PADDOCK TO PLATE FARM BUTCHER

DATE

LAMB CUT SHEET

FARMER TO FILL OUT

Name:

Phone:

Email:

Farm Address:

ORDER DETAILS

Number of animals to be butchered:

Special instructions:

BUTCHER TO FILL OUT

	ANIMAL 1	ANIMAL 2	ANIMAL 3
Aging time - if farmer requests extra time:			
Animal live weight:			
Animal hanging weight:			

Extra notes:

SAUSAGE FLAVOURING LIST

FLAVOURS	PLEASE TICK
1. Worcestershire & Cracked Pepper	☐
2. Herb & Garlic	☐

Sausages are only available when your animal contains enough suitable meat for sausage production.

PAYMENT - BANK TRANSFER

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

Please complete all relevant sections and return the form to Paddock to Plate Farm Butcher.

PADDOCK TO PLATE FARM BUTCHER

LAMB CUT SELECTION

CUTS	PLEASE TICK
1. NECK X 1	
Chops	☐
Mince	☐
2. SHOULDER X 2	
Chops	☐
Bone In Roast	☐
Bone Out Roast	☐
Mince	☐
Diced (suitable for diced, won't be cut into diced)	☐
3. RACK X 2	
Rack	☐
Mince	☐
Whole Rack	☐
Cutlets	☐
4. LOIN X 2	
Loin Chops	☐
Mince	☐

CUTS	PLEASE TICK
5. LEG X 2	
Whole Leg Roast Bone In	☐
Whole Leg Roast Bone Out	☐
Half Leg Roast	☐
Steaks	☐
Diced (suitable for diced, won't be cut into diced)	☐
6. FLANK	
Ribs	☐
Mince	☐
7. SHANKS	
Shanks	☐
Mince	☐

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

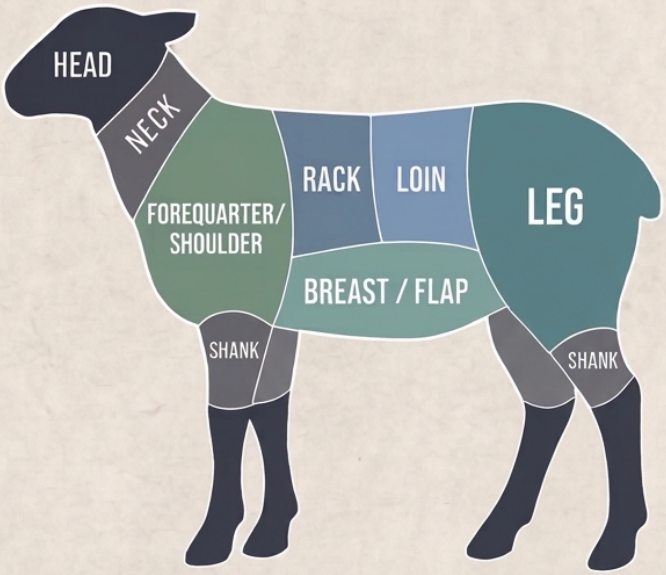
Notes:

CUT GUIDE: 1 - Neck 2 - Shoulder 3 - Rack 4 - Loin
5 - Leg 6 - Flank 7 - Shanks

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

Select the boxes for the cuts you require, then email the completed form to the address above.

CUTS OF LAMB



RACK
- Rack of Lamb
- Cutlets
- Frenched Rack
- Crown Roast

SHOULDER / FOREQUARTER
- Shoulder Roast
- Forequarter Chops
- Rolled Shoulder

LOIN
- Loin Chops
- Backstrap / Eye of Loin
- Mini Loin Roast

BREAST & FLAP
- Rolled Roast
- Ribs
- Riblets

LEG
- Leg Roast
- Leg Steaks
- Butterflied Leg

NECK & SHANKS
- Neck Chops
- Neck Roast
- Shanks
- Osso Bucco