

AUSTRALIAN LAMB CUTS

Recommended Cooking Methods



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

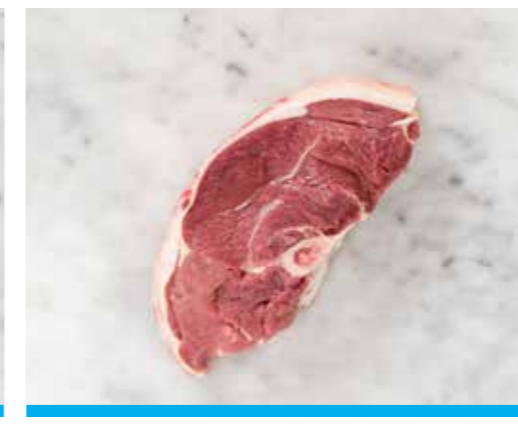


LEG CHOP

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



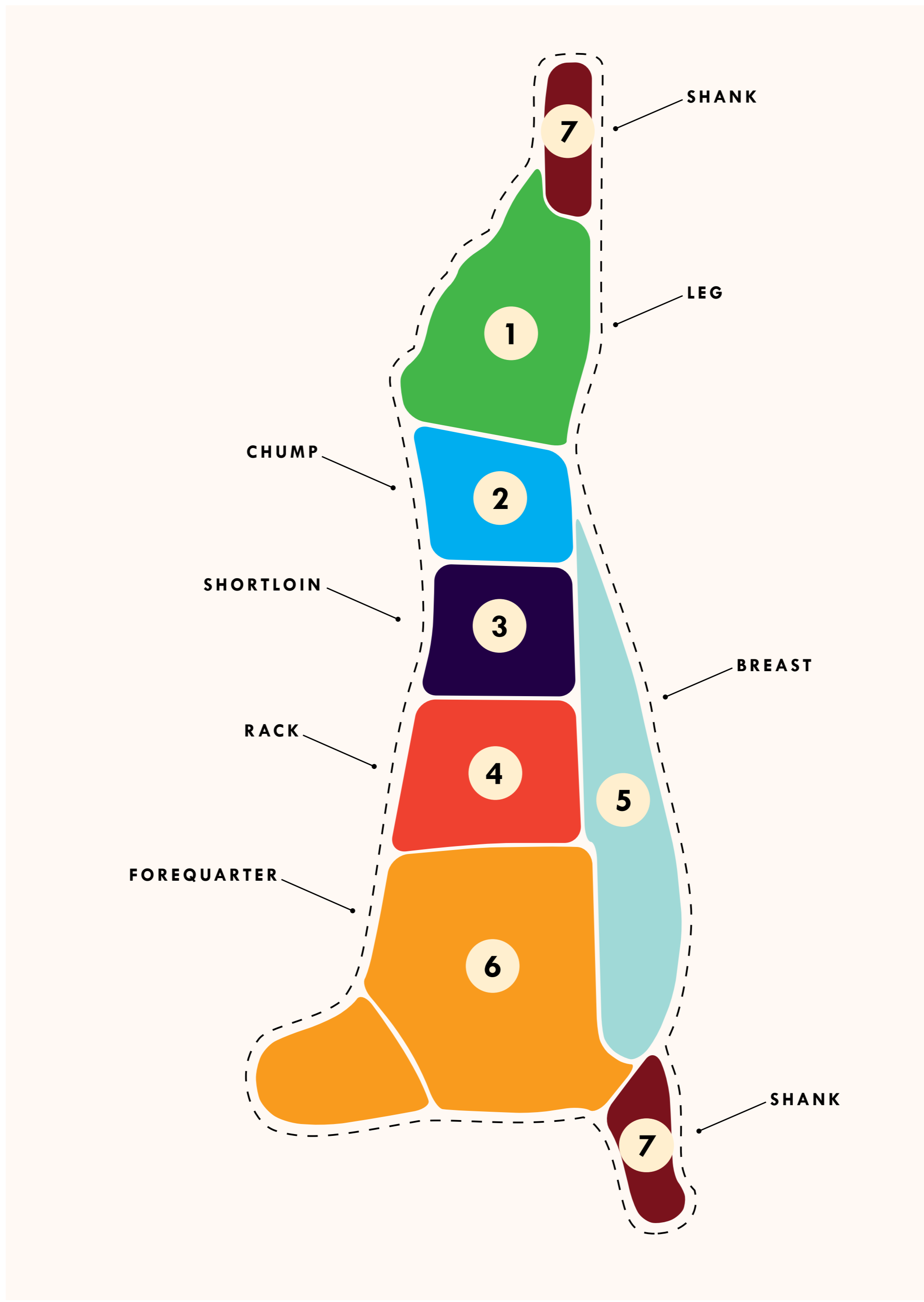
BEST NECK CHOP



SHOULDER RACK



NECK FILLET



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

7 SHANK



SHANK HIND



SHANK FORE

OTHER



DICED



MINCE



THIN SLICE



STIR FRY

