

Beef Service Boning

Booking #:

Please return completed form via email to
livestock@koallahfarm.com.au or fax to **03 8677 5469**
 before your beef is processed.

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.

Pack Sizes			
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	
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	
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	
Mince	

Note: If you select 100% T-Bone Steak, you will not receive any Eye Fillet in Section 6.

*Note: If you select spare ribs or rib-eye you can not receive Rolled Roast in Section 12.

10. Oyster Blade	
Oyster Blade Stk	
Mince	

11. Chuck	
Braising Steak	
Mince	

12. Brisket	
Rolled Roast	
Corned Brisket	
Mince	

13. Skirt	
Skirt Steak	
Mince	

14. Mince	
Mince	
BBQ Sausages*	
Sausage Mince*	

*Gluten Free

BONES				
Marrow		Brisket		Soup

(Office Use Only)

Animal ID: _____

Label: _____