

BEEF PROCESSING	LAMB PROCESSING	PORK PROCESSING	GOAT PROCESSING
Slaughter Fee: \$120.00 Boning and Packing Fee \$1.60/HSCW	Slaughter Fee: \$20.00 Boning and Packing Fee \$1.60/HSCW	Slaughter Fee: \$1.35/HSCW Boning and Packing Fee \$1.60/HSCW Smoked Products (Ham & Bacon) \$4/kg	Slaughter Fee: \$35.00 Boning and Packing Fee \$1.60/HSCW
Example Beef Processing Fees - Live Wgt 450kg, Carcass Wgt 250kg	Example Lamb Processing Fees - Carcass Wgt 24kg	Example Pork Processing Fees - Live Wgt 90kg, Carcass Wgt 60kg	Example Goat Processing Fees - Carcass Wgt 18kg
Slaughter Fee: \$120.00 Boning and Packing Fee \$400.00 Total Fee \$520.00 GST \$ 52.00 Total Payable \$572.00	Slaughter Fee: \$20.00 Boning and Packing Fee \$38.40 Total Fee \$58.40 GST \$ 5.80 Total Payable \$64.20	Slaughter Fee: \$81.00 Boning and Packing Fee \$96.00 Total Fee \$177.00 GST \$ 17.70 Total Payable \$194.70	Slaughter Fee: \$35.00 Boning and Packing Fee \$28.80 Total Fee \$63.80 GST \$ 6.40 Total Payable \$70.20

VENISON PROCESSING	ALPACA / LLAMA PROCESSING	BUFFALO PROCESSING
RED DEER Slaughter Fee: \$75.00 Boning and Packing Fee \$1.80/HSCW SIKA DEER Slaughter Fee: \$55.00 Boning and Packing Fee \$1.80/HSCW FALLOW DEER Slaughter Fee: \$35.00 Boning and Packing Fee \$1.80/HSCW	Slaughter Fee: \$65.00 Boning and Packing Fee \$1.60/HSCW Example Lamb Processing Fees - Carcass Wgt 24kg Slaughter Fee: \$20.00 Boning and Packing Fee \$38.40 Total Fee \$58.40 GST \$ 5.80 Total Payable \$64.20	Slaughter Fee: \$180.00 Boning and Packing Fee \$1.60/HSCW Example Buffalo Processing Fees - Live Wgt 450kg, Carcass Wgt 250kg Slaughter Fee: \$180.00 Boning and Packing Fee \$400.00 Total Fee \$580.00 GST \$ 58.00 Total Payable \$638.00

FAQ's

The below statements are a general guide only. Please confirm all details with a Koallah Farm staff member at time of booking.

Live Delivery

Live animals are to be delivered to Koallah Farm between 3:00pm and 5:00pm on the day prior to the scheduled day of slaughter. **Note:** animals are not to be delivered to site without a live booking being scheduled with Koallah Farm staff.

All live animal deliveries are to be accompanied with the appropriate NVD/Pig Pass documentation, NLIS eartags and/or tatoos.

Carcass Hanging (Custom Hanging Periods are available upon request)

Lamb, Goat and Pork carcasses typically hang for a minimum of 3 days before boning.

Beef carcasses typically hang for a minimum of 7 days before boning.

Packaging

All lamb and beef cuts (excluding bones and sausages) are packaged in cryovac packaging to maintain freshness and improve freezing and defrosting.

All meat is labelled with product name, pack date and weight and supplied in a cardboard carry boxes for collection. *Live Delivery*

Delivery - Delivery of your finished product is available as part of our scheduled deliveries to the Melbourne Metro, Geelong, Colac and Ballarat areas. **Delivery Fees Apply.**

Beef Service Boning

Booking #:

Please return completed form via email to livestock@koallahfarm.com.au or fax to **03 8677 5469** at least 2 days prior to the Scheduled boning date specified in the top right corner of this form.

