

Beef basic cuts

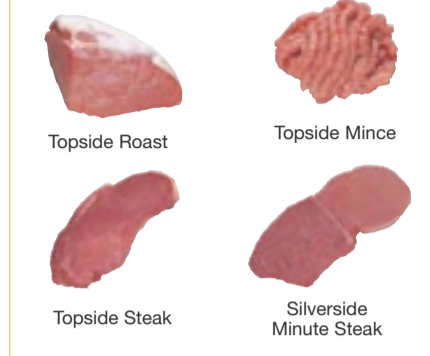
1. SHIN



Shin Boneless (Gravy beef)

Shin bone in (Osso Bucco)

2. SILVERSIDE/TOPSIDE



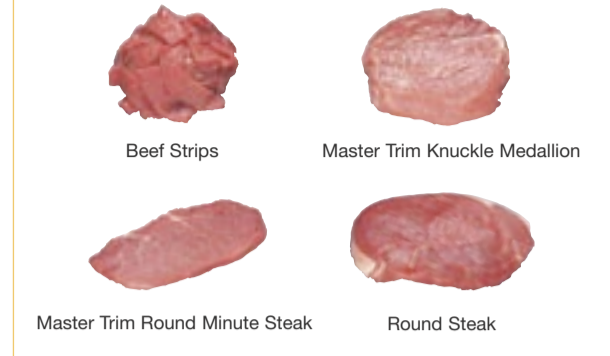
Topside Roast

Topside Mince

Topside Steak

Silverside Minute Steak

3. KNUCKLE



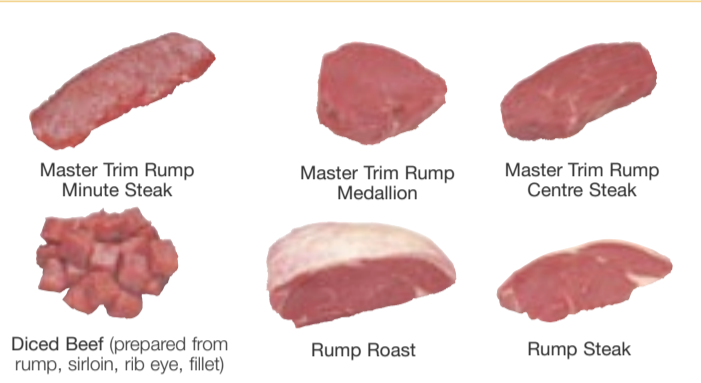
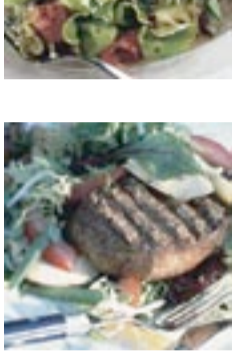
Beef Strips

Master Trim Knuckle Medallion

Master Trim Round Minute Steak

Round Steak

4. RUMP



Master Trim Rump Minute Steak

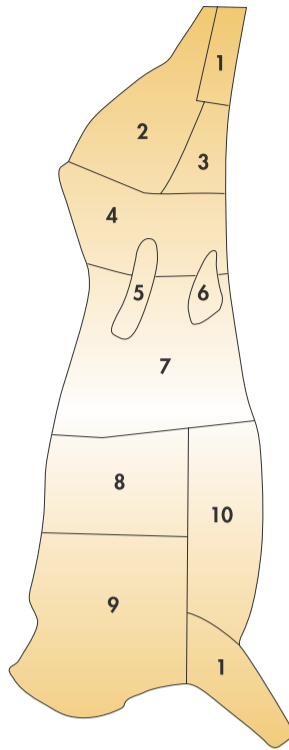
Master Trim Rump Medallion

Master Trim Rump Centre Steak

Diced Beef (prepared from rump, sirloin, rib eye, fillet)

Rump Roast

Rump Steak



5. TENDERLOIN



Eye Fillet Centre Cut

Butt Fillet

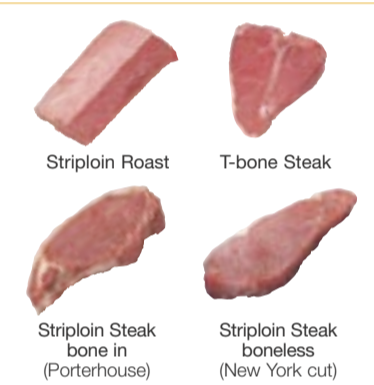
Fillet Steak

6. SKIRT



Skirt Steak

7. STRIPLAIN



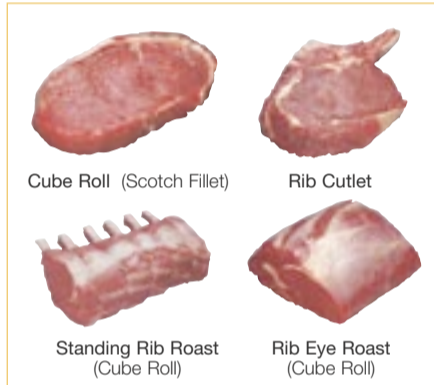
Striploin Roast

T-bone Steak

Striploin Steak bone in (Porterhouse)

Striploin Steak boneless (New York cut)

