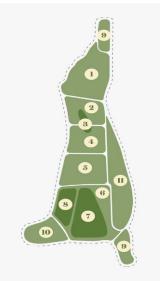
Phone											
		Adults		Children				Roast - Approx size (1kg = 4 se	erves)		
Generally, for a Standard Lamb Cut-up, please simply tick the first column and then leave the rest to the experts!											
Standard packaging means cryovaced and labelled ready for the freezer.											
	Tick	STANDARD PACK	Tick	or	Tick	or	Tick		Chops/pack OR Pack size (approx. kg)		
① Leg		2x Half Leg Roasts (Bone in)		Roast (Boneless)**		4 x Leg Primals (Mini Roasts)**		Steaks			
NB: choose one line only				Whole Roast (Bone in)		Shank		Diced Trim			
② Chump				Rump Roast		Chops					
③ Tenderloin				Fillet/Tenderloin	NB: I	you choose this, there will be	no Sł	nortloin selection			
(4) Shortloin		Loin Chops		Backstrap (Eye of Shortloin) 8	Tend	erloin (Boneless)					
(5) Rack		Frenched Rack (8 Rib)		Frenched Cutlets			•				
6 Forequarter		Forequarter Chops		Forequarter Rack (4 Rib)		Forequater Roast (Boned & Rolled)					
⑦ Shoulder		BBQ Chops		Boned Rolled Roast**		Whole Shoulder Roast (Bone in)					
(9) Shank		Foreshank		Hindshank							
1 Neck		Chops		Diced Trim			1				
① Breast & Flap		Spare Ribs		Curry Pieces		Trim					
Trim		Diced		Stewing Pieces							
Offal				Liver		Kidneys		Heart			
Special requests											

## Farm Butchery Service - Lamb Cut up List





Office Use							
	kg	per kg	\$				
Carcass Weight							
xtra Fees**							
Travel ( if quoted)							
SubTotal							
Total							

NB: \*\* Extra Fees for Rolled Roasts

Name

NB: Choosing certain cuts rules out having other cuts

