



VENISON CUTTING LIST

All venison **MUST** be skin off and clean.

Heritage Meat reserves the right to reject carcasses and meat.



HERITAGE
MEAT

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FOREND

- Whole (bone in) Whole (boneless rolled) Butterflied
 Shoulder Chops Boned Out (diced) Boned Out (minced)
 Neck Chops Number per pack _____

Notes: _____

RIB LOIN

- Racks Chops Boned Out (mince)
 No. chops per pack _____

Notes: _____

MID LOIN

- Saddle Backstrap Tenderloin
 Loin Chops Number per pack _____

Notes: _____

BELLY

- Rolled Belly Roasts Stuffed Ribs

SHANKS

- Hind Shanks

LEGS

- Whole leg (bone in) Half Leg (bone in) Boneless (rolled)
 Boneless (rolled) - half Butterfly Leg Steaks
 Leg Chops Number per pack _____

Notes: _____

SAUSAGES

- Plain Casalinga Caramelised Balsamic Onion
 Blue Cheese Roast Onion & Mustard Jalapeño, Chilli & Brie
 Venison & Onion Chorizo Sweet Chilli & Cheese

Number per pack _____

PATTIES

- Plain Merguez Number per pack _____

MINCE

Pack Size 500g 1kg

BONES

- Yes No

ADDITIONAL NOTES: _____
