



HOW TO ORDER YOUR
SPECIAL RESERVE
DRY AGE BEEF





At WA's Big Butcher we are delighted to use our dry age fridge to prepare beef to your specifications. We recommend 35 days of dry ageing but we are happy to discuss options with you, to meet your needs.

HOW IT WORKS

1. Fill in your details below to secure your product in the dry age fridge.
2. Select from either a Full T bone or Full rib eye (Tomahawk) or a Strip loin. If you would like a different selection please select custom.
3. Indicate the number of days you'd like aged.
4. Tell us how many meals you are looking to serve, so we can select the right size piece of meat.
5. We will place your name on piece of meat.
6. You are welcome to regularly visit and inspect your piece of meat.
7. Once dry aged we will weigh the selection and charge you at a market rate per kg.
8. Dry Aged meat will be cut to your specifications.

SPECIAL RESERVE DRY AGE ORDER FORM

Name _____

Email _____

Mobile _____

Full T bone Full rib eye Strip loin Custom

Number of days to Dry Age 35 days Other _____

Number of serves required _____

If you'd like some assistance please do not hesitate to call +61 (08) 9241 4699 or email Info@bigbutcher.com.au