



Tweed Valley Beef

- Tailored Breakdown -

Name:.....

Email:.....

Number:.....

Address:.....

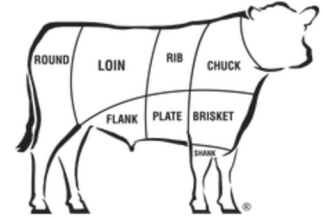
.....

Postcode:.....

Tick or X your selection

Your Order

- ½ Beef or Whole Beef
- Local Pick up or Delivery



Steak Thickness

- Standard - ~3/4 inch * or Thick - 1.5 inch

“*” indicate standard selections

Premium Cuts

Eye Fillet:

- Steak*
- Whole

Rib Fillet:

- Boneless Steak *
- Bone-in [tomahawk]
- Whole

T-Bone

- Classic T-bone *
- Porterhouse +

Tenderloin

Rump

- Steak *
- Whole

Roasts & Slow Cook Cuts

Round

- Steak *
- Whole
- Diced
- Extra Mince

Brisket

- Steak
- Whole *
- Diced
- Extra Mince

Topside

- Steak
- Whole * (roast or good for jerky)
- Diced
- Corned
- Extra Mince

Silverside

- Steak
- Whole (roast)
- Diced
- Corned *
- Extra Mince *

Shank

- Bone-in Steak (Osso-bucko) *
- Whole
- Extra Mince

Blade

- Whole (roast) *
- Steak (Y-bone)
- Flat-Iron
- Extra Mince

Chuck

- Whole (roast)
- Diced *
- Extra Mince

Mince

- All Mince
- All sausages
- 50/50 *

Bones (both optional)

- Split Marrow

Bones

- Dog Bones

Comments/Requests:

