



AUSIE GAME MEATS

Wild Deer Cuts

Ph: (07) 3202 3688

E: sales@gamemeatprocessing.com.au



DEER STRIPLLOIN

Striploin comprises of the *Longissimus dorsi* muscle, which runs down the dorsal aspect other lumbar Vertebrae. A Lean, Fine Textured meat suitable for Roasting, Grilling or Frying



DEER TOPSIDE

Leg cut prepared by following the natural seam between the knuckle and



DEER SILVERSIDE

Denuded leg cut prepared by following the natural seam between the knuckle



DEER RUMP

Denuded leg cut prepared by removing a straight cut commencing at the tip of



DEER ROUND

Denuded leg cut prepared by following the natural seam between the topside



DEER TENDERLOINS

The most tender cut, located along the spine inside the ribs, and great for

Game Meat Processing

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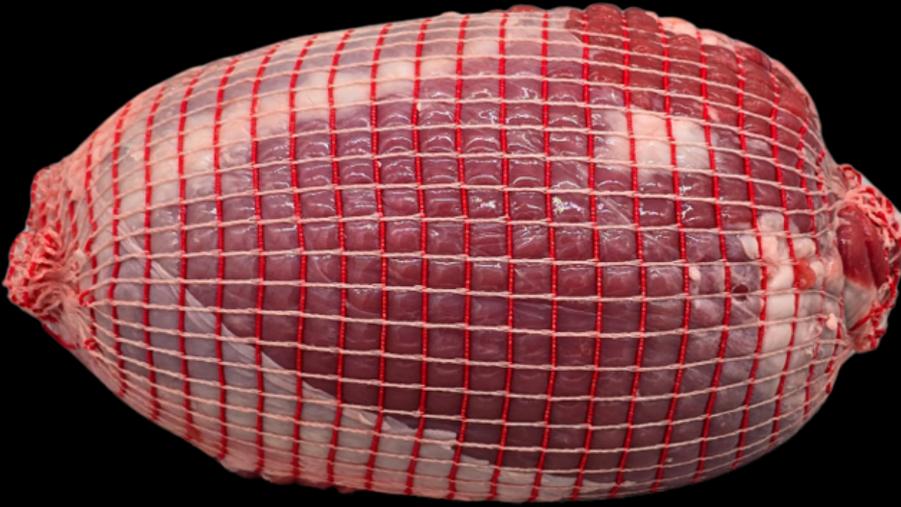


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DEER LEG ROAST

Netted Boneless round ideal for roasting



DEER SHOULDER

Boneless Shoulder meat of the Game Deer. Ideal for slow roasting. Lean and



DEER NECK

The Boneless Neck of the Game Deer. A coarser grained, more flavoursome



DEER DICED MEAT

Diced meat is prepared from flank, shoulder, neck, round and rump



DEER MINCE

Finely minced hind quarter meat



DEER MEAT TRIM

Consists of