Beef Cutting Requirements

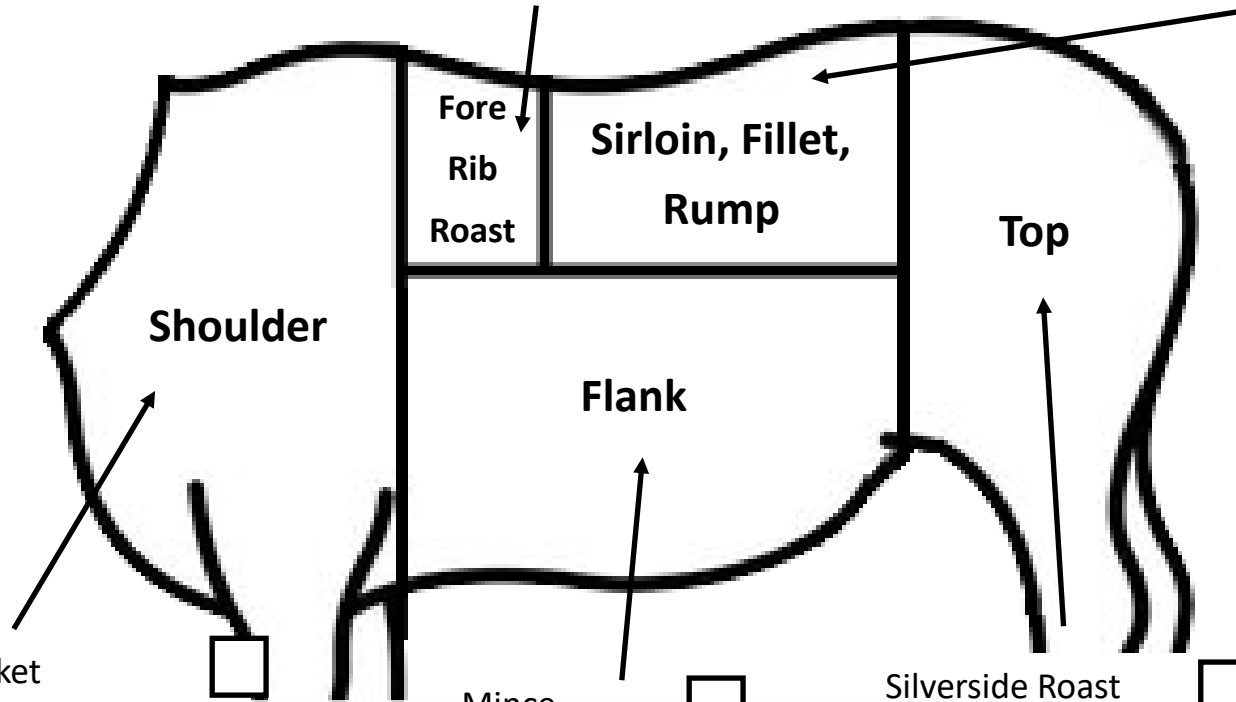Name:...

Number:..

John M Munro

Cut for: Family of 2 ☐
            Family of 4 ☐

Bone In ☐
Boned & Rolled ☐
Rib Eye Steaks ☐

Sirloin:

Rolled ☐
Steaks ☐
Whole ☐

Fillet:

Whole ☐
Steaks ☐

Rump:

Whole ☐
Steaks ☐
Rolled ☐

Trim:

Sausages ☐
Burgers ☐
Mince ☐

Fore Rib Roast

Sirloin, Fillet, Rump

Top

Shoulder

Flank

Brisket ☐
Pot Roast ☐
Braising Steak ☐
Mince ☐

Mince ☐
Boiling Ribs ☐
Sausages ☐
Burgers ☐

Silverside Roast ☐
Topside Roasts ☐
Stewing Steaks ☐
Hough Sliced ☐
Hough Minced ☐