

191 Purrumbete Estate Rd, KOALLAH VIC 3260

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

BEEF PROCESSING

Slaughter Fee: \$150.00 Boning and Packing Fee \$2.00/HSCW

Example Beef Processing Fees -Live Wgt 450kg, Carcass Wgt 250kg

Slaughter Fee: \$150.00
Boning and Packing Fee \$500.00

Total Fee \$650.00
GST \$65.00

Total Payable \$715.00

LAMB PROCESSING

Slaughter Fee: \$40.00 Boning and Packing Fee \$2.00/HSCW

Example Lamb Processing Fees - Carcass Wgt 24kg

Slaughter Fee:

Boning and Packing Fee \$48.00

Total Fee \$88.00

GST \$8.00

Total Payable \$96.00

\$40.00

PORK PROCESSING

Slaughter Fee: \$1.40/HSCW
Boning and Packing Fee \$2.00/HSCW

Smoked Products (Ham & Bacon) \$5.20/kg

Example Pork Processing Fees - Live Wgt 90kg, Carcass Wgt 60kg

Slaughter Fee: \$ 84.00
Boning and Packing Fee \$120.00

Total Fee \$204.00
GST \$20.40

Total Payable \$224.00

VENISON PROCESSING

RED DEER

Slaughter Fee: \$75.00 Boning and Packing Fee \$2.00/HSCW

SIKA DEER

Slaughter Fee: \$55.00 Boning and Packing Fee \$2.00/HSCW

FALLOW DEER

Slaughter Fee: \$35.00 Boning and Packing Fee \$2.00/HSCW

ALPACA / LLAMA PROCESSING

Slaughter Fee: \$65.00
Boning and Packing Fee \$2.00/HSCW

Example Alpaca Processing Fees - Carcass Wot 40kg

Slaughter Fee: \$65.00
Boning and Packing Fee \$80.00

Total Fee \$145.00
GST \$14.50

Total Payable \$159.50

BUFFALO PROCESSING

Slaughter Fee: \$180.00 Boning and Packing Fee \$2.00/HSCW

Example Buffalo Processing Fees - Live Wgt 450kg, Carcass Wgt 250kg

Slaughter Fee: \$180.00
Boning and Packing Fee \$500.00

Total Fee \$680.00
GST \$68.00

Total Payable \$748.00

GOAT PROCESSING

Slaughter Fee: \$50.00 Boning and Packing Fee \$2.00/HSCW

Example Goat Processing Fees - Carcass Wgt 18kg

Slaughter Fee: \$50.00
Boning and Packing Fee \$36.00

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

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 #:

BONES

Soup

Brisket

Marrow



191 Purrumbete Estate Rd KOALLAH VIC 3260 P 03 5594 5222

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

Animal ID:

Return Form By	y:			Total A	Animals on	Bookin	Sched Loadout Date:				
Boning Custome	er Details				Pack Sizes			Comment	s / Special Instructions	(Office Use Only)	
Name:			Mince	1KG	Rump Steak	1		Comment	Comments / Special Instructions		
Phone:			Sausages	12	T-Bone Steak	1					
Bodies:			Roasts	1.5-2KG	Rib-Eye Steak	1				Chief Packer	
If you would like some others, please complete					All Other Steak	2					
Silverside (exar	mple)	Instruction	ns - Please w	rite the desir	ed percentage of	each cut o	otion in each of	the sections 1-1	14		
Silverside Roast	25%		1. Shin		2 . Silversi	de		3. Topside	4. Knı	ickle	
Corned Silverside	50%	Osso Bucco)	Si	ilverside Roast		Topside F	Roast	BBQ Steak		
Mince	25%	Gravy Beef	Gravy Beef		orned Silverside	side To		Steak	Mince		
	100%	Mince		М	ince		Mince				
5. Rump		6.	Tenderloin		7. Striplo	oin		8. Ribs	9.	Blade	
Rump Steak		Eye Fillet S	teak	T-	-Bone Steak		Scotch Fi	llet	Blade Roast		
Rump Roast		Eye Fillet W	/hole	Po	orterhouse Steak		Rib-Eye S	Steak	Blade Steak		
Mince			-		Note: If you selec	t 100%	Rib-Eye F	Roast	Mince		
				1	T-Bone Steak, youreceive any Eye Fillet	u will not n Section 6.	Spare Rib	os*			
					, ,			select spare ribs or ot receive Rolled Ro Section 12.			
10. Oyster Bla	ade	1	1. Chuck		12. Briske	et		13. Skirt	14. M	ince	
Oyster Blade Stk		Braising Ste	eak	R	olled Roast		Skirt Stea	ık	Mince		
Mince		Mince		C	orned Brisket		Mince		BBQ Sausages		
				M	ince				Sausage Mince		

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

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.

