



Big River Beef offers **bulk sales** of Guaranteed High Quality Beef delivered directly from the farm to your freezer for **\$12.50/kg** (calculated on the packaged weight after processing). We call this our **farm to freezer**

process. What could be better or simpler? We package your order into custom serving size packs as per your requirements. Our current minimum order size is half a side of beef allowing you to purchase your beef at extremely competitive prices.

"Whether for a single person or a large family, these mealsized packs are perfect!"

Our quality assurance is underpinned by [Meat Standards Australia \(MSA\)](#) tenderness grading system.

How Much Will It Cost?

You pay only \$12.50/kg for our hormone and antibiotic free Premium Quality Beef, processed and packaged in freezer tray portions ready to go straight into your freezer and delivered to your door. As a general guide, you can expect to pay between:

- \$410 to \$470 for a half side of beef (minimum order size)
- \$825 to \$940 for a side of beef
- \$1650 to \$1875 for a whole beef.

Half a side will last an average family who eat three to four beef meals a week approximately

five months. **When Will I Receive My Order?**

Generally it will take between 7 and 21 days for your order to be *delivered*. **We offer free local delivery and free delivery in Northern New South Wales, Brisbane, Sydney or Melbourne for**

ers of a side of beef

. Please

[contact us](#)

for any questions on delivery charges.

Our quality assurance process requires that the beef be hung for 10 to 14 days to allow the meat to mature, ensuring optimum tenderness and taste. Our butcher (

[Holiday Coast Meat and Smallgoods](#)

) then cuts your meat and packages it onto freezer trays according to your requirements provided during ordering. Once packaged, the total weight is measured and your final invoice is prepared.

How Do I Order?

There are three ordering options available, online ordering, manual ordering and our new lay-by service.

If you have any questions about our quality beef or process, please see our **[Frequently Asked Questions](#)** or **[cont](#)**

[act us](#)

directly.

Don't delay, place your custom **[order now](#)** and experience the great taste and tenderness of Big River Beef - Naturally Better Beef!

For more information:

- **[Frequently Asked Questions](#)**
- **[Master Chef! Hints and tips from Big River Beef](#)**
- **[Holiday Coast Meat and Smallgoods](#)**
- **[Meat Standards Australia](#)**



[Click to download our Qual Order Form](#)
(Fax to 612-664-2167)