8. CUBE ROLL



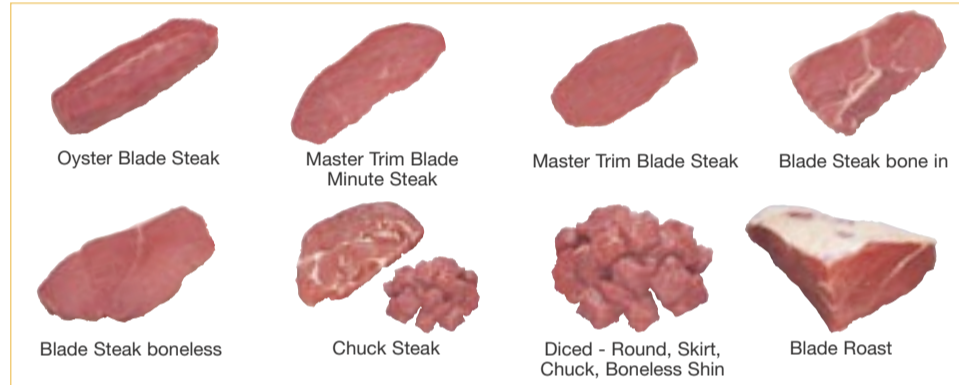
Cube Roll (Scotch Fillet)

Rib Cutlet

Standing Rib Roast (Cube Roll)

Rib Eye Roast (Cube Roll)

9. BLADE/CHUCK



Oyster Blade Steak

Master Trim Blade Minute Steak

Master Trim Blade Steak

Blade Steak bone in

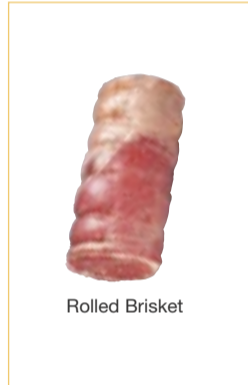
Blade Steak boneless

Chuck Steak

Diced - Round, Skirt, Chuck, Boneless Shin

Blade Roast

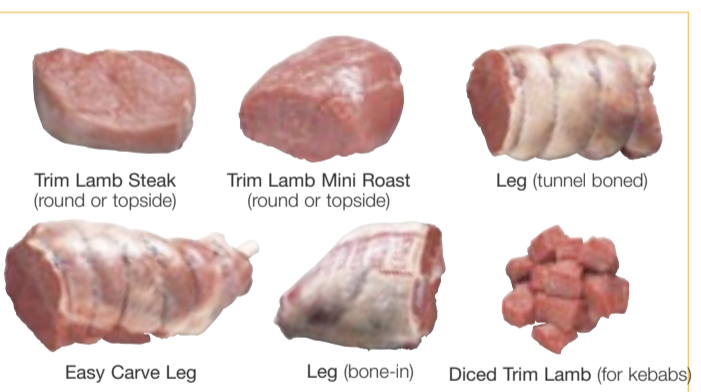
10. BRISKET



Rolled Brisket

Lamb basic cuts

1. LEG



Trim Lamb Steak (round or topside)

Trim Lamb Mini Roast (round or topside)

Leg (tunnel boned)

Easy Carve Leg

Leg (bone-in)

Diced Trim Lamb (for kebabs)

2. CHUMP



Lamb Rump

Chump Chop

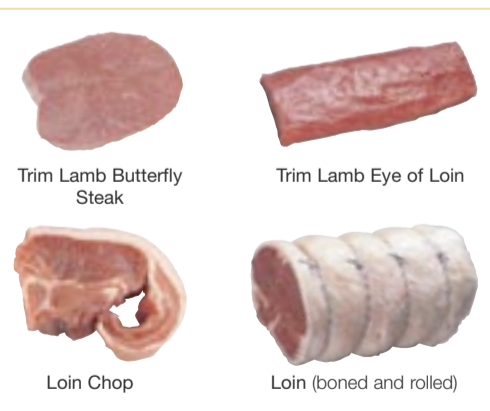
3. TENDERLOIN



Trim Lamb Strips

Trim Lamb (Tenderloin)

4. EYE OF LOIN



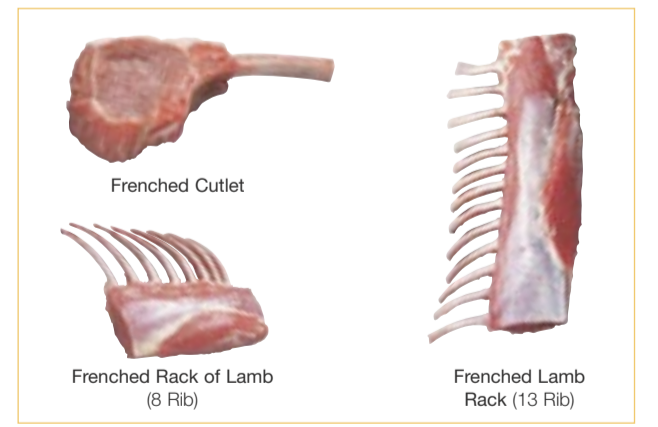
Trim Lamb Butterfly Steak

Trim Lamb Eye of Loin

Loin Chop

Loin (boned and rolled)

5. LOIN



Frenched Cutlet

Frenched Rack of Lamb (8 Rib)

Frenched Lamb Rack (13 Rib)

6. FOREQUARTER



Rolled Shoulder

Easy Carve Shoulder

Diced (forequarter)

Mince

Forequarter Rack (4 Rib)

Forequarter Chop

7. SHANK



Lamb Drumstick

Lamb Shank

8. NECK



Neck Fillet Roast/Rib Eye Roast

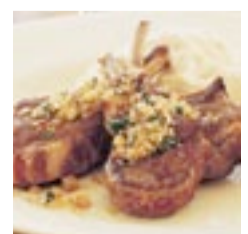
Neck Chop

Best Neck Chop

9. PARTY RACK



Party Ribs



We love our Lamb