Address:	s Name:  mber:			HFB HOME	
No. of Ste	aks per bag	Ro	ast size:	how many people should each fo	
Tick Boxes 🕡	Steaks Whole Ro	<u>oasts</u>	Silver Side:	Corned beef	
Porterhouse:				Schnitzel	
Rump:			Brisket:	Corned beef	
Scotch Fillet:				Mince	
Fillet:				Sausages	
Blade:	Stewing steak		\$7.50/KG	Beef Bacon	
	Schnitzel		Tongue:	Corned	
Γhick Flank:	Stewing steak		and District	Not Corned	
	Schnitzel		\$25.00	Pressed and sliced	
Chuck:	Steak & Kidney		Mince:	4 20	
	Steak		Flavoured Sa	ausages: \$8-9.00/KG	
	Mince		Sausages:	\$6.50/KG	
Topside:	Pot Roast		Sausage Me	<b>at:</b> \$5.00/KG	
	Schnitzel		Soup Bones:		
	Steak		Ox tail:		
Rolled Roast:	Roast		Patties:	\$7.00/KG	
	Mince		Saveloys:	\$7.50/KG	
	Sausages		Beef Cheeks	:	
Pro	ocessing fee				
Standard Pac	kaging \$1.80/KG		Notes:		