

ORDER FORM

FOREQUARTER – approx. 40kg total

Please choose you preferred packaging, and further options where applicable:

	WHOLE CUTS
	<input type="checkbox"/> Paper Wrapped \$20.00/kg <input type="checkbox"/> Cryovaced \$20.50/kg
Chuck	Whole
Scotch Fillet	Whole
Ribs	Rack of 5
Brisket	Flat
Y-Bone	Whole
Blade	Whole
Skirt	Whole
Trimmings	<input type="checkbox"/> Diced <input type="checkbox"/> Mince

OR

PORTIONED	
<input type="checkbox"/> Cryovaced 4p / 1kg - \$22.00/kg <input type="checkbox"/> Cryovaced 2p/ 500g \$24.00/kg	
Option 1	Option 2
<input type="checkbox"/> Roasts	<input type="checkbox"/> Bone in sliced
<input type="checkbox"/> Roasts	<input type="checkbox"/> Steaks
<input type="checkbox"/> Rack of 2p/4p	<input type="checkbox"/> Individual
<input type="checkbox"/> Flat	<input type="checkbox"/> Rolled
<input type="checkbox"/> Roasts	<input type="checkbox"/> Y-Bone Steaks
<input type="checkbox"/> Roasts	<input type="checkbox"/> Steaks
<input type="checkbox"/> Whole	<input type="checkbox"/> Diced <input type="checkbox"/> Mince
<input type="checkbox"/> Diced	<input type="checkbox"/> Mince

Contact details

Name: _____

Phone: _____

Delivery Address: _____

Email: _____

Additional Comments: _____

Please email this form to evavalleymeats@outlook.com and we will forward payment details for the deposit.

Once a deposit of \$500.00 has been made we will hand select your quarter to Dry-Age for 30 days and inform you of an expected delivery date.

HINDQUARTER – approx. 40kg total

Please choose you preferred packaging, and further options where applicable:

	WHOLE CUTS
	<input type="checkbox"/> Paper Wrapped \$25.00/kg <input type="checkbox"/> Cryovaced \$25.50/kg
Eye Fillet	Whole
Rump	Whole
T-Bone/Porterhouse	T-Bone Steaks
Topside	Whole
Round	Whole
Silverside	Whole
Osso Bucco	Osso Bucco
Trimmings	<input type="checkbox"/> Mince <input type="checkbox"/> Diced

OR

PORTIONED	
<input type="checkbox"/> Cryovaced 4p / 1kg - \$27.00/kg <input type="checkbox"/> Cryovaced 2p/ 500g \$29.00/kg	
Option 1	Option 2
<input type="checkbox"/> Roasts	<input type="checkbox"/> Steaks
<input type="checkbox"/> Roasts	<input type="checkbox"/> Steaks
<input type="checkbox"/> T-Bone Steaks	<input type="checkbox"/> Porterhouse Steaks
<input type="checkbox"/> Roasts	<input type="checkbox"/> Steaks
<input type="checkbox"/> Roasts	<input type="checkbox"/> BBQ Steak
<input type="checkbox"/> Corned	<input type="checkbox"/> Roasts
<input type="checkbox"/> Osso Bucco	<input type="checkbox"/> Diced
<input type="checkbox"/> All Mince	<input type="checkbox"/> All Diced

Optional Extras – Not Dry-Aged

Paper wrapped Cryovaced

Please write quantity required:

	/kg	Qty
Cheek - 2p	\$24.25	
Tail – 1 whole	\$16.52	
Heart – 1 whole	\$13.15	
Liver – 1kg	\$12.15	
Kidney – 1 whole	\$13.15	
Tongue – 1 whole	\$10.35	
Soup bones – 2kg	\$4.75	
Pet Mince – 1kg	\$8.00	
Dog bones – 2kg	\$4.29	

**TASTE THE DIFFERENCE WITH
EVA VALLEY MEAT'S
100% NT GRASS-FED DRY-AGED BEEF**

Our cattle are 100% grass-fed and finished in the Northern Territory. Access to a natural diet with a large diversity of plant species minimises the need for human intervention in any way. Grass-fed meat has a high nutrient density, the correct ratio of Omega 3:6 fatty acids and is a source of conjugated linoleic acid (CLA), all of which are necessary for healthy human brain function.

For a lot of passionate beef eaters, grass-fed provides a more nuanced and complex flavour profile.

Truly from our paddock to your kitchen...

We process our beef in our on-farm abattoir to order. That means the meat has never left our hands!

Our butcher hand selects your quarter to be dry-aged in our dedicated dry-aging cold-room for 30 days. Your quarter won't be broken down until after the 30 day mark ensuring the meat retains maximum moisture, flavour and your cuts keep looking fresh.

We are dedicated to supplying premium quality 100% NT Grass-fed and finished beef. Our Cattle have been bred and raised on farm, or sourced within 250km of Darwin using the highest animal welfare and regenerative agriculture practices.

Starting from

\$20.00 per kg

100% NT Grass-Fed
30 Day Dry-Aged Beef

Buy your own private
reserve today!

CONTACT US

www.evavalleymeats.com.au

M: 0476 889 919

E: evavalleymeats@outlook.com



EVA VALLEY MEATS

LOCAL . ETHICAL . GRASS-FED

Old Cameron Downs, Batchelor, NT



100% LOCAL

Beef

OLD CAMERON DOWNS, BATCHELOR

**DIRECT FROM THE FARM
TO THE PLATE**