



191 Purrumbete Estate Rd, KOALLAH VIC 3260

P 03 5594 5222
E livestock@castleestate.com.au
www.castleestate.com.au

BEEF PROCESSING	LAMB PROCESSING	PORK PROCESSING
Slaughter Fee: \$150.00 Boning and Packing Fee \$2.00/HSCW	Slaughter Fee: \$40.00 Boning and Packing Fee \$2.00/HSCW	Slaughter Fee: \$1.40/HSCW Boning and Packing Fee \$2.00/HSCW
Example Beef Processing Fees - Live Wgt 450kg, Carcass Wgt 250kg	Example Lamb Processing Fees - Carcass Wgt 24kg	Smoked Products (Ham & Bacon) \$5.20/kg Example Pork Processing Fees - Live Wgt 90kg, Carcass Wgt 60kg
Slaughter Fee: \$150.00 Boning and Packing Fee \$500.00	Slaughter Fee: \$40.00 Boning and Packing Fee \$48.00	Slaughter Fee: \$ 84.00 Boning and Packing Fee \$120.00
Total Fee \$650.00 GST \$ 65.00	Total Fee \$88.00 GST \$ 8.00	Total Fee \$204.00 GST \$ 20.40
Total Payable \$715.00	Total Payable \$96.00	Total Payable \$224.00

VENISON PROCESSING	ALPACA / LLAMA PROCESSING	BUFFALO PROCESSING	GOAT PROCESSING
RED DEER Slaughter Fee: \$75.00 Boning and Packing Fee \$2.00/HSCW	Slaughter Fee: \$65.00 Boning and Packing Fee \$2.00/HSCW	Slaughter Fee: \$180.00 Boning and Packing Fee \$2.00/HSCW	Slaughter Fee: \$50.00 Boning and Packing Fee \$2.00/HSCW
SIKA DEER Slaughter Fee: \$55.00 Boning and Packing Fee \$2.00/HSCW	Example Alpaca Processing Fees - Carcass Wgt 40kg Slaughter Fee: \$65.00 Boning and Packing Fee \$80.00	Example Buffalo Processing Fees - Live Wgt 450kg, Carcass Wgt 250kg Slaughter Fee: \$180.00 Boning and Packing Fee \$500.00	Example Goat Processing Fees - Carcass Wgt 18kg Slaughter Fee: \$50.00 Boning and Packing Fee \$36.00
FALLOW DEER Slaughter Fee: \$35.00 Boning and Packing Fee \$2.00/HSCW	Total Fee \$145.00 GST \$ 14.50 Total Payable \$159.50	Total Fee \$680.00 GST \$ 68.00 Total Payable \$748.00	Total Fee \$86.00 GST \$ 8.60 Total Payable \$94.60

FAQ's

Any Boning and Packing requests outside the standard cutting sheet attached will incur additional fees. Please arrange a meeting with our office staff to discuss your requirements.

Live Delivery
Live animals are to be delivered to Koallah Farm between 11:00am and 3:00pm on the day prior to the scheduled day of slaughter. **Note:** animals are not to be delivered to site without a 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 tattoos.

Carcass Hanging
All Carcasses are hung for 1-5 days before being boned and packed

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.

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 #:



191 Purrumbete Estate Rd
KOALLAH VIC 3260
P 03 5594 5222

Please return completed form via email to
livestock@castleestate.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.

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.

Pack Sizes			
Mince	1KG	Rump Steak	1
Sausages	12	T-Bone Steak	1
Roasts	1.5-2KG	Rib-Eye Steak	1
		All Other Steak	2

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	

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	

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.

*Note: Any Mince selected in other
Sections, will be added to Section 14.

BONES

Marrow		Brisket		Soup	
--------	--	---------	--	------	--

(Office Use Only)

Animal ID: _____

Label: _____

Lamb Service Boning

Please return completed form via email to **livestock@castleestate.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.

