

Date of issue 17/09/19

Prices subject to change  
due to seasonal variations



**Terramirra**  
Park Deer Farm  
naturally farmed venison

Our venison is supplied to order, from a whole carcass to sausages. We break down and bone out the meat, and package it in primal cuts, usually one to a vacuum bag. Our boning rooms can provide denuded venison (at extra cost).

We can supply bone in venison, but this is usually not supplied vacuum packed.

Please call us for information and availability.

As we grow our own deer, we have total control over the quality of our product, and are able to keep costs down as there are no middle people.

We have been supplying the market for over thirty years and supply many of the top restaurants and butcher shops in Melbourne and regional Victoria.

Venison can be supplied fresh or frozen.

## Retail Venison Price List

	Price per kilo
Venison Trim	\$14.00
Venison Chuck	\$18.00
Venison Blade	\$20.00
Venison Gravy	\$18.00
Venison Leg Cuts (Rump, Topside Silverside and	\$30.00
Venison Back Strap	\$50.00
Venison Eye Fillet	\$60.00
Denuding	Extra 10%
Whole/half carcass per kilo (approx. 50 /25 kg)	\$12.00
Sausages	\$22.00
Mince venison (wholesale quantity bulk bag ~5kg)	\$15.00
Other cuts available, eg racks, saddles, special or-	POA

### To Contact us:

Phone: Michael on 0429 382379 or Tim 0428 382 379

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Web: [www.terramirradeer.com.au](http://www.terramirradeer.com.au)

Deliveries to Melbourne every week