Sched Slaughter Date:
 Sched Boning Date:
 Sched Loadout Date:

Return Form By:

Total Animals on Booking:

Boning Customer Details

Name: _____

Phone: _____

Bodies: _____

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Mince	1KG		Rump Steak	1	
Diced Beef	1KG		T-Bone Steak	1	
Sausages	12		Rib-Eye Steak	1	
Burger Mix	1KG		All Other Steak	2	
Roasts	1.5-2KG				

Comments / Special Instructions

(Office Use Only)
Chief Boner

Chief Packer

Instructions - Please write the desired percentage of each cut option in each of the sections 1-14

Silverside (example)	
Silverside Roast	25%
Corned Silverside	50%
Mince	25%
	100%

1. Shin	
Osso Bucco	
Gravy Beef	
Diced Beef	
Mince	

2. Silverside	
Silverside Roast	
Corned Silverside	
Mince	

3. Topside	
Topside Roast	
Topside Steak	
Mince	

4. Knuckle	
BBQ Steak (plain)	
BBQ Steak (marinated - Honey Soy)	
Mince	

5. Rump	
Rump Steak	
Rump Roast	
Diced Beef	
Mince	

6. Tenderloin	
Eye Fillet Steak	
Eye Fillet Whole	

7. Striploin	
T-Bone Steak	
Porterhouse Steak	

8. Ribs	
Scotch Fillet	
Rib-Eye Steak	
Rib-Eye Roast	
Spare Ribs	

9. Blade	
Blade Roast	
Blade Steak	
Diced Beef	
Mince	

10. Oyster Blade	
Oyster Blade Stk	
Mince	

11. Chuck	
Braising Steak	
Diced Beef	
Mince	

12. Brisket	
Rolled Roast	
Corned Brisket	
Mince	

13. Skirt	
Skirt Steak	
Diced Beef	
Mince	

14. Mince	
Mince	
BBQ Sausages	
Sausage Mince	
Burger Mix	

OFFAL

BONES

Marrow		Brisket		Soup	
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Office Use Only

Animal ID: _____

Label: _____

Lamb Service Boning

Please return completed form via email to livestock@koallahfarm.com.au or fax to **03 8677 5469** at least 2 days prior to the Scheduled boning date specified in the top right corner of this form.

Booking #: _____



191 Purrumbete Estate Rd
KOALLAH VIC 3260
P 03 5594 5222

Return Form By: _____

Total Animals on Booking: _____

Sched Slaughter Date: _____

Sched Boning Date: _____

Sched Loadout Date: _____

Boning Customer Details

Name: _____

Phone: _____

Bodies: _____

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Loin Chops	4		Backstrap	2	
Cutlets	4		Rump	1	
Sausages	12		Shanks	2	
Mince	500g		BBQ Chops	2	
Diced	500g				

Comments / Special Instructions

(Office Use Only)

Chief Boner

Chief Packer

Instructions - Please tick the desired option for each of the 7 sections below

Section 1 - Forequarter Options

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5	OPTION 6
10 x BBQ Chops 1 x Rolled Shoulder	10 x BBQ Chops 1 x Bone-In Shoulder	1 x Rolled Shoulder 1 x Bone-In Shoulder	20 x BBQ Chops	2 x Rolled Shoulder	2 x Bone-In Shoulder

Section 2 - Loin Options

OPTION 1	OPTION 2	OPTION 3
1 x Rack 8 x Cutlets	2 x Rack	16 x Cutlets

Section 3 - Eye of Loin Options

OPTION 1	OPTION 2	OPTION 3
6 x Loin Chops 1 x Backstrap	2 x Backstrap	12 x Loin chops

Section 4 - Hindquarter Options

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5	OPTION 6
1 x Full Leg 2 x Half Legs	1 x Full Leg 1 x Butterfly Leg	1 x Full Leg 1 x Ezy Carve Leg 1 x Mini Roast	2 x Full Legs	1 x Butterfly Leg 1 x Ezy Carve Leg 1 x Mini Roast	2 x Half Legs 1 x Ezy Carve Leg 1 x Mini Roast

OPTION 7	OPTION 8	OPTION 9	OPTION 10
4 x Half Legs	2 x Half legs 1 x Butterfly Leg	2 x Butterfly Leg	2 x Ezy Carve Leg 2 x Mini Roast

Section 5 - Chump Options

OPTION 1	OPTION 2	OPTION 3
6 x Chump Chops	2 x Lamb Rump	Diced Lamb

Section 6 - Miscellaneous

OPTION 1
2 x Shanks Neck Chops

Section 7 - Flaps / Trim

OPTION 1	OPTION 2
Mince	BBQ Sausages (Only available when processing 4 or more carcasses)

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(Office Use Only) **Animal ID:** _____

Label: _____

Pork Service Boning

Please return completed form via email to **livestock@koallahfarm.com.au** or fax to **03 8677 5469** at least 2 days prior to the Scheduled boning date specified in the top right corner of this form.

