

Venison Processing Price List & Booking Form 2025

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Customer Info (For office use)					
Date					
Name					
Cell No.					
Email					
Species					
Weight					

Code	Product	Description	Excl. VAT	Incl VAT	✓
	Biltong				
200	Biltong (Crown)	Spiced & not dried	R30.43/kg	R35/kg	
201	Biltong (Thin) Chilli Bite flavour				
202	Biltong	Unspiced & not dried	R26.09/kg	R30/kg	
203	Drying service	Cost calculated on wet weight	R8.70/kg	R10/kg	
	Drywors		Excl. VAT	Incl VAT	
204	Drywors Traditional	Natural Sheep Casings	R43.48/kg	R50/kg	
205	Cabanossi				
206	Drywors Traditional	Collagen Casings	R36.52/kg	R42/kg	
207	Cabanossi				
203	Drying service	Cost calculated on wet weight	R8.70/kg	R10/kg	
	Thick Boerewors		Excl. VAT	Incl VAT	
208	Boerewors Traditional	Natural Hog Casings rolls	R34.78/kg	R40/kg	
209	Chakalaka Braaiwors				
210	Sosatie Braaiwors				
211	My Butcher Sausages	Natural Hog Casings 15cm pieces	R39.13/kg	R45/kg	
	Extras for Boerewors				
212	Cheese (Gouda)	We add 100g (10%) per kg of meat	R13.04/100g	R15/100g	
213	Cherries (Red)	We add 100g (10%) per kg of meat	R17.39/100g	R20/100g	
214	Chillies (Fresh)	We add 10-15g (1-2%) per kg of meat	R3.48/kg	R4	
	Thin Boerewors		Excl. VAT	Incl VAT	
215	Boerewors Traditional	Natural Sheep Casings rolls	R47.83/kg	R55/kg	
216	Chakalaka Braaiwors				
217	Sosatie Braaiwors				
218	Boerewors Traditional	Collagen Casings	R36.52/kg	R42/kg	
219	Chakalaka Braaiwors				
220	Sosatie Braaiwors				
	Other		Excl. VAT	Incl VAT	
221	Mince	Packed 500g & vacuum sealed	R24.78/kg	R28.50/kg	
222	Patties	Packed 4x125g & vacuum sealed	R33.04/kg	R38/kg	
223	Steaks Plain	Fillet, Rump, Sirloin (Rugstring), Steaks vacuum sealed	R24.78/kg	R28.50/kg	
224	Steaks Marinated	Sweet & Sticky flavour: Fillet, Rump, Sirloin (Rugstring)	R36.96/kg	R42.50/kg	
225	Stirfry Strips	Packed 500g & vacuum sealed	R30.43/kg	R35/kg	
226	Goulash				
227	Sosaties	Plain & vacuum sealed (4 per pack)	R34.78/kg	R40/kg	
228	Sosaties Marinated	Sweet & Sticky flavour & vacuum sealed (4 per pack)	R44.78/kg	R51.50/kg	
229	Stewing Meat	Cut & vacuum sealed (Neck, shanks ideal) ± 500g	R19.57/kg	R22.50/kg	
230	Chops	Cut & vacuum sealed	R19.57/kg	R22.50/kg	
231	Roasts		R17.39/kg	R20/kg	
232	Deboned Roasts		R24.78/kg	R28.50/kg	
233	1kg Bulk Packs	Slices & stew cuts, cling wrapped. Ideal to sell	R17.39/kg	R20/kg	
234	Soup Bones	Cut & vacuum sealed	R8.70/kg	R10/kg	
	Bones	Cut & packed in bulk packs. We don't dispose of bones.	Free	Free	
	Box Packaging	For hunters who would prefer boxes over plastic bags	R8.70/kg	R10/10kg box	

My Butcher Terms & Conditions - Please ensure to read

a) **Prior booking is essential.** Delivery times: Weekdays 08h00 - 15h00 & Sundays 11h00 - 13h00. Please contact us should you be running late to ensure that we are available to receive you.

b) NB: All larger species - Kudu, Wildebeest, Eland etc. please to be quatered and Nyala halved at the Game Farm.

c) Permits for all animals to please be available if needed. (No Reedbuck without a tops-permit)

d) Please ensure that all carcasses are neatly tagged and labelled with the owner's name & surname.

e) Any unidentified carcasses will be processed into biltong, boerewors, mince and stewing meat.

f) Animals will be combined and processed together unless otherwise advised.

g) Prices are charged on finished product & includes all carcass breakdown, spices, casings, beef fat, packaging & labels.

h) Please ensure that you understand the pricing format before having your animal processed.

i) Prices are subject to change without notice.

j) Payment to be completed prior to or upon collection for finished product to be released. Card facilities are available.

k) Unfortunately we are unable to accommodate any custom recipes.

l) Should estimates be given upon the client's request, these estimates will not be binding.

m) Bones will be cut into chunky portions and sent with the hunter.

n) Finished products will be frozen immediately.

o) Products to be collected within 5 days from notification. R150/day storage fee charged after this period.

p) In case of coldroom malfunction, equipment or Eskom breakdowns the client will be contacted to collect carcasses or products immediately. No liability will fall on 'My Butcher'.

q) Unfortunately we do not offer coldroom space for hunters who plan to process themselves or elsewhere.

r) Unfortunately we are unable to complete work that was started elsewhere.

s) We reserve the right to not accept your animal should it arrive in a condition that does not meet our hygiene standards.

t) We reserve the right to dispose of your carcass/meat at any time should it become unusable, after informing you.

u) We unfortunately will not be able to store the head and/or skin while processing your animal.

v) Please communicate all your processing requirements via WhatsApp.

Please do not hesitate to give us a call should you have any questions.

We look forward to 'meat' your processing needs this season!