

RETAIL ORDER FORM

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NAME _____ COMPANY _____

ADDRESS _____

PHONE _____ MOBILE _____ EMAIL _____

PATE	INGREDIENTS (shelf life 14 days)	100gm NET	QUANTITY	SUB TOTAL
Smoked Eel Pate	Smoked eel (<i>Anguilla australis</i>), cream cheese, herbs & spices	\$7.99		
Smoked Fish Pate	Smoked fish, cream cheese, herbs & spices	\$7.99		
Smoked Salmon and Herb Pate	Smoked Salmon (<i>Oncorhynchus tshawytscha</i>), cream cheese, herbs & spices	\$7.99		
Kina Pate	Kina (<i>Evechinus chloroticus</i>), butter, herbs & spices	\$8.99		
Smoked (vacuum pack)	INGREDIENTS (shelf life 28 days)	BY WEIGHT	QUANTITY	SUB TOTAL
Manuka Smoked Roe	Hapuka (<i>Polyprion oxygeneios</i>) or Warehou (<i>Seriolella punctata</i>), salt, manuka smoke	\$34.00 kg		
Manuka Smoked Marlin	Striped marlin loin (<i>Tetrapturus audax</i>), salt, manuka smoke	\$60.00 kg		
Manuka Smoked Tuna	Tuna loin (<i>Thunnus alalunga</i>), salt, manuka smoke	\$34.00 kg		
Manuka Smoked Salmon	Salmon (<i>Oncorhynchus tshawytscha</i>), salt, manuka smoke	\$59.90 kg		
Manuka Smoked Kingfish	Kingfish (<i>Seriola lalandi lalandi</i>), salt, manuka smoke	\$38.50 kg		
Manuka Smoked Eel	Eel Fillets (<i>Anguilla australis</i>), salt, manuka smoke	\$59.90 kg		
Manuka Smoked Trevally	Trevally (<i>Pseudocaranx dentex</i>), salt, manuka smoke	\$33.00 kg		
Manuka Smoked Mullet	Mullet (<i>Mugil cephalus</i>), salt, manuka smoke	\$15.50 kg		
Manuka Smoked Snapper	Snapper (<i>Chrysophrys auratus</i>), salt, manuka smoke	\$34.99 kg		
Manuka Hot Smoked Mackerel	Mackerel (<i>Scomber australasicus</i>), salt, manuka smoke	\$28.00 kg		
Manuka Cold Smoked Mackerel	Mackerel (<i>Scomber australasicus</i>), salt, manuka smoke	\$23.49 kg		
LOOSE	INGREDIENTS (shelf life 7 days)	BY WEIGHT	QUANTITY	SUB TOTAL
Kahawai	Kahawai (<i>Arripis trutta</i>)	\$12.00 kg		
Mullet	Mullet (<i>Mugilidae</i>)	\$14.00 kg		
Free freight on orders over 10kg		TOTAL ORDER		