

AUSTRALIAN LAMB CUTS

Recommended Cooking Methods



ROAST

GRILL

CORN

STIR FRY

THIN SLICE

SLOW COOK

1 LEG



LEG WHOLE



EASY CARVE LAMB LEG



KNUCKLE MINI ROAST



TOPSIDE *Cap-on*



LEG CUSHION *Inside and Outside Boneless Rolled*



LEG BUTTERFLIED



LEG B&R



TOPSIDE LEG STEAK



LEG CHOP

2 CHUMP



CHUMP WHOLE



CHUMP CHOP



LAMB RUMP *Cap-on*



LAMB RUMP *Cap-off*



LAMB RUMP STEAK *Cap-on*

3 SHORTLOIN



LOIN WHOLE



LOIN SINGLE *Boned and Rolled*



LOIN MEDALION

4 RACK



RACK WHOLE

5 BREAST



BREAST



FOREQUARTER WHOLE



FOREQUARTER CHOP



ROUND BONE SHOULDER CHOP



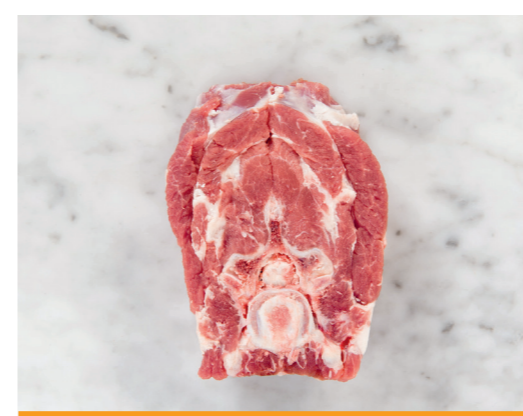
SHOULDER *Boned and Rolled*



SHOULDER EASY CARVE



NECK WHOLE



NECK ROSETTE



BEST NECK CHOP



SHOULDER RACK



NECK FILLET

7 SHANK



SHANK HIND



SHANK FORE

OTHER



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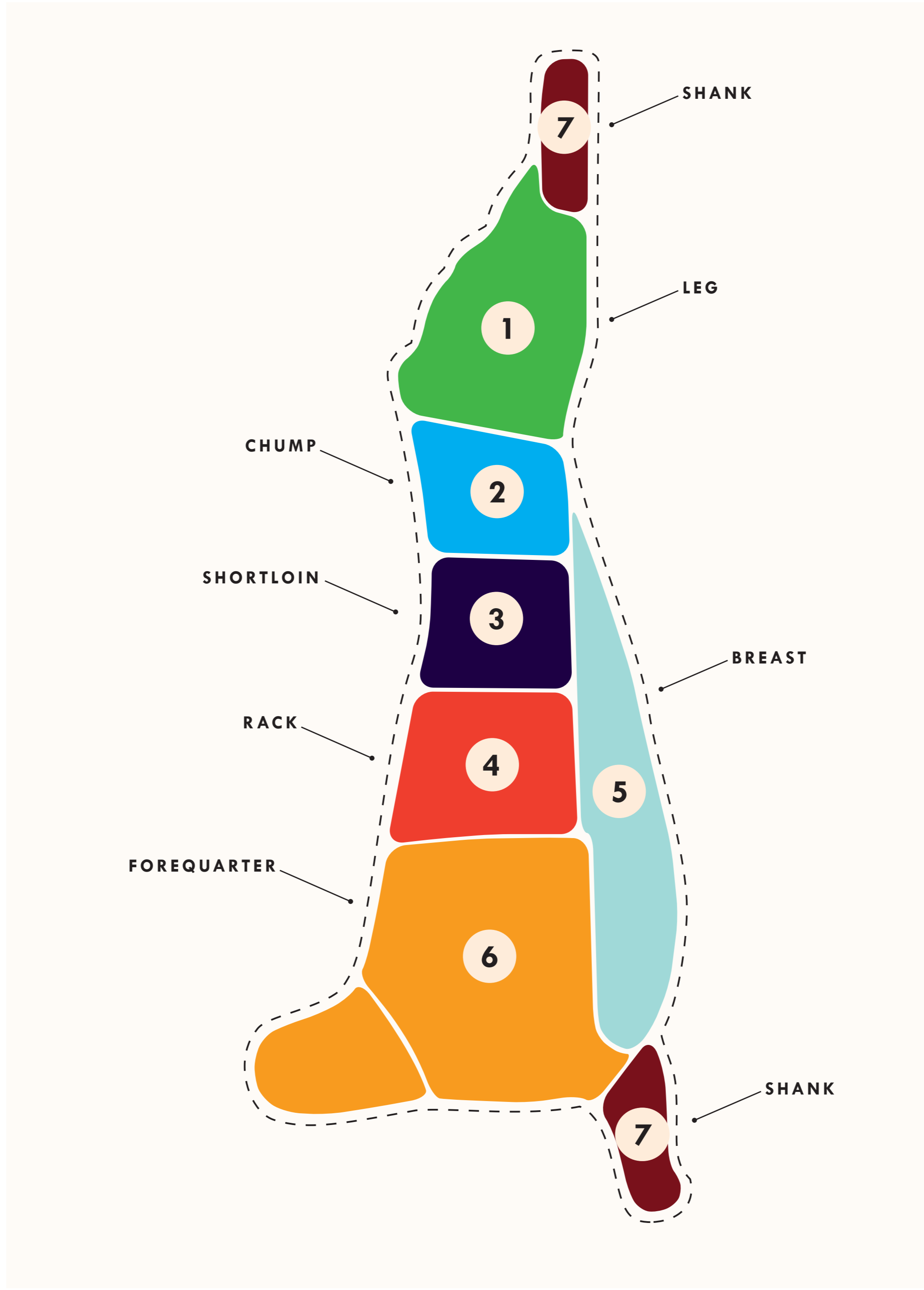
MINCE



THIN SLICE



STIR FRY



LOIN CHOP



ROAST DOUBLE *Boned and Rolled*



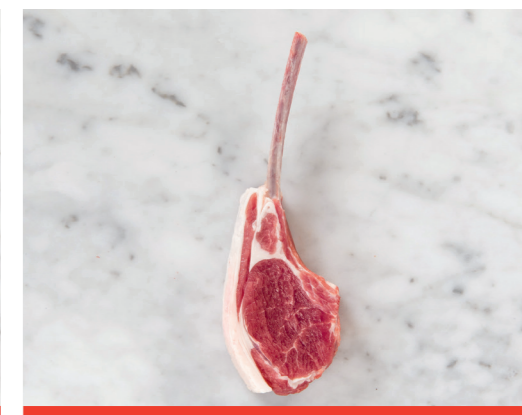
EYE OF SHORT LOIN



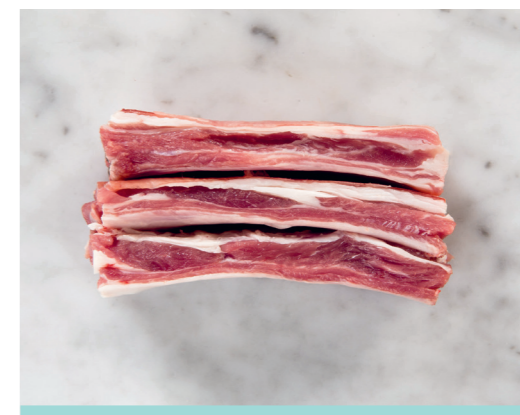
TENDERLOIN



RACK FRENCHED



CUTLET FRENCHED



RIBLETS

6 FORE-QUARTER



SHOULDER ROAST *Bone-In*



SQUARE CUT SHOULDER