



LAMB CUTS

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|---|---|---|--|
| 1 | NECK
<ul style="list-style-type: none"> • Neck, bone in | 5 | LEG
<ul style="list-style-type: none"> • Rump, boneless cap off • Chump, boneless cap on • Leg, bone in whole • Leg, boneless & netted • Leg, bone in chump off |
| 2 | SHOULDER RACK
<ul style="list-style-type: none"> • Shoulder Rack • Oyster Cut Shoulder, bone in • Oyster Cut Shoulder, boneless • Square Cut Shoulder, bone in • Square Cut Shoulder, boneless | 6 | FLAP
<ul style="list-style-type: none"> • Flap (belly) • Breast & Flap |
| 3 | RACK
<ul style="list-style-type: none"> • Standard Rack • Frenched Cap on Rack • Frenched Cap off Rack | 7 | SHANK
<ul style="list-style-type: none"> • Foreshank |
| 4 | SHORTLOIN
<ul style="list-style-type: none"> • Eye of Shortloin • Tenderloin • Shortloin, bone in • Shortloin Pair, bone in | 8 | SHANK
<ul style="list-style-type: none"> • Hindshank |