Boning Customer Details

Booking #:



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(Office Use Only)

Sched Slaughter Date: Sched Boning Date:

Sched Loadout Date:

Comments / Special Instructions

Return Form By: Total Animals on Booking:

Name:		Loin Chops 4-6		Ва	ackstrar 2				Chief Bo	ner	
hone:		Cutlets	4-6	Ru	ımp	2					
Bodies:	Sausages	12	Sh	anks	2				— Chief Pac	cker	
you would like some carc	easses out different to	Mince	1kg	BE	3Q Chops	5					
thers, please complete mu		Diced	1kg								
		Instructi	ons - Please tick the	e desired	option for ea	ach of the 7	sectior	ns below			
			Section	on 1 - Fore	equarter Opt	tions					
OPTION 1	OPTION 2		OPTION 3		C	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					S	ection 3 - Eye of Loin O	ptions		
OPTION 1	OPTION 2	2 OPTION 3		OPTION 1		OPTION 2		OPTION 3			
1 x Rack 8 x Cutlets	2 x Rack		16 x Cutlets		6 x Loin Chor 1 x Backstrar			2 x Backstrap		12 x Loin chops	
			Section	on 4 - Hin	dquarter Op	tions					
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	•	0	PTION 10					
4 x Half Legs	2 x Half legs 1 x Butterfly Leg		2 x Butterfly Leg		2 x Ezy Carv 2 x Mini Roa			Secti	on 7 -	- Flaps / Trim	
	, ,						OPTION 1		OPTION 2		
	Section 5 - Chum					- Miscellane	eous	Mince		BBQ Sausages	
OPTION 1	OPTION 2	!	OPTION 3	<u> </u>		OPTION 1				(Only available when processing 4 or more	
6 x Chump Chops	2 x Lamb Rump		Diced Lamb		2 x Shanks Neck Chops				<u> </u>	carcasses)	
				(1	Office Use Only	y) Animal ID:	:		Labe	el:	

Pack Sizes

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.

Boning Customer Details

Boneless Shoulder

Bone-In Shoulder

Mince

OPTION 6

OPTION 7

Booking #:



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(Office Use Only)

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

Comments / Special Instructions

Animal ID:

Label:

Return Form By: Total Animals on Booking:

Name:	Chops	2-4	Bacon	1kg				Chief Boner	
Phone:		Cutlets	2-4	Roasts	1.5-2kg] —			
Bodies:	Sausages	12					-	Chief Packer	
	e carcasses cut differen	Mince	1kg						
others, please comple		Diced	1kg] —			
		Instructions - P	ease tick tl	ne desired option(s) for	r each of the 6 section	ns below			
Section 1 Forequarter Option	Section 2 Section 3 Loin Options Eye of Loin Options			Section 4 uarter Options		Section 5 Belly Options		ection 6 k Options	
OPTION 1	OPTION 1	OPTIO	N 1	OPTION 1	OPTION 8	3	OPTION 1	OPTION 1	
Chops AND	1 x Rack	6 x Loin Chops		Bone-In Leg	Bone-In Ham (\$5.2	0/kg	Belly AND	Fresh	
Boneless Shoulder	8 x Cutlets	1 x Rolled Loin		Boneless Leg	Boneless Ham (\$5.	.20/k	Spare Ribs	0	PTION 2
OPTION 2	OPTION 2	OPTIC	N 2	OPTION 2	OPTION 9	•	OPTION 2	Smoked (\$	5.20/kg)
Chops	2 x Racks	2 x Rolled Loin		Bone-In Leg	Boneless Leg		Spare Ribs	0	PTION 3
AND Bone-In Shoulder	OPTION 3	OPTIC	N 3	OPTION 3	Boneless Ham (\$5.	.20/k	OPTION 3	Mince	
OPTION 3	16 x Cutlets	12 x Loin Chops	3	Boneless Leg	OPTION 1	0	Belly		
Bone-in Shoulder		OPTION 4		OPTION 4 Bone-In Leg	Bone-In Ham (\$5.2	0/kg	OPTION 4		
AND Boneless Shoulder	Bac	Bacon (\$5.20/kg)			AND Bone-In Leg		Bacon (\$5.20/kg) AND		
OPTION 4				Boneless Ham (\$5.20/k			American Ribs		
Chops				OPTION 5				(Office	e Use Only)
OPTION 5				Bone-In Ham (\$5.20/kg				(31110)	

