

## CAPE VENISON WHOLESALE SPECIALS DURING LOCKDOWN

Contact details: Cell 083 287 6726 / 021 558 9005 / Website: Capevenison.co.za / Email: hennieb@ct.stormnet.co.za

Allow one day to prepare your order - Orders to be collected at Cape Venison : Hours: 10:00 to 14:00 (weekdays) & 10:00 to 13:00 (Sat)

### WHILE STOCKS LAST (STOCKS ARE LIMITED ON CERTAIN ITEMS)

All products are frozen - except if indicated fresh

Price list as at August 2020

Stock item	Price ( per kg) <i>Vat excl</i>	Price ( per kg) <i>Vat incl</i>	Packaging
Impala/Blesbok whole leg (no bone)	R 65	R 74	Leg individual vacuum about 3 kg each
Springbok whole leg (no bone)	R 69	R 79	Leg individual vacuum about 2 kg each
Kudu/Gemsbok leg cuts (primals)	R 65	R 74	Primal cuts (4 pieces) of leg - for biltong making
Springbok shanks whole (fore quarter)	R 55	R 63	4 shanks per vacuum (about 1.2 kg)
Springbok shanks whole (hind quarter)	R 65	R 74	4 shanks per vacuum (about 1.6 kg)
Springbok stewing cuts (shoulder/shin)	R 59	R 68	+ - 1 kg per vacuum
Kudu shin cuts (Osso buco)	R 49	R 56	1 kg vacuum bags
Impala/ Blesbok sirloins	R 105	R 120	Individual vacuum (+ - 1 kg each)
Springbok sirloins	R 119	R 137	Two sirloins per vacuum (+ - 1.6 kg both loins)
Warthog sirloins	R 79	R 90	Two sirloins per vacuum (+ - 1.6 kg both loins)
Kudu/Gemsbok/Blouwilde bees - Sirloins	R 105	R 120	Vacuum - Loins about 1 kg each
Venison Pie meat	R 65	R 74	Vacuum 2 kg each
Venison goulash	R 69	R 79	Vacuum 2 kg each
Beef rib eye whole (export): Botswana	R 149	R 171	Fresh whole rib eyes + - 2.5 kg each - Free range
Beef Picanha rump (export): Botswana	R 139	R 159	Frozen whole rib eyes + - 2.5 kg each - Free range
Wild boar cuts (shoulder/leg/shank/rib)	R 99	R 114	Whole cuts - weight vary from 1 to 3 kg per cut
Ostrich fan fillet (whole)	R 112	R 129	Whole vacuum + - 1.5 kg each
Ostrich eye fillets	R 82	R 95	Vacuum (400 gr each) Vacuum 4 fillets per vacuum - 1.6 kg