queensland Show (Ekka) which is now just 99 days away.

GRAND CHAMPION BRANDED BEEF OF SHOW (Australia's best steak)

Stockyard Kiwami by Stockyard Beef

GRAND CHAMPION BRANDED LAMB OF SHOW (Australia's best lamb)

Union Station by Midfield Meat International Pty Ltd

OTHER BEEF TROPHY WINNERS

CHAMPION MSA GRADED BRANDED BEEF OF SHOW

Stockyard Gold by Stockyard Beef

Grain Fed Class 1 MSA Graded

Gold: Stockyard Gold by Stockyard Beef

Silver: Sir Thomas by Mort & Co Ltd

Bronze: Angus Reserve Black Angus Beef by NH Foods Australia

Wagyu Class AUS-MEAT Marble Score 6 or less MSA and Non MSA

Gold Diamantina Wagyu – SB6 by Stanbroke

Silver: Tajima Australian Grainfed Wagyu by Andrews Meat Industries

Bronze: Carrara Wagyu by Kilcoy Global Foods



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Wagyu Class AUS-MEAT Marble Score 7+ MSA and Non MSA

- Gold: Stockyard Kiwami by Stockyard Beef
- Silver: W. Black by Andrews Meat Industries
- Bronze: The Phoenix by Mort & Co Ltd.

Open Class

- Gold: Diamantina Black Onyx – SB7 by Stanbroke
- Silver: JBS Australia Yardstick MB2+ by JBS Australia
- Bronze: JBS Australia Riverina Angus MB2+ by JBS Australia

OTHER LAMB TROPHY WINNERS

Branded Lamb – 20 kg or less MSA and Non MSA

- Gold: Ambassador by Australian Lamb Company/Minerva Foods
- Silver: Coles Finest Lamb by Coles
- Bronze: Royal Trade by Royal Wholesale Meats

Branded Lamb – 20kg or more MSA and Non MSA

- Gold: Union Station by Midfield Meat International Pty Ltd
- Silver: Tasmanian Royal by Royal Wholesale Meats
- Bronze: Royal Trade by Royal Wholesale Meats

Restaurant Trade Branded Lamb – 24kg or more MSA and Non MSA

- Gold: Sovereign by Australian Lamb Company/Minerva Foods
- Silver: Tasmanian Royal by Royal Wholesale Meats
- Bronze: '246' by Midfield Meat International Pty Ltd

For further information about the Royal Queensland Awards and a complete list of beef, lamb, cheese, dairy, ice cream, gelato and sorbet competition results visit www.rqa.com.au.



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