

Hello Beef Lovers

We are now taking orders for quarters of our seasonal, grass fed, dry-aged beef direct from our farm in Beermullah.

This year we are planning on having only 20 quarters available. We are offering great value at \$878 per quarter, for approximately 45kg of meat with a mix of cuts (roughly \$19.50/kg). It will be ready for pickup in late October, with exact dates to be confirmed closer to the time. For more details of this year's cuts, see the listing attached.

Why choose seasonal, grass-fed and dry-aged?

We believe beef tastes its best when the cows have feasted all winter long on the luscious grass. So early spring is 'peak beef'. We have mature 27 month olds, so the meat has good marbling and extra flavour.

Our pastured cows only eat perennial and annual grasses (e.g. clover, serradella, rye, kikuyu, rhodes grass) so the beef has a wonderful taste and is full of the healthier fats and nutrients.

We then dry-age our beef for at least 26 days in a special, humidity-controlled fridge with high air flow. This process allows the natural enzymes to break down the fibrous muscles, improving the tenderness and intensifying the flavour of all the cuts.

Our farm specialises in Red Angus beef and is located about 100km north of Perth on 1000 acres next to the beautiful Beermullah Lake. Phil Barrett-Lennard is an agricultural scientist with a special interest in pasture species and soil types as well as regenerative farm management. Sally is interested in paddock-to-plate eating and knowing the provenance of your food. We both take pride in producing good beef and nurturing the land. For preparation of our quarters we use a bespoke butcher in Osborne Park. The meat is vacuum-packed and frozen, ready to put in your deep freezer to enjoy all year round.

For details of this year's cuts, see the order form attached.
To secure your quarter or for more information, please email
Sally@beermullah.com.au

Looking forward to hearing from you, Sally and Phil



Beermullah



Beermullah Beef 2019 Cuts and Weights



Note: all weights are approximate as we won't know exact amounts until after the dry-aging process is finished. We will contact you if weights or cuts are substantially different to below.

Premium Eating Steaks and Sausages Guests are coming over for a BBQ or just keep it in-house.

Sear each side and cook it rare, medium or well done! Perfect tenderness and flavour.

~1.8kg Sirloin Steak /Porterhouse	3 packets of 2 steaks
~2.0kg T-Bone Steak	2 packets of 1 steak
~1.5kg Scotch Fillet Steak	3 packets of 2 steaks
~0.3kg Fillet Steak	1 packet of 1 steak
~2.0kg Rump Steak	3 packets of 2 steaks
~8.0kg BBQ Sausages	8 packets

Weeknight Steaks Marinate with your favourites from lime juice, salt and pepper, garlic, chimichurri, pesto, even tallow!

~1.0kg Minute Steak	2 packets of 2 steaks
~1.0kg Oyster Blade Steak	1 packet of 3 steaks
~0.5kg Skirt Steak	1 packet of 2 steaks
~0.5kg BBQ Steak	1 packet of 2 steaks

Mince. The family pleaser. Reliable week in and week out.

Meatballs, tacos, bolognese, lasagna, meatloaf, pies, sausages rolls, dumplings, hamburgers, moussaka, chilli con carne, curry puffs, cottage pie, nachos, chimichangas

~8.0 kg Mince	8 packets
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Versatile Roasts Sunday lunch, roast beef gravy rolls, slow cooked pot roast, beef jerky, bresaola, slow smoked on the BBQ.

~1.5kg Blade Roast	1 packet
~1.0 kg Girello Roast	1 packet
~2.5kg Yearling Roast	2 packets

Ready to Go Already cut up for a quick and easy stir fry, stew, chunky pies or a Thai salad.

~1.0kg Stir-fry Strips	2 packets
~4.0kg Diced Beef	4 packets

Hearty, Good, Low-and-Slow, Prepared Beef Slow, slow cooking with delicious gravies. Serve up with yummy winter carbs: polenta, potato mash, rice, pasta and cous cous.

~1.0kg Brisket	1 packet
~2.0kg Gravy Beef	2 packets
~3.0kg Beef Ribs	2 packets
~2.0kg Osso Bucco	2 packets

Bones and fat are also for sale. Contact Sally for more information.