

Date of issue 3/11/21

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 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	\$25.00
Mince venison (wholesale quantity bulk bag ~5kg)	\$20.00
Other cuts available, eg racks, saddles, special order	POA

To Contact us:

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Web: www.terramirradeer.com.au

Deliveries to Melbourne every week