PADDOCK TO PLATE FARM BUTCHER

DATE

BEEF CUT SHEET

FARMER TO FILL OUT

Name:

Phone:

Email:

Farm Address:

ORDER DETAILS

Number of animals to be butchered:

Breed type:

Special instructions:

BUTCHER TO FILL OUT

Animal hanging weight:

Animal 1

Animal 2

Animal 3

Extra notes:

SAUSAGE FLAVOURING LIST

FLAVOURS	PLEASE TICK
1. Tomato & Onion	☐
2. Worcestershire & Cracked Pepper	☐
3. Sun Dried Tomato & Basil	☐
4. Herb & Garlic	☐
5. Plain Beef	☐

Please tick the sausage flavour(s) required.

PAYMENT - BANK TRANSFER

DIRECT DEPOSIT DETAILS	
Total amount due: $	
Account name:	
BSB #:	
Account number #:	

Bank details to be completed by the butcher.

PADDOCK TO PLATE FARM BUTCHER

BEEF CUT SELECTION

CUTS	PLEASE TICK
1. CHUCK X 2	
Rolled Roast	☐
Chuck Steak	☐
Diced (suitable for diced, won't be cut into diced)	☐
2. BRISKET X 2	
Brisket	☐
Y-Bone	☐
Blade Roast	☐
Blade Steak	☐
Oyster Blade Steak	☐
3. RACK X 2	
Rib Eye Steak Thin	☐
Rib Eye Steak Thick	☐
Rib Eye Bone In	☐
4. LOIN X 2	
Sirloin Steak	☐
T-Bone	☐
Sirloin Roast	☐
Fillet Steak	☐

CUTS	PLEASE TICK
5. LEG X 2	
Corned Silverside	☐
Silverside Steak	☐
Rump Steak Thin	☐
Rump Steak Thick	☐
Rump Roast	☐
Topside Roast	☐
Topside Steak	☐
Mince	☐
Knuckle Steak	☐
Knuckle Roast	☐
6. SKIRT / FLANK	
Ribs	☐
Skirt	☐
Mince	☐
Soup Bones	☐
Marrow Bones	☐
7. SHANK / SHIN	
Diced / Gravy Beef (suitable for diced, won't be cut into diced)	☐
Osso Bucco	☐

LEFT OVER MEAT AND TRIM WILL BE MADE INTO MINCE AND SAUSAGES.

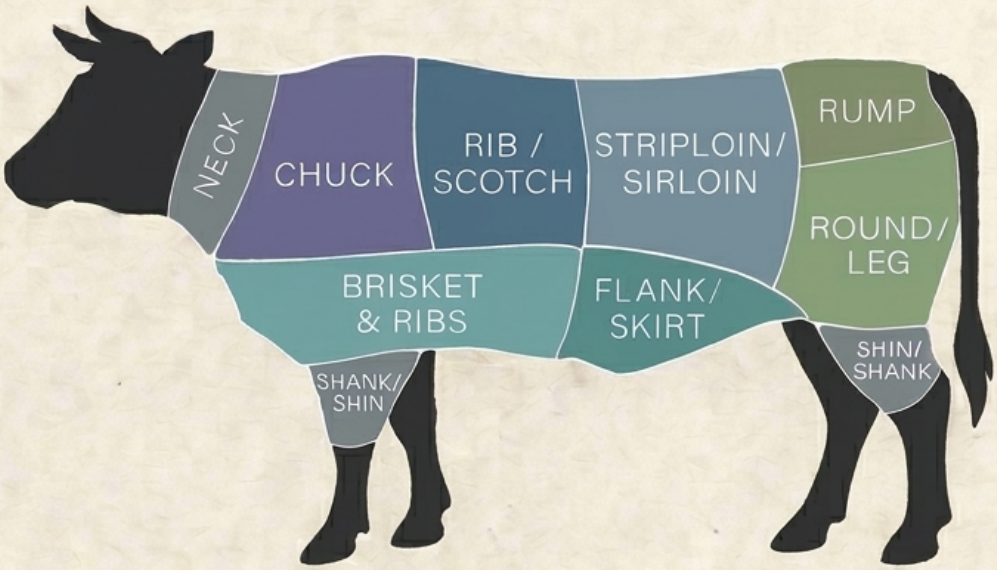
Notes:

CUT GUIDE: 1 - Chuck 2 - Brisket 3 - Rack 4 - Loin
5 - Leg 6 - Skirt / Flank 7 - Shank

EMAIL COMPLETED ORDER FORMS TO: troy@farmbutcher.com.au

Please email the completed form to the address above.

CUTS OF BEEF



RIB / SCOTCH
- Scotch Fillet Steak
- Rib Eye Cutlet
- Standing Rib Roast
- Cube Roll

RUMP
- Rump Steak
- Rump Cap
- Rump Roast
- Diced Rump

CHUCK
- Chuck Steak
- Blade Steak
- Oyster Blade
- Diced Chuck

FLANK / SKIRT
- Flank Steak
- Skirt Steak
- Rolled Flank

STRIPLOIN / SIRLOIN
- Porterhouse / Sirloin Steak
- T-Bone Steak
- Eye Fillet
- Sirloin Roast

ROUND / LEG
- Topside
- Silverside
- Knuckle / Round

BRISKET & RIBS
- Brisket
- Short Ribs
- Spare Ribs
- Mince & Sausages

NECK & SHIN
- Gravy Beef
- Osso Bucco
- Shin / Shank
- Neck