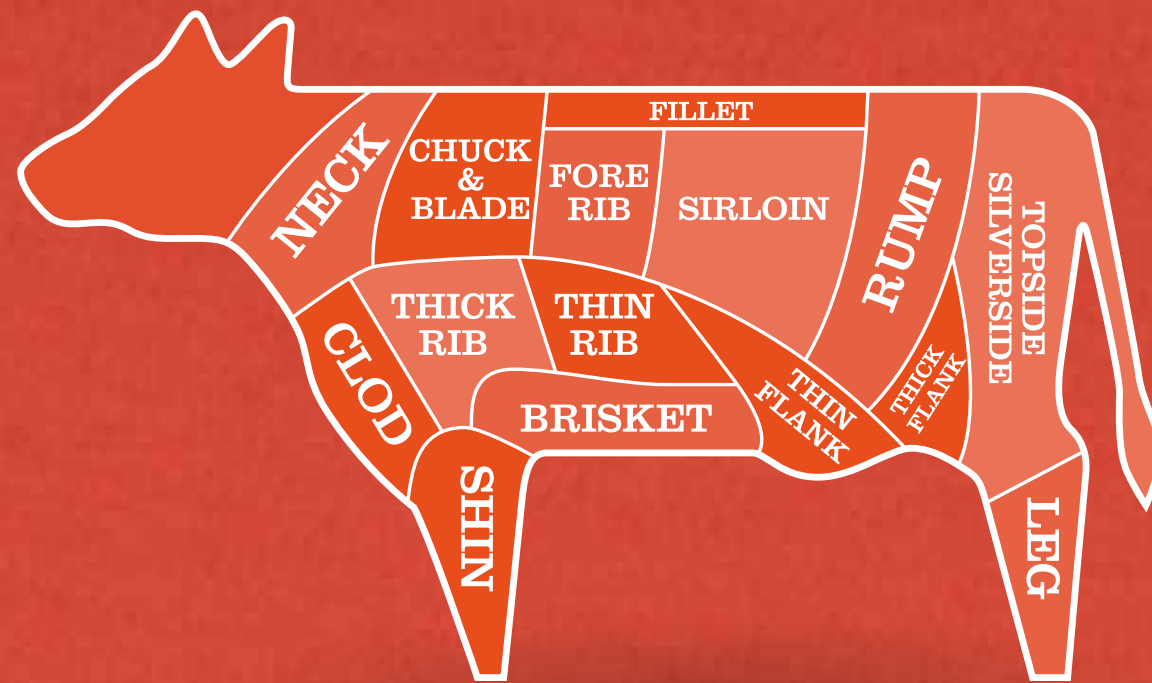


Beef Details.



Neck, Chuck, Clod & Blade

Flavourful, economic cuts from the forequarter which need long slow cooking. Ideal for stews, casseroles or soups when you need full flavours.

Leg (Hind Leg) & Shin (Fore Leg)

Produces lean meat with lots of connective tissue. Long cooking times dissolve the collagen and produce very strong flavoured stews.

Forerib

The most versatile of all the beef cuts and probably the best value pound for pound. Can be grilled as ribeye steaks or roasted on or off the bone for the ideal Sunday Roast.

Brisket and Flat Ribs

Ideal for pot roasting or cured for salt beef.

Sirloin (Striploin)

The king of Sunday Roasts and the source of sirloin and porterhouse steaks



Rump

The cheapest of the quality grilling steaks, for a different twist try roasting a whole one. Sublime!

Fillet

The tenderest of all the steak meats, but it takes the most chef skill to make it something special.

Topside

The super lean roasting joint, the best yield but probably the most boring.

Top Rump

A cheaper alternative to topside, but more succulent and flavoursome.

Silverside

Ideal for traditional salt beef.