Beef basic cuts





1. SHIN


Shin Boneless
(Gravy beef)


Shin bone in
(Osso Bucco)

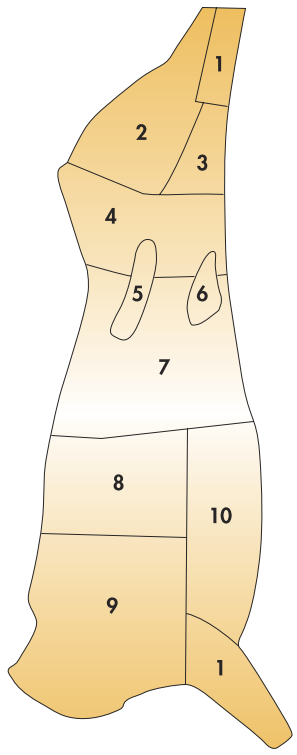
2. SILVERSIDE/TOPSIDE


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

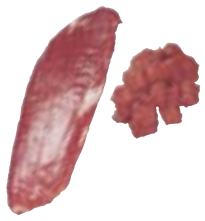
5. TENDERLOIN


Eye Fillet
Centre Cut


Butt Fillet


Fillet Steak

6. SKIRT


Skirt Steak



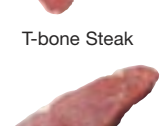


7. STRIPLOIN


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