Booking #: _____

KOALLAH FARM 191 Purrumbete Estate Rd
 KOALLAH VIC 3260
 P 03 5594 5222
Farm fresh-direct.

Sched Slaughter Date: _____
Sched Boning Date: _____
Sched Loadout Date: _____

Return Form By: _____

Total Animals on Booking: _____

Boning Customer Details

Name: _____

Phone: _____

Bodies: _____

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Chops	2		Bacon	10	
Cutlets	2		Roasts	1.5-2kg	
Sausages	6				
Mince	1kg				
Diced	1kg				

Comments / Special Instructions

(Office Use Only)
Chief Boner

Chief Packer

Instructions - Please tick the desired option(s) for each of the 6 sections below

Section 1 Forequarter Options	Section 2 Loin Options	Section 3 Eye of Loin Options	Section 4 Hindquarter Options		Section 5 Belly Options	Section 6 Hock Options
OPTION 1	OPTION 1	OPTION 1	OPTION 1	OPTION 8	OPTION 1	OPTION 1
Chops AND Boneless Shoulder	1 x Rack AND 8 x Cutlets	6 x Loin Chops AND 1 x Rolled Loin	Bone-In Leg AND Boneless Leg	Bone-In Ham (\$4/kg) AND Boneless Ham (\$4/kg)	Belly AND Spare Ribs	Fresh
OPTION 2	OPTION 2	OPTION 2	OPTION 2	OPTION 9	OPTION 2	OPTION 2
Chops AND Bone-In Shoulder	2 x Racks	2 x Rolled Loin	Bone-In Leg	Boneless Leg AND Boneless Ham (\$4/kg)	Spare Ribs	Smoked (\$4/kg)
OPTION 3	OPTION 3	OPTION 3	OPTION 3	OPTION 10	OPTION 3	OPTION 3
Bone-In Shoulder AND Boneless Shoulder	16 x Cutlets	12 x Loin Chops	Boneless Leg	Bone-In Ham (\$4/kg) AND Bone-In Leg	Belly	Mince
OPTION 4	OPTION 4		OPTION 4		OPTION 4	
Chops	Bacon (\$4/kg)		Bone-In Leg AND Boneless Ham (\$4/kg)		Bacon (\$/kg) AND American Ribs	
OPTION 5			OPTION 5			
Boneless Shoulder			Bone-In Ham (\$4/kg) AND Boneless Leg			
OPTION 6			OPTION 6			
Bone-In Shoulder			Bone-In Ham			
OPTION 7			OPTION 7			
Mince			Boneless Ham (\$4/kg)			

(Office Use Only)

Animal ID: _____

OFFAL **Label:** _____

Goat Service Boning

Please return completed form via email to livestock@koallahfarm.com.au or fax to **03 8677 5469** at least 2 days prior to the Scheduled boning date specified in the top right corner of this form.

Booking #: _____



191 Purrumbete Estate Rd
KOALLAH VIC 3260
P 03 5594 5222

Return Form By: _____

Total Animals on Booking: _____

Sched Slaughter Date: _____

Sched Boning Date: _____

Sched Loadout Date: _____

Boning Customer Details

Name: _____

Phone: _____

Bodies: _____

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Chops	2		Backstrap	2	
Cutlets	4		Rump	1	
Sausages	12		Shanks	2	
Mince	500g				
Diced	500g				

Comments / Special Instructions

(Office Use Only)

Chief Boner

Chief Packer

Instructions - Please tick the desired option for each of the 7 sections below

Section 1 - Forequarter Options

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5	OPTION 6
10 x BBQ Chops 1 x Rolled Shoulder	10 x BBQ Chops 1 x Bone-In Shoulder	1 x Rolled Shoulder 1 x Bone-In Shoulder	20 x BBQ Chops	2 x Rolled Shoulder	2 x Bone-In Shoulder