Boneless Leg

OPTION 6

OPTION 7

Bone-In Ham (\$5.20/kg

Boneless Ham (\$5.20/k

Pack Sizes

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.

Return Form By:

Namo:

Boning Customer Details

Booking #:



Comments / Special Instructions

Label:

191 Purrumbete Estate Rd KOALLAH VIC 3260 P 03 5594 5222

(Office Use Only)

Chief Boner

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

<u> </u>		Chops	6	l B	ackstrap	2					
hone:		Cutlets	4	Rı	ump	2					
Bodies:	Sausages		Sh	nanks	2				Chief P	acker	
you would like some carca	-	Mince	1kg								
thers, please complete mu		Diced	1kg								
		Instructi	ons - Please tick the	desired	option for e	each of the 7	section	ns below			
			Section	1 - Fore	equarter Op	otions					
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					S	Section 3 - Eye of Loin O	ptions	3	
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	1 4 - Hin	dquarter O _l	otions					
OPTION 1	OPTION 2	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 Leg	s		1 x Butterfly Leg 1 x Ezy Carve Leg 1 x Mini Roast	rve Leg 1 x Ezy Carv		
OPTION 7	OPTION 8	3	OPTION 9	•		OPTION 10	•				
4 x Half Legs	Half Legs 2 x Half legs 1 x Butterfly Leg				2 x Ezy Car 2 x Mini Ro			Secti	Flaps / Trim		
								OPTION 1		OPTION 2	
	Section 5 - Chum	<u> </u>				6 - Miscellan	eous	Mince		BBQ Sausages	
OPTION 1	OPTION 2	2	OPTION 3		OPTION 1					(Only available when processing 4 or more	
6 x Chump Chops	2 x Goat Rump		Diced Goat		2 x Shanks Neck Chops					carcasses)	

(Office Use Only) Animal ID:

Pack Sizes

Venison 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.

Return Form By:

Booking #:



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

Boning Customer Details	
Standard Pack Sizes (please specify alternate pack sizes to meet your needs) Comments / Special Instruction	(Office Use Only) Chief Boner
Name: Mince 1KG Rump Steak 1	Office Bolice
Phone: Diced 1KG T-Bone Steak 1	
Bodies: Sausages 12 Rib-Eye Steal 1	Chief Packer
Burger Mix 1KG All Other Steak 2 If you would like some carcasses cut different to	
others, please complete multiple sheets. Roasts 1.5-2KG	
Instructions - Please write the desired percentage of each cut option in each of the sections 1-14	
Silverside (example) 1. Shin 2 . Silverside 3. Topside	. Knuckle
Silverside Roast 25% Osso Bucco Silverside Roast Topside Roast Steak	
Diced 50% Diced Diced Topside Steak Diced	
Mince 25% Mince Mince Diced Mince	
100% Mince	
5. Rump 6. Tenderloin 7. Striploin 8. Ribs	9. Blade
Rump Steak Steak Steak Rack Blade Roas	st
Rump Roast Whole Whole Fillet Blade Stea	k
Diced Spare Ribs Diced	
Mince	
10. Oyster Blade 11. Chuck 12. Mince	
Steak Chuck Steak Mince	
Diced Diced Sausages	
Mince Mince	
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.

