

AUSTRALIAN GOAT CUTS

Recommended Cooking Methods



ROAST



GRILL



CORN



STIR FRY



THIN SLICE



SLOW COOK

1

LEG



LEG WHOLE



EASY CARVE
LEG



LEG
Boned and Rolled

2

CHUMP



CHUMP WHOLE



CHUMP CHOP



RUMP
Cap-on



RUMP STEAK



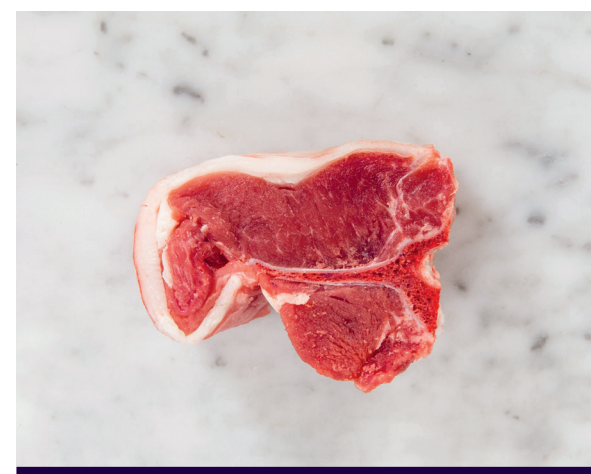
RUMP
Cap-off

3

SHORTLOIN



SHORTLOIN WHOLE



LOIN CHOP



LOIN
Boned and Rolled



DOUBLE LOIN
Boned and Rolled



EYE OF LOIN



RACK WHOLE



RACK
Frenched



BREAST WHOLE



RIBLETS



SHOULDER
SQUARE CUT



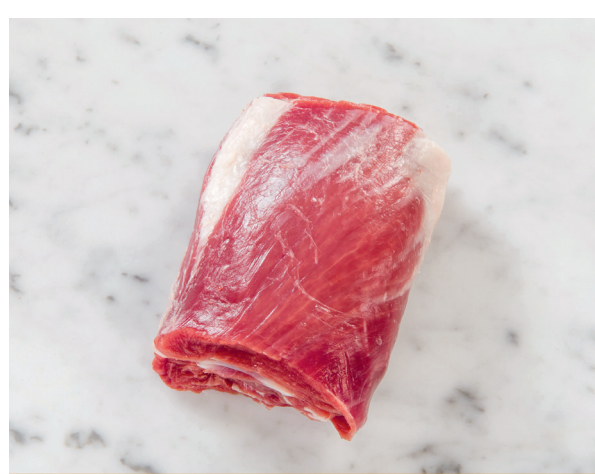
