

ORDER FORM

Contact Details

Name		Phone	
Email			

Quantity

Packaging

<input type="checkbox"/> ½ x side (quarter animal)	<input type="checkbox"/> Bag packed for <input type="checkbox"/> 2, <input type="checkbox"/> 3, <input type="checkbox"/> 4, <input type="checkbox"/> 5 people
<input type="checkbox"/> 1 x side (half animal)	<input type="checkbox"/> Bulk packed
<input type="checkbox"/> 2 x sides (whole animal)	

Hindquarter and Forequarter Cuts - Please circle your choice. If sliced please nominate THICK or NORMAL.

Rump: WHOLE / SLICED	Scotch: WHOLE / SLICED
Shortloin: SLICED FOR T-BONE / BONED FOR PORTERHOUSE & FILLET Porterhouse: WHOLE / SLICED Fillet: WHOLE / SLICED	Bolar Blade: ROAST / SLICED / DICED / MINCE Blade: SLICED (BONELESS) / BONE IN (TEXAS T-BONE) / DICED Shin Bone In: SLICED / BONED / MINCE
Topside: WHOLE / SLICED / THIN SLICED / CRUMBED	Chuck: WHOLE / SLICED / DICED
Silverside: WHOLE / SLICED / CORNED / CRUMBED	Brisket: SLAB / BONED & ROLLED / RIBS / MINCE
Eye Silverside: WHOLE / SLICED / CORNED	Rolled Roast: ROAST / MINCE
Round: WHOLE / SLICED / THIN SLICED / STIRFRY	Trim: MINCE / BBQ SAUSAGES / COMBINATION
Shin Bone In: SLICED / BONED / MINCE	Lean Trim: MINCE / BBQ SAUSAGES / COMBINATION
Skirt: WHOLE / MINCE / DICED	Bones: YES / NO / FEW

Specific Requests



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