Boning Customer Details

Name:

Booking #:

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)

Backstrag



191 Purrumbete Estate Rd KOALLAH VIC 3260 P 03 5594 5222

(Office Use Only)

Chief Boner

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

Comments / Special Instructions

Return Form By: Total Animals on Booking:

Loin Chops

Phone:		Cutlets	4	Ru	imp 1		1			
odies:		Sausages	12	Sh	anks 2				Chief P	ackor
		Mince	500g	Ch	iops 4				Ciliei P	acker
you would like some card thers, please complete m		Diced	500g							
		Instruction	ns - Please tick th	e desired	option for each of	the 7 section	ns below			
			Section	on 1 - Fore	equarter Options					
OPTION 1	OPTION 2	2 OPTION 3			OPTION 4		OPTION 5		OPTION 6	
Shoulder Chops Rolled Shoulder	Shoulder Chops Bone-In Shoulder		Rolled Shoulder Bone-In Shoulder		Shoulder Chops		Rolled Shoulder Bone-In Sh		In Shoulder	
	Section 2 - Loin	Options					Section 3 - Eye of Loin C	Options		
OPTION 1	OPTION 2	OPTION 3		OPTION 1		OPTION 2		OPTION 3		
Rack Cutlets	Rack	С	Cutlets		Loin Chops Backstrap / Fillet		Backstrap Fillet	Loin o	hops	
			Secti	on 4 - Hin	dquarter Options					
OPTION 1	OPTION 2	2	OPTION 3	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 x Ezy Carve Leg x Mini Roast		2 x Full Legs		1 x Butterfly Leg 1 x Boneless Leg 1 x Mini Roast	1 x Bo	alf Legs oneless Leg ni Roast	
OPTION 7	OPTION	3	OPTION 9	•	OPTION ²	10		'		
4 x Half Legs	2 x Half legs 1 x Butterfly Leg	2	x Butterfly Leg		2 x Boneless Leg 2 x Mini Roast		Sect	ion 7 - Flap	7 - Flaps / Trim	
		n Ontions			<u>l</u>	allamanus	OPTION 1		OPTION 2	
OPTION 1	Section 5 - Chum	<u> </u>	OPTION 3	3	Section 6 - Misc		Mince		sages rlic & Rosemary)	
6 x Chump Chops	2 x Rump	D	Diced		2 x Shanks Neck Rosettes					
OFFA	L D	•		. (Office Use Only) Anim	nal ID:	-	Label:		

Buffalo 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 #:



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

Return Form By: Total Animals on Booking:

Boning Custom	er Detail:	<u>s</u>	Standard Pac	k Sizes (r	please specify all	ternate nack size	s to meet v	our needs)	Comments / Spe	cial Instructions	(Office Use Only)
Name:			Mince 1KG				1		Обинена / Орс	ciai iristi actions	Chief Boner
Phone:			Diced 1K		1	T-Bone Steak	1		-		
Bodies:			Sausages	12	? Rib-Eye Ste		1				Chief Packer
	Burger Mix 1K		All Other Steak		2				Omer i deker		
If you would like some others, please comple			Roasts	1.5-2KG							
	Ins	structions - Plea	ase write the de	sired per	centage of ea	ch cut option	in each o	of the section	ons 1-14		
Silverside (exa	ample)		1. Shin		2 . Si	lverside		3.	. Topside	4. Knı	ıckle
Silverside Roast	25%	Osso Bucco)		Silverside Roa	ast		Topside Ro	ast	BBQ Steak	
Corned Silverside	50%	Gravy			Corned Silver	side		Topside Ste	eak	Mince	
Mince	25%	Mince		N	Mince			Mince			
	100%								_		
5. Rump	5. Rump 6. Tenderloin					7. Striploin			8. Ribs	9. BI	ade
Rump Steak		Eye Fillet St	teak	[¬	Γ-Bone Steak			Scotch Fille	t	Blade Roast	
Rump Roast		Eye Fillet W	/hole	F	Porterhouse S	Steak	Rib-Eye St		eak	Blade Steak	
Diced						,	F	Rib-Eye Ro	ast	Mince	
Mince							3	Spare Ribs			
10. Oyster B	Blade	1	1. Chuck		12.	Brisket			13. Skirt	14. M	ince
Oyster Blade Stk		Braising Ste	eak	F	Rolled Roast		(Skirt Steak		Mince	
Mince		Mince			Corned Briske	et		Mince		Sausages	
			•		Mince		_ _		•		
OFFAL			D								
		Marray		ONES	Soup				Office Use Only		
Marrow Brisket							Anima	ID:		Label:	