Pack Sizes					
Loin Chops	4-6		Backstrap	2	
Cutlets	4-6		Rump	2	
Sausages	12		Shanks	2	
Mince	1kg		BBQ Chops	5	
Diced	1kg				

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		10 x BBQ Chops		1 x Rolled Shoulder		20 x BBQ Chops		2 x Rolled Shoulder		2 x Bone-In Shoulder	
1 x Rolled Shoulder		1 x Bone-In Shoulder		1 x Bone-In Shoulder							

Section 2 - Loin Options

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

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		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 Ezy Carve Leg		1 x Ezy Carve 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 Ezy Carve Leg		Section 7 - Flaps / Trim			
		1 x Butterfly Leg				2 x Mini Roast					

Section 5 - Chump Options

Section 6 - Miscellaneous

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

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

(Office Use Only) Animal ID:

Label:

Pork Service Boning

Please return completed form via email to
livestock@castleestate.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.

Pack Sizes					
Chops	2-4		Bacon	1kg	
Cutlets	2-4		Roasts	1.5-2kg	
Sausages	12				
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 (\$5.20/kg) AND Boneless Ham (\$5.20/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 (\$5.20/kg)	Spare Ribs	Smoked (\$5.20/kg)
OPTION 3	OPTION 3	OPTION 3	OPTION 3	OPTION 10	OPTION 3	OPTION 3
16 x Cutlets	12 x Loin Chops	Boneless Leg	Bone-In Ham (\$5.20/kg) AND Bone-In Leg	Belly	Mince	
OPTION 4	OPTION 4	OPTION 4	OPTION 4	OPTION 4		
Bone-In Shoulder AND Boneless Shoulder	Bacon (\$5.20/kg)	Bone-In Leg AND Boneless Ham (\$5.20/kg)	Bone-In Leg AND Boneless Leg	Bacon (\$5.20/kg) AND American Ribs		
OPTION 5		OPTION 5	OPTION 5			
Chops		Bone-In Ham (\$5.20/kg) AND Boneless Leg				
OPTION 6		OPTION 6	OPTION 6			
Boneless Shoulder		Bone-In Ham (\$5.20/kg)				
OPTION 7		OPTION 7	OPTION 7			
Bone-In Shoulder		Boneless Ham (\$5.20/kg)				
Mince						

(Office Use Only)

Animal ID: _____

Label: _____

Goat Service Boning

Please return completed form via email to **livestock@castleestate.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.

Pack Sizes			
Chops	6	Backstrap	2
Cutlets	4	Rump	2
Sausages	12	Shanks	2
Mince	1kg		
Diced	1kg		

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		10 x BBQ Chops		1 x Rolled Shoulder		20 x BBQ Chops		2 x Rolled Shoulder		2 x Bone-In Shoulder	
1 x Rolled Shoulder		1 x Bone-In Shoulder		1 x Bone-In Shoulder							

Section 2 - Loin Options

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

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		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 Ezy Carve Leg		1 x Ezy Carve 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 Ezy Carve Leg					
		1 x Butterfly Leg				2 x Mini Roast					

Section 5 - Chump Options

Section 6 - Miscellaneous

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

Section 7 - Flaps / Trim

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

(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.

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)					
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

Please return completed form via email to livestock@castleestate.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		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		OPTION 1		OPTION 2		OPTION 3	
Rack		Rack		Cutlets		Loin Chops		Backstrap		Loin chops	
Cutlets						Backstrap / Fillet		Fillet			

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		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		OPTION 1	
6 x Chump Chops		2 x Rump		Diced		2 x Shanks	
						Neck Rosettes	

Section 6 - Miscellaneous

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@castleestate.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.

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)					
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	
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	
Mince	

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	
Sausages	

OFFAL

BONES

Marrow		Brisket		Soup	
--------	--	---------	--	------	--

Office Use Only

Animal ID: _____

Label: _____