

## TASTE THE DIFFERENCE WITH PARIS CREEK BEEF



### 100% GRASS-FED

Our beef is 100% grass-fed. Which means that your beef was raised eating what it was designed to eat.... grass! Our meat is higher in nutritional value, naturally more tender and significantly lower in fat, as opposed to the high majority of most beef available which is fed grain.

### DIRECT FROM THE FARMER TO YOUR KITCHEN

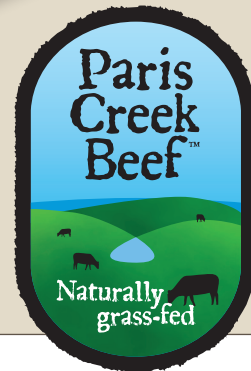
We process our meat once we receive your order, which guarantees you get fresh produce. Our meat is processed by a licensed accredited butcher, is dry aged for between 15-20 days and cut to your specifications. No substances are added to your meat to increase the weight or alter the colour. With Paris Creek Beef you will receive nothing but fresh natural produce.

*We are dedicated to supplying natural premium quality 100% grass-fed beef. We guarantee that our cattle have never been given antibiotics, growth hormones or genetically modified feed.*



STARTING FROM  
**\$9.50**  
PER KILO FOR  
**PREMIUM**  
**QUALITY BEEF**

*You'll be as full as your back pocket!*



**VISIT OUR WEBSITE FOR MORE INFO & TO ORDER ONLINE**

[pariscreekbeef.com.au](http://pariscreekbeef.com.au)



### CONTACT US

M. 0402 722 333

PO Box 490 Echunga SA 5153

F: (08) 8536 6328

E: [enquire@pariscreekbeef.com.au](mailto:enquire@pariscreekbeef.com.au)



**DIRECT FROM THE FARMER TO YOUR KITCHEN**

*100% grass-fed yearling beef!*





# ORDER FORM

100% Grass-fed  
Yearling Beef

Thanks for your interest in Paris Creek Beef! We've done our best to make the ordering process as smooth as possible - Please complete steps 1-6 of this form carefully and forward it to us along with payment of your deposit (see below). We'll be in contact to confirm your order and pick-up (or delivery) as soon as your deposit is received.

Should you have any queries, please don't hesitate to contact **Leanne on 0402 722 333** or email **leanne@pariscreekbeef.com.au**

## Step 1. Choose Your Beef

### 2 x Sides (Whole Cow)

Approx. 170-200kg

Please tick one packaging option below...

Bulk Price: \$9.50 per kg

Tray Packed: \$10.00 per kg

Packed for  2,  3,  4,  5,  6 people

Cryovac: \$10.50 per kg

Packed for  2,  3,  4,  5,  6 people

### 1 x Side (1/2 Cow)

Approx. 75-100kg

Please tick one packaging option below...

Bulk Price: \$10.00 per kg

Tray Packed: \$10.50 per kg

Packed for  2,  3,  4,  5,  6 people

Cryovac: \$11.00 per kg

Packed for  2,  3,  4,  5,  6 people

### 1/2 Side (1/4 Cow)

Approx. 35-50kg

Please tick one packaging option below...

Bulk Price: \$11.00 per kg

Tray Packed: \$11.50 per kg

Packed for  2,  3,  4,  5,  6 people

Cryovac: \$12.00 per kg

Packed for  2,  3,  4,  5,  6 people

## Step 2. Select Your Beef Cuts

Tick Option 1, 2 or 3 for each cut.

	Option 1	Option 2	Option 3
<b>Fillet</b>	<input type="checkbox"/> Whole	<input type="checkbox"/> Sliced	
<b>Rump</b>	<input type="checkbox"/> Whole	<input type="checkbox"/> Sliced	
<b>T-Bone or Porterhouse</b>	<input type="checkbox"/> T Bone	<input type="checkbox"/> Porterhouse	
<b>Topside</b>	<input type="checkbox"/> Schnitzels	<input type="checkbox"/> Roast	
<b>Round</b>	<input type="checkbox"/> Schnitzels	<input type="checkbox"/> Roast	<input type="checkbox"/> Steak
<b>Silverside</b>	<input type="checkbox"/> Corned	<input type="checkbox"/> Roast	<input type="checkbox"/> Schnitzels
<b>Gravy Beef</b>	<input type="checkbox"/> Sliced	<input type="checkbox"/> Diced	<input type="checkbox"/> Mince
<b>Rolled Rib Roast</b>	<input type="checkbox"/> Minced	<input type="checkbox"/> Roast	
<b>Brisket</b>	<input type="checkbox"/> Corned	<input type="checkbox"/> Roast	<input type="checkbox"/> Mince
<b>Oyster Blade Steak</b>	<input type="checkbox"/> Oyster Blade Steak		
<b>Bolar Roast or Blade Steak</b>	<input type="checkbox"/> Bolar Roast	<input type="checkbox"/> Blade Steak	
<b>Scotch Fillet (Rib Eye)</b>	<input type="checkbox"/> Whole	<input type="checkbox"/> Sliced	
<b>Chuck</b>	<input type="checkbox"/> Sliced	<input type="checkbox"/> Diced	<input type="checkbox"/> Mince
<b>Skirt</b>	<input type="checkbox"/> Sliced	<input type="checkbox"/> Diced	<input type="checkbox"/> Mince
<b>Mince</b>	<input type="checkbox"/> 1kg	<input type="checkbox"/> 500g	<input type="checkbox"/> Bulk
<b>Sausages</b>	<input type="checkbox"/> Thick	<input type="checkbox"/> Thin	<input type="checkbox"/> Gluten/Preservative Free
<b>Osso Bucco / Soup Bones</b>	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
<b>Dog Bones</b>	<input type="checkbox"/> Yes	<input type="checkbox"/> No	

## Step 3. Contact Details & Comments

Name:

Phone - Daytime:

Phone - Mobile:

Phone - Other:

Postal Address:

Postcode:

Delivery Address (if delivery required):

Postcode:

Email:

Comments:

## Step 4. \$100 Deposit Pay Method

Cheque (post or in person)

EFT (Include your name as 'reference' with payment)  
Paris Creek Beef BSB 805-050 ACC 0439 8448

Cash (in person)

## Step 5. Send Us Your Order!

Please forward this Order Form to us via any of the methods below...

Post: PO Box 490, Echunga SA 5153

Fax: 08 8536 6328

Email: order@pariscreekbeef.com.au

## Step 6. We'll Contact You Within 48 Hours To Confirm Your Order

Once we have received your order and deposit, we will contact you to arrange pick-up or delivery. NOTE: Delivery cost additional.