Section 2 - Loin Options

OPTION 1	OPTION 2	OPTION 3	OPTION 1	OPTION 2	OPTION 3
1 x Rack 8 x Cutlets	2 x Rack	16 x Cutlets	6 x Loin Chops 1 x Backstrap	2 x Backstrap	12 x Loin chops

Section 3 - Eye of Loin Options

Section 4 - Hindquarter Options

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5	OPTION 6
1 x Full Leg 2 x Half Legs	1 x Full Leg 1 x Butterfly Leg	1 x Full Leg 1 x Ezy Carve Leg 1 x Mini Roast	2 x Full Legs	1 x Butterfly Leg 1 x Ezy Carve Leg 1 x Mini Roast	2 x Half Legs 1 x Ezy Carve Leg 1 x Mini Roast

OPTION 7	OPTION 8	OPTION 9	OPTION 10
4 x Half Legs	2 x Half legs 1 x Butterfly Leg	2 x Butterfly Leg	2 x Ezy Carve Leg 2 x Mini Roast

Section 5 - Chump Options

OPTION 1	OPTION 2	OPTION 3	OPTION 1
6 x Chump Chops	2 x Goat Rump	Diced Goat	2 x Shanks Neck Chops

Section 6 - Miscellaneous

Section 7 - Flaps / Trim

OPTION 1	OPTION 2
Mince	BBQ Sausages (Only available when processing 4 or more carcasses)

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(Office Use Only) **Animal ID:** _____

Label: _____

Venison Service Boning

Booking #:



191 Purrumbete Estate Rd
KOALLAH VIC 3260
P 03 5594 5222

Please return completed form via email to livestock@koallahfarm.com.au or fax to **03 8677 5469** at least 2 days prior to the Scheduled boning date specified in the top right corner of this form.

Sched Slaughter Date:

Sched Boning Date:

Sched Loadout Date:

Return Form By:

Total Animals on Booking:

Boning Customer Details

Name: _____

Phone: _____

Bodies: _____

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Mince	1KG		Rump Steak	1	
Diced	1KG		T-Bone Steak	1	
Sausages	12		Rib-Eye Steak	1	
Burger Mix	1KG		All Other Steak	2	
Roasts	1.5-2KG				

Comments / Special Instructions

(Office Use Only)

Chief Boner

Chief Packer

Instructions - Please write the desired percentage of each cut option in each of the sections 1-14

Silverside (example)	
Silverside Roast	25%
Diced	50%
Mince	25%
	100%

1. Shin	
Osso Bucco	
Diced	
Mince	

2. Silverside	
Silverside Roast	
Diced	
Mince	

3. Topside	
Topside Roast	
Topside Steak	
Diced	
Mince	

4. Knuckle	
Steak	
Diced	
Mince	

5. Rump	
Rump Steak	
Rump Roast	
Diced	
Mince	

6. Tenderloin	
Steak	
Whole	

7. Striploin	
Steak	
Whole	

8. Ribs	
Rack	
Fillet	
Spare Ribs	

9. Blade	
Blade Roast	
Blade Steak	
Diced	
Mince	

10. Oyster Blade	
Steak	
Diced	
Mince	

11. Chuck	
Chuck Steak	
Diced	
Mince	

12. Mince	
Mince	
Sausages	

OFFAL

Office Use Only

Animal ID: _____

Label: _____

Alpaca / Llama Service Boning

Booking #:



191 Purrumbete Estate Rd
KOALLAH VIC 3260
P 03 5594 5222

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Sched Slaughter Date:
Sched Boning Date:
Sched Loadout Date:

Return Form By:

Total Animals on Booking:

Boning Customer Details

Name: _____

Phone: _____

Bodies: _____

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Loin Chops	4		Backstrap	2	
Cutlets	4		Rump	1	
Sausages	12		Shanks	2	
Mince	500g		Chops	4	
Diced	500g				