GOAT FORE
Boned and Rolled



SHOULDER
Bone-in



SHOULDER
Boned and Rolled



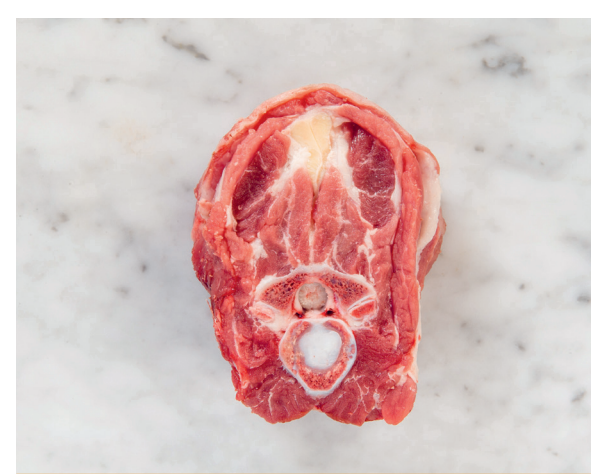
NECK FILLET ROAST



NECK CHOP



GOAT NECK



ROSETTE



SHANK



SHANK HIND



SHANK FORE

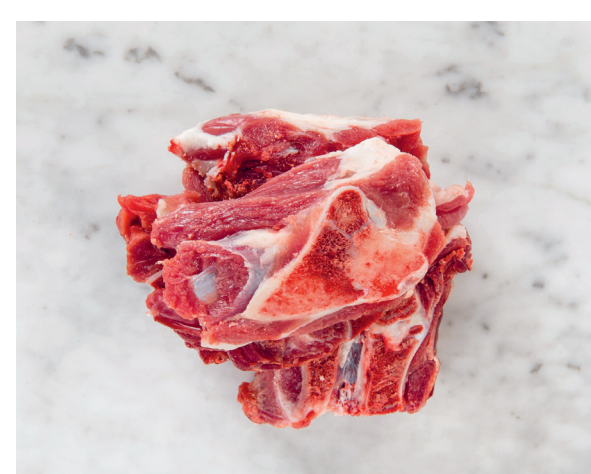
OTHER



MINCE



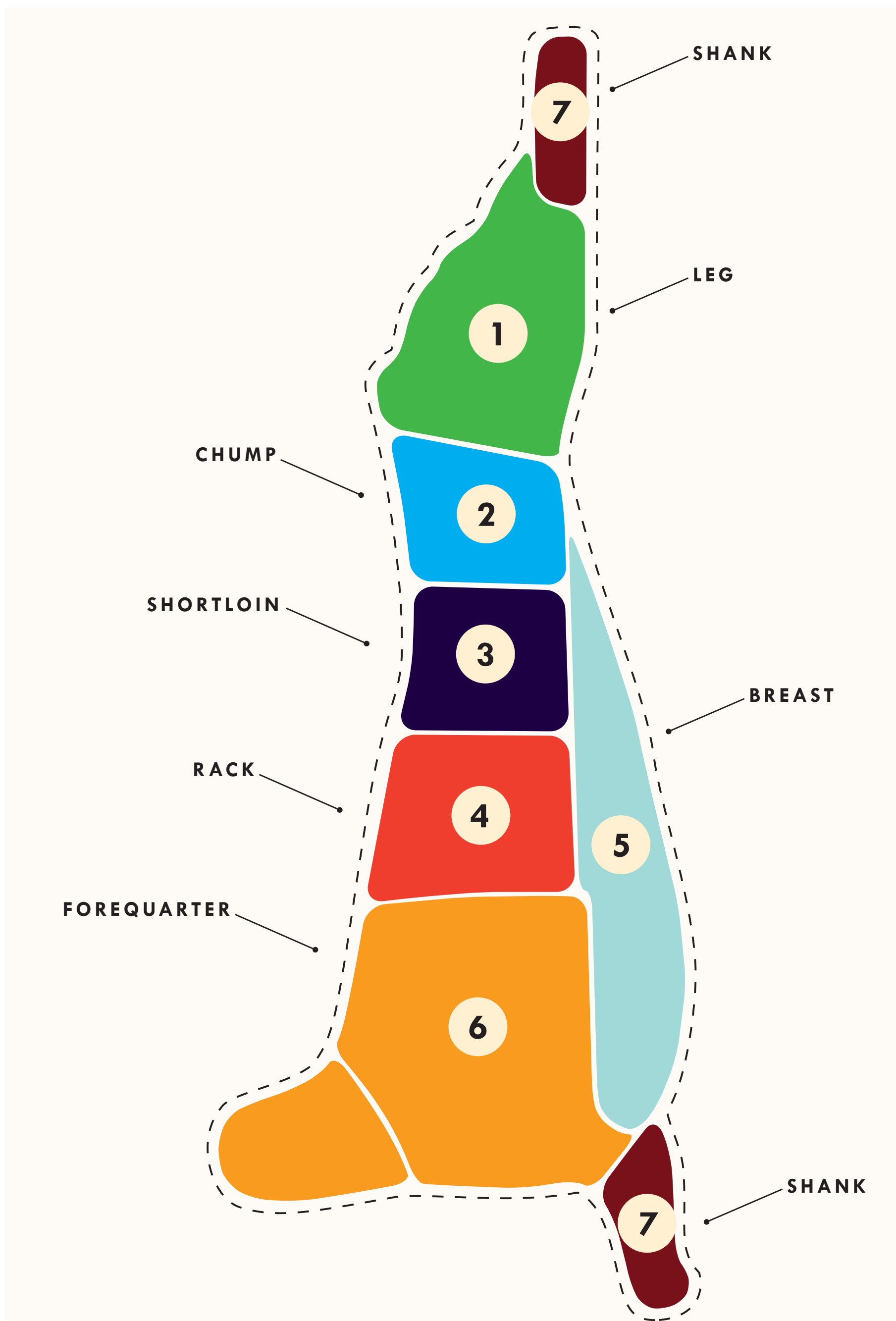
THIN SLICE



DICED GOAT
Bone-in



DICED GOAT



4

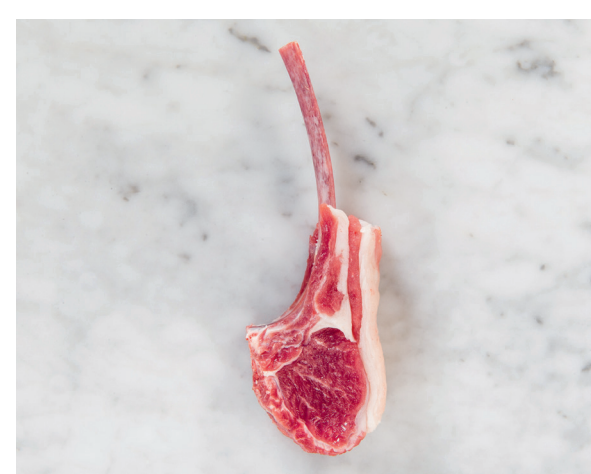
RACK



TENDERLOIN

5

BREAST



CUTLET

6

FORE-
QUARTER



FOREQUARTER
WHOLE



FOREQUARTER
CHOP



FOREQUARTER RACK
4-Rib

7

SHANK

