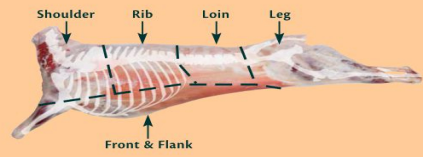


CUTS OF LAMB



THE FRONT & FLANK



Boneless Rolled Flank Roast



Flank Siderib



Foreskank Arm Side



Frenched Foreleg

THE SHOULDER



Arm Chop



Blade Chops Duo



Bone-in Shoulder Roast



Neck Slice



Shoulder



THE RIB



Single Rib Chops



Frenched Rib Chop



Crown Roast



Rack of Lamb Double Frenched Roast



Frenched Rack



Rib Roast 8-rib Rack



Rib Roast 14-rib Frenched Hotel Rack

THE LOIN



Loin Noisettes



Loin Chop



Double Loin Chop



Boneless Loin



Butterfly Loin Boneless



Tenderloin



Butterfly Loin Boneless



Boneless Double Loin Roast

THE LEG



Boneless Leg Roast



Boneless Leg



Frenched Shank Portion Roast



Boneless Sirloin Steaks



Centre Slice Leg Steak



Sirloin Chops Bone-in



Frenched Long Leg



Short Cut Leg

OTHER CUTS



Stewing Lamb



Cubes for Kabobs/Brochettes



Ground Lamb