



Cut Throat K N I V E S

The tools we use when dining shape our engagement with our food and through that the space where we are eating, the company that we are sharing and ultimately the people who cook and take care of us. Custom knives are a knowing statement from any fine-dining establishment — we know our food, and we know our tools.

Cut Throat Knives designs steel knives meticulously crafted to enhance the cooking and dining experience. With quality and creativity culminating in the perfect culinary tool.

Starting with a slab steel and a piece of wood we work to create knives that perform at the very highest level for a lifetime of service and enjoyment.

Quality has no substitute; throwaway culture deserves disposal; and time-honoured skills are worthy of recognition.

We are Cut Throat Knives and we are bladesmiths.

Awards

delicious. MAGAZINE
PRODUCE AWARDS

OUTSTANDING DESIGN

This award celebrates world class Australian artisans, artists and designers, whose products help to enhance the quality of our cooking and dining experience.



CRAFT AWARD FINALIST

The Victorian Craft Awards, presented by Craft Victoria, is Victoria's largest biennial exhibition of craft artists, showcasing excellence and innovation across all mediums.



GOLD - MAKER DESIGN

The Melbourne Design Awards program provides market-place recognition across an extensive range of categories and celebrates the creativity and courage of those who are leading the way.



We've had the honour of appearing in...

delicious.
MAGAZINE

AUSTRALIAN
GOURMET
TRAVELLER

THE  AGE
INDEPENDENT. ALWAYS.

TimeOut
Melbourne

 BROADSHEET

The Design Files

GQ

HEARD
MAGAZINE

HICONSUMPTION

frankie

Herald Sun

nourish
MAGAZINE

MANOFMANY

YD

YANKO DESIGN


THE URBAN LIST

Monster children

**“MY FAVORITE ANIMAL IS
STEAK.”**

– FRAN LEBOWITZ



ON HANDMADE KNIVES

Since every kitchen knife cuts food, what is different about a handmade knife?

Owning a great knife is like owning a great car. The relationship that you have with the tool starts with the day you get it, but the memories are built on the time you spend using it and maintaining it.

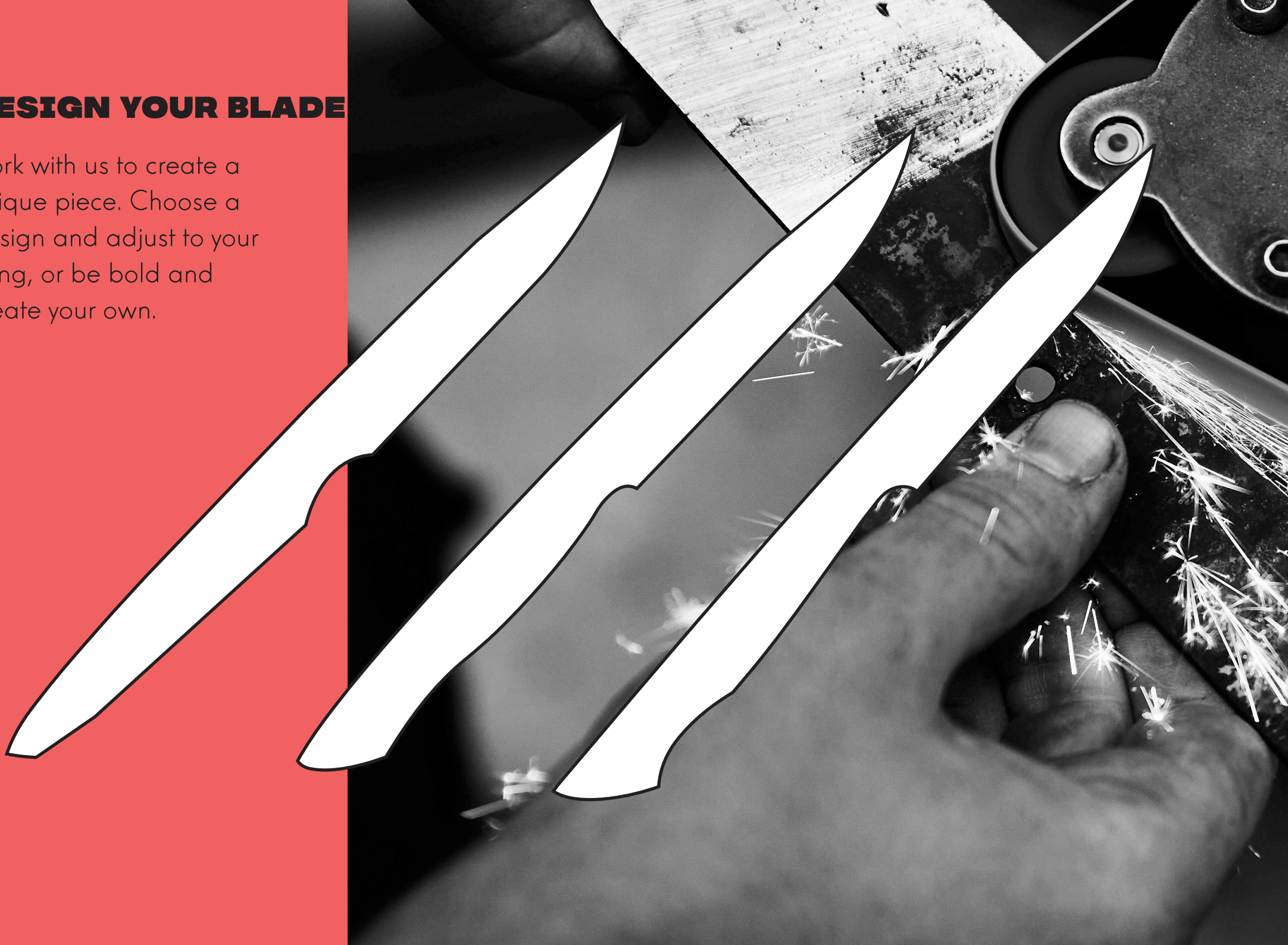
There is a peculiar joy in holding a knife which feels just right for your hand, and marvelling as it dices onions, slices beef and joints chicken with almost no effort. The way a knife rolls on a chopping board as you are dicing mint and then without missing a beat deftly slices through a watermelon is just part of the magic of what makes a great knife.

Beyond that, there are the tiny details that come out of a bespoke handmade knife: choices of handle material, the design of bolsters or the fit of the ferrule, and the handsanding of the blade.

Finally there is a narrative to a great handmade knife. They are something we pass on, something with history so we can say, ' my father gave this to me and his father gave it to him and now I'm giving it to you'. In this way we don't ever own a truly great knife - we just take care of it for the next generation.

DESIGN YOUR BLADE

work with us to create a unique piece. Choose a design and adjust to your liking, or be bold and create your own.





BEYOND STEAK

looking to elevate your dining beyond steak? Let's chat about poulet knives, fish knives or oyster shuckers.

The knife is the oldest tool in a chef's armoury - older even than the management of fire, by somewhere between a million and two million years.

Even at the earliest stages of human tool making, man was not randomly slashing at his food, but making careful decisions about which cuts to make with which tools.

Steak knives with recycled handle from the refurb of the space.







Steak and Fish Knife,
acid stonewash finish
and abalone shell
handle

Huon Pine Handle.

Brass textured handle
with antique finish.

Single Piece Steak
Knife with Knapped
and stonewashed
handle.



**“MY RECIPE: A PRIME
CUT BRISKET, OFF SET
SMOKER, A LAWN CHAIR
AND A BOTTLE OF JACK
DANIELS. WORKS EVERY
TIME”
– JESS PRYLES**

Dyed Red Box Elder,
Knapped finished
with Black Ceramic
Coating









AND

questions

answers

Q. Can I have "x" engraved onto the blade?

A. Sure! We are open to engraving anything on to the blade. We do reserve the right to reject any design or language that we deem offensive or detrimental to our brand.

Q. Can we change our design after the initial consult?

A. Any changes to the original design can of course be accomodated. There may be an increase in cost due to new materials and depending on timeframe changes may incur a delay. no changes once the build has started.

Q. We really want an "x" knife, can you make us that?

A. We are more than happy to work to your requirements, whether you want a yanagiba, a chisel ground gyotu or a French poissonnerie knife. As long as you are not asking for a non-kitchen knife we are more than happy to work with you to create something new.

Q. Can we provide our own material for the handle (wood, resin, plastic etc)

A. Absolutely, we are more than happy to work with you on creating your own unique piece.

Q. Can you use "x" steel for the knife?

A. If you have a particular steel requirment, then we will do our best to work with you on that. We may also make alternative suggestions.

Q. Can you do a copy of "Bladesmith X's" work?

A. We will only ever create our own knives.

Q. Can you take the Cut Throat Knives logo off the knife?

A. Sorry but no. Our logo is like an artist signature. Not only a symbol of provenance but a statement that we are willing to put our name next to the quality of the work



"We initially engaged Aidan and Cut Throat Knives to make 40 Steak Knives for our new venue, this then expanded to 80... and a display board... and 8 steaking knives for our various restaurants... and another steak knife order for a new restaurant... and another restaurant order. He knows exactly how to create something that embodies a restaurant in your hands."

Jake Furst, COO & Chef KickOn Group

Dyed wooden handle
with griptec bolster
and Black Ceramic
finish on blade.



Cut Throat
KNIVES



Burnt Leopard with
Black Bolsters.

Recycled Handle with
brass pins and brass
textured bolsters.

Abalone Handle with
Copper Pins and
Copper hammered
bolster.



MEATSTOCK

"We've been working with Cut Throat Knives since 2017 on the Meatstock Trophies. Each year the team at Cut Throat Knives creates a unique PitMaster Meaststock Knife for the Grand champion and each time they manage to knock it out of the park. Absolute trailblazing legends!"

Jay Beaumont, Founder of Meatstock



Carbon Fibre over G10
Liner with Stainless
Pins.

Stabilised Charcoal
handle with Acid
Stonewash Blade



Dyed Orange Maple
with Coffee Patina
High Carbon Knife.







The knife is more than a mere tool.

It is an ancient thing; it is an echo
of every knife every made
every meal cooked by the hands of people
since the beginning

you hear a knife chop
you are hearing the sound of
humanity's culinary history made real.

