## **Hunts Homekill 2014**

## Beef Cutting List (Payment is due at Pick up)

Name <u>:</u>		Email Ac	ldress								
Beast Spilt:	Whole	Half (one choice	each Line)	Quarter (M	ust Be Identical to	other ¼)					
Steaks Per Pack:		R	Roasts Packed for:								
Please circle options – (If not circled it will be added to mince and sausages)											
RIIMD	Staal	Roas	+ \//	nole							

RUMP	Steak	Roast	Whole			
SCOTCH	Steak	Roast	Whole	Tomahawk	Standing Rib	
SIRLOIN	Steak	Roast	Whole	T-Bone	Uses ½ of your	
EYE FILLET	Steak	Roast	Whole		eye fillet & Sirloin	
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			
СНИСК	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 \$6.60kg Garlic \$7.00kg

Gluten free \$7.50kg G/F & Preservative Free \$7.75kg

BEST MEAT

EXTRAS: BBQ Patties \_\_\_\_ min 5 kg \$6.00kg

Sausage Meat \_\_\_\_\_ min 5kg \$6.00kg

Chorizo \_\_\_\_ min 5kg \$14kg

Beirsticks \_\_\_\_ min 5kg \$14 kg

Salamis \_\_\_\_ min 5kg \$14 each

Polonies \_\_\_\_ min 5kg \$8.00kg

Cheese Kransky\_\_\_\_min 5kg \$15.00kg

Processing Costs \$2.00 kg Seasoning per cut \$15.00 Marinade per cut \$10.00

Prices are + GST

Offal Tounge Tail Kidneys Soup Bone

To get it right we need clear copies please © Email list to <a href="mailto:huntshomekill@gmail.com">huntshomekill@gmail.com</a>