



THE SADDLE CUTS

The most traditional of venison cuts, from the saddle comes two tenderloins and either two striploins, or two eight rib racks and two shortloins.

EIGHT RIB RACK

Use: Roasts, chops or cutlets



EIGHT RIB RACK

STRIPLOIN/SHORTLOIN

Use: Steaks, medallions, noisettes, roasts, stir fries



STRIPLOIN/SHORTLOIN

TENDERLOIN

Use: Steaks, medallions, noisettes, roasts, stir fries



TENDERLOIN

THE DENVER LEG CUTS

The hind leg comprises four sub-primal muscles that can be broken down into restaurant-ready cuts, or bought further desinewed and trimmed as the Denver leg.

RUMP (SIRLOIN BUTT)

Use: Medallions, noisettes, butterfly steaks, mini roasts



TWO RUMPS (CUSHIONS)



Mini Roasts

TOP ROUND (TOPSIDE)

Use: Medallions, noisettes, steaks, roasts



SHORT (SIDE) FILLET



Medallions or Steaks

CUSHION



Medallions

KNUCKLE

Use: Medallions, butterfly steaks, steaks, roasts



TRIM



Stir Fries and Stir Fries

KNUCKLE EYE



Steaks, Medallions, Butterfly Steaks

CAP



Whole Pieces

BOTTOM ROUND (SILVERSIDE)

Use: Medallions, noisettes, butterfly steaks, long steaks, roasts



TRIM



Stir Fries

EYE ROUND



Whole Pieces

CAP (CUSHION)



Medallions, Noisettes

OSSO BUCO

Use: Slow cooking, braising



FLANK STEAK

Use: Quick grills, fajitas, stir fries