Comments / Special Instructions

(Office Use Only)
Chief Boner

Chief Packer

Instructions - Please tick the desired option for each of the 7 sections below

Section 1 - Forequarter Options

OPTION 1		OPTION 2		OPTION 3		OPTION 4		OPTION 5		OPTION 6	
Shoulder Chops		Shoulder Chops		Rolled Shoulder		Shoulder Chops		Rolled Shoulder		Bone-In Shoulder	
Rolled Shoulder		Bone-In Shoulder		Bone-In Shoulder							

Section 2 - Loin Options

OPTION 1		OPTION 2		OPTION 3	
Rack		Rack		Cutlets	
Cutlets					

Section 3 - Eye of Loin Options

OPTION 1		OPTION 2		OPTION 3	
Loin Chops		Backstrap		Loin chops	
Backstrap / Fillet		Fillet			

Section 4 - Hindquarter Options

OPTION 1		OPTION 2		OPTION 3		OPTION 4		OPTION 5		OPTION 6	
1 x Full Leg		1 x Full Leg		1 x Full Leg		2 x Full Legs		1 x Butterfly Leg		2 x Half Legs	
2 x Half Legs		1 x Butterfly Leg		1 x Ezy Carve Leg				1 x Boneless Leg		1 x Boneless Leg	
				1 x Mini Roast				1 x Mini Roast		1 x Mini Roast	

OPTION 7		OPTION 8		OPTION 9		OPTION 10	
4 x Half Legs		2 x Half legs		2 x Butterfly Leg		2 x Boneless Leg	
		1 x Butterfly Leg				2 x Mini Roast	

Section 5 - Chump Options

OPTION 1		OPTION 2		OPTION 3	
6 x Chump Chops		2 x Rump		Diced	

Section 6 - Miscellaneous

OPTION 1	
2 x Shanks	
Neck Rosettes	

Section 7 - Flaps / Trim

OPTION 1		OPTION 2	
Mince		Sausages	
		(Garlic & Rosemary)	

OFFAL

(Office Use Only) Animal ID: _____

Label: _____

Buffalo Service Boning

Booking #:



191 Purrumbete Estate Rd
KOALLAH VIC 3260
P 03 5594 5222

Please return completed form via email to livestock@koallahfarm.com.au or fax to **03 8677 5469** at least 2 days prior to the Scheduled boning date specified in the top right corner of this form.

Sched Slaughter Date:
Sched Boning Date:
Sched Loadout Date:

Return Form By:

Total Animals on Booking:

Boning Customer Details

Name: _____

Phone: _____

Bodies: _____

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Mince	1KG		Rump Steak	1	
Diced	1KG		T-Bone Steak	1	
Sausages	12		Rib-Eye Steak	1	
Burger Mix	1KG		All Other Steak	2	
Roasts	1.5-2KG				

Comments / Special Instructions

(Office Use Only)
Chief Boner

Chief Packer

Instructions - Please write the desired percentage of each cut option in each of the sections 1-14

Silverside (example)	
Silverside Roast	25%
Corned Silverside	50%
Mince	25%
	100%

1. Shin	
Osso Bucco	
Gravy	
Diced	
Mince	

2. Silverside	
Silverside Roast	
Corned Silverside	
Mince	

3. Topside	
Topside Roast	
Topside Steak	
Mince	

4. Knuckle	
BBQ Steak	
Mince	

5. Rump	
Rump Steak	
Rump Roast	
Diced	
Mince	

6. Tenderloin	
Eye Fillet Steak	
Eye Fillet Whole	

7. Striploin	
T-Bone Steak	
Porterhouse Steak	

8. Ribs	
Scotch Fillet	
Rib-Eye Steak	
Rib-Eye Roast	
Spare Ribs	

9. Blade	
Blade Roast	
Blade Steak	
Diced Beef	
Mince	

10. Oyster Blade	
Oyster Blade Stk	
Mince	

11. Chuck	
Braising Steak	
Diced	
Mince	

12. Brisket	
Rolled Roast	
Corned Brisket	
Mince	

13. Skirt	
Skirt Steak	
Diced Beef	
Mince	

14. Mince	
Mince	
Sausages	

OFFAL

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BONES

Marrow		Brisket		Soup	
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Office Use Only

Animal ID: _____

Label: _____