

AUSTRALIAN PORK CUTS

1

Leg

Leg Roast



Traditional bone-in roast

Easy Carve Leg Roast



Smaller leg roast without the bone

Leg Steaks



Great for grilling, barbequing or pan frying

Mini Roast



Suitable for 2-3 people - ideal for a midweek roast

2

Hock

Hock/Shank



Ideal for slow cooking in either Asian or European Styles

3

Loin

Cutlet



Premium loin cut suited to pan frying, grilling or barbequing

Loin Steaks



Premium pork steak, similar to a loin chop without the bone

Rolled Loin



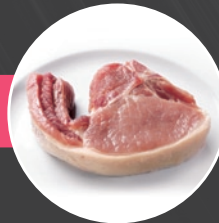
Premium boneless roast, can be sized to suit

Butterfly Steak



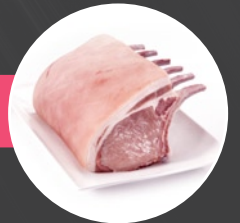
Versatile double loin steak

Loin Chop



Great barbequed, grilled or pan fried

Loin Rack

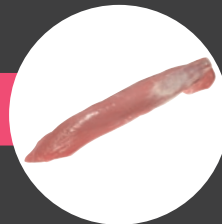


Outstanding dinner party favourite, with or without crackling

4

Tenderloin

Pork Fillet



Extremely versatile prime cut

5

Belly

Belly



Succulent and tender, either slow roasted or braised

U.S Style Spare Ribs



Traditional U.S style, delicious on the grill or BBQ

Spare Ribs



Great marinated, barbequed or slow roasted

Rolled Belly



Excellent value alternative roast. Succulent and rich flavour

6

Forequarter

Forequarter Roast



Traditional bone-in roast

Easy Carve Shoulder



Great value boneless roast

Scotch Fillet Roast



Economical roast with great flavour and tenderness

Forequarter Chop



Large chop, great for barbequing or grilling

Scotch Fillet Steak



Economical steak with great flavour and tenderness

Miscellaneous

Mince



A must for authentic bolognese. Tasty alternative to regular mince

Stir Fry Strips



The original stir fry meat. Great for Asian style dishes

Diced



Generally used for casserole or stir frying

Location guide

