



Date: _____

CUT SHEET BEEF

PLEASE BE VERY GENTLE WHEN HANDLING YOUR VACCUM PACKED
BAGS AS THE BONES CAN PIERCE THE PLASTIC.

Farmer to fill out:

Name: _____

Phone: _____

Email: _____

Farm
Address: _____

Number of Animals to be
butchered: # _____

Breed Type: _____

Special
Instructions: _____

Below for the butcher use only:

Butcher to fill out:

Animal Hanging
Weight:

Extra
Notes: _____

SAUSAGE FLAVOURING LIST

FLAVOURS	Please Tick
SAUSAGE MIXES	
1. Worcestire & Cracked Pepper	☐
2. Herb & Garlic	☐

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

PAYMENT - BANK TRANSFER

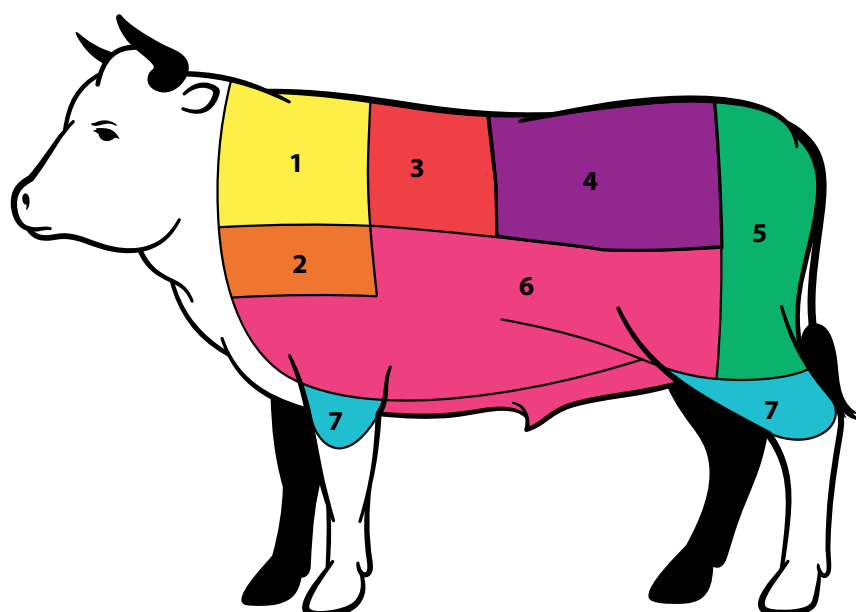
Transfer Details Direct Deposit	
Total Amount Due:	\$
Account Name:	Farm Direct
BSB #:	034 037
Account Number #:	349 076

CUTS	Please Tick
1. CHUCK x2	
Rolled Roast	
Chuck Steak	
Diced (suitable for diced, won't be cut into diced)	
2. BRISKET x2	
Brisket	
Y-Bone	
Blade Roast	
Blade Steak	
Oyster Blade Steak	
3. RACK x2	
Rib Eye Steak Thin	
Rib Eye Steak Thick	
Rib Eye Bone In	
4. LOIN X2	
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:



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