

Hunts Homekill 2014

Beef Cutting List (Payment is due at Pick up)

Name: _____ Email Address _____

Beast Spilt: Whole Half (one choice each Line) Quarter (Must Be Identical to other ¼)

Steaks Per Pack: _____ Roasts Packed for: _____

Please circle options – (If not circled it will be added to mince and sausages)

RUMP	Steak	Roast	Whole		
SCOTCH	Steak	Roast	Whole	Tomahawk	Standing Rib
SIRLOIN	Steak	Roast	Whole	T-Bone	Uses ½ of your eye fillet & Sirloin
EYE FILLET	Steak	Roast	Whole		
TOPSIDE	Roast	Steak	Schnitzel	BBQ Steak Plain	BBQ Steak Marinade
BLADE	Roast (Bolar)	Steak	BBQ Steak Plain	BBQ Steak Marinade	
THICKFLANK	Schnitzel	Steak	BBQ Steak Plain	BBQ Steak Marinade	
SILVERSIDE	Corned	Schnitzel	Pot Roast		
CHUCK	Steak	Roast			
SHIN	Steak	On Bone	Whole		
BRISKET	Slices	Pot Roast	On Bone	Pointend BBQ	Corned
RIB ROAST	Rolled Plain	Rolled Season	Rib Short		

SAUSAGE TO MINCE RATIO _____ % TO _____ %

Sausages	Plain	\$7.00kg
	Garlic	\$7.50kg
	Gluten free	\$7.50kg
	G/F & Preservative Free	\$8.00kg

EXTRAS:	BBQ Patties	_____ min 5 kg	\$7.00kg
	Sausage Meat	_____ min 5kg	\$6.50kg
	Chorizo	_____ min 5kg	\$15kg
	Beirsticks	_____ min 5kg	\$15 kg
	Salamis	_____ min 5kg	\$14 each
	Polonies	_____ min 5kg	\$9.00kg
	Cheese Kransky	_____ min 5kg	\$15.00kg

Processing Costs	\$2.20 kg
Seasoning per cut	\$15.00
Marinade per cut	\$10.00

Prices are + GST

Offal Tongue Tail Kidneys Soup Bone

To get it right we need clear copies please 😊 Email list to huntshomekill@gmail.com

By filling out this form you are saying you owned this animal for 28 days

DOG BONES need to be asked for at Pick up

Version 1.3

