

# BEEF BASIC CUTS

### 1. Shin

Shin Boneless (Gravy beef)

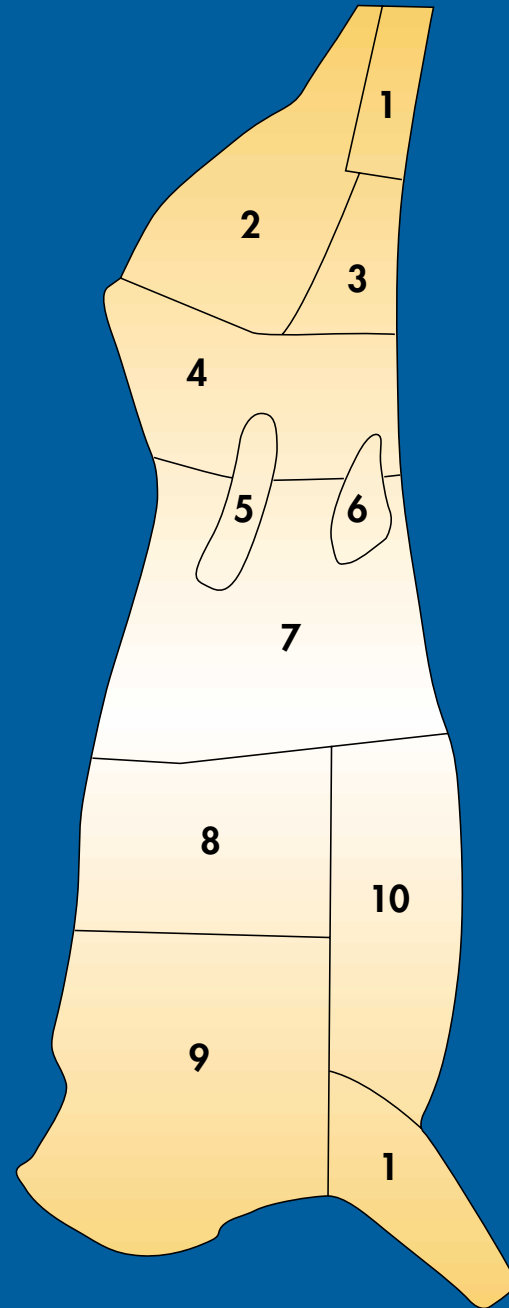
Shin bone in (Osso Bucco)

### 2. Silverside/Topside

Satay Beef Burger

Topside Roast      Topside Mince

Topside Steak      Silverside Minute Steak



### 3. Knuckle

Beef Strips      Master Trim Knuckle Medallion

Master Trim Round Minute Steak      Round Steak

### 3. Knuckle

Warm Beef and Pasta Salad

### 4. Rump

Mustard Beef with Tuscan Salad

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

Honey Soy Beef

### 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