

# Mt Grey **MEATS**

## Beef Cutting List

|          |  |
|----------|--|
| Name:    |  |
| Address: |  |
| Phone:   |  |
| Email:   |  |

Number of animals to be processed: \_\_\_\_\_

Weight: \_\_\_\_\_

|                           |                                    |   |                                |                        |                                   |                                       |                                    |                                |
|---------------------------|------------------------------------|---|--------------------------------|------------------------|-----------------------------------|---------------------------------------|------------------------------------|--------------------------------|
| <b>Ribeye</b>             | <input type="checkbox"/> Steak     | <input type="checkbox"/> Flintstone Steak | <input type="checkbox"/> Whole | <b>Topside</b>         | <input type="checkbox"/> Roast    | <input type="checkbox"/> Casserole    | <input type="checkbox"/> Schnitzel | <input type="checkbox"/> Mince |
| <b>Fillet</b>             | <input type="checkbox"/> Steak     | <input type="checkbox"/> Whole            |                                | <b>Skirt</b>           | <input type="checkbox"/> Steak    | <input type="checkbox"/> Mince        |                                    |                                |
| <b>Porterhouse</b>        | <input type="checkbox"/> Steak     | <input type="checkbox"/> Whole            |                                | <b>Bolar</b>           | <input type="checkbox"/> Roast    | <input type="checkbox"/> Braising     | <input type="checkbox"/> Mince     |                                |
| <b>T-bone</b>             | <input type="checkbox"/> Yes       | <input type="checkbox"/> No               |                                | <b>Brisket Gourmet</b> | <input type="checkbox"/> Corned   | <input type="checkbox"/> Whole        | <input type="checkbox"/> Mince     |                                |
| <b>Rump</b>               | <input type="checkbox"/> Steak     | <input type="checkbox"/> Roast            | <input type="checkbox"/> Whole | <b>Blade</b>           | <input type="checkbox"/> Braising | <input type="checkbox"/> Roast        | <input type="checkbox"/> Mince     |                                |
| <b>Thick Flank</b>        | <input type="checkbox"/> Schnitzel | <input type="checkbox"/> Casserole        |                                | <b>Chuck</b>           | <input type="checkbox"/> Steak    | <input type="checkbox"/> Rolled Roast | <input type="checkbox"/> Mince     |                                |
| <b>Shin</b>               | <input type="checkbox"/> Stewing   | <input type="checkbox"/> Mince            |                                | <b>Rolled Roast</b>    | <input type="checkbox"/> Roast    | <input type="checkbox"/> Mince        |                                    |                                |
| <b>Silverside Gourmet</b> | <input type="checkbox"/> Corned    | <input type="checkbox"/> Schnitzel        | <input type="checkbox"/> Mince | <b>Short Ribs</b>      | <input type="checkbox"/> Yes      | <input type="checkbox"/> No           |                                    |                                |

Steaks per pack: 2 3 4

Stewing & Casserole pack sizes: 500g 750g 1kg

If you would like sausages, patties, saveloys, salamis, etc. please fill out below.

### Sausages & Chipolatas

(Minimum of 9kg of meat needed per flavour)

Plain: \_\_\_\_\_ Texan Chilli (GF): \_\_\_\_\_ Smokey Bacon & Maple (GF): \_\_\_\_\_ Cumberland (GF): \_\_\_\_\_

Green Thai (GF): \_\_\_\_\_ Herb & Garlic (GF): \_\_\_\_\_ Satay (GF): \_\_\_\_\_ Jalapeno & Cheese (GF): \_\_\_\_\_

Cranberry Chestnut (GF): \_\_\_\_\_ Apple, Sage & Rosemary (GF): \_\_\_\_\_ Sweet Chilli Mango (GF): \_\_\_\_\_

### Salamis

Danish (GF): \_\_\_\_\_ Pepper: \_\_\_\_\_

**Biersticks:** \_\_\_\_\_

Turn over for more smallgoods

### Patties

Plain: \_\_\_\_\_ Herb & Garlic: \_\_\_\_\_ Smokey Texas Ranch: \_\_\_\_\_

### Rissoles

Plain: \_\_\_\_\_ Smokey Texas Ranch: \_\_\_\_\_ Herb & Garlic: \_\_\_\_\_ Crumb: ☐ Plain ☐ Herb & Garlic

### Saveloys

Plain: \_\_\_\_\_ Smoked: \_\_\_\_\_

### Killing Fees

All prices are inclusive of GST.

Killing Fee: \$200 per animal (all offal taken away)

Travel over 10km: \$1.50 per km

### Processing Costs

All prices are inclusive of GST.

Processing Cost: \$1.90/kg

**Gourmet Beef:** \$15 each

For all smallgoods only: \$0.50/kg

Costs for smallgoods are on top of these above prices.

Sausages: Plain \$7/kg

Gourmet \$7.50/kg

Chipolatas: Plain & Gourmet \$7.50/kg

Patties: Plain & Gourmet \$7.50/kg

Rissoles: Plain & Gourmet \$10/kg

Saveloys: Plain & Smoked \$7.50/kg

Biersticks: \$10/kg wet weight

Salami: Vacuum packed whole \$11

Additional for stuffing: \$2.50 per item

Additional to add cheese to any smallgoods: \$1.25/kg (this includes Jalapeno & Cheese sausages)

### Declaration:

☐ I declare that I am the owner of the animal and I have been actively involved in the day to day maintenance of the animal, including providing for the physical, health and behavioral needs of the animal for at least 28 days.

☐ I am a farmer of animals of this kind.

2. I have read and understood the pricing for the processing of my animal and will pay the amount in full before I pick up the meat.

3. All meat must be picked up within 5 days of being notified.

Date animal was killed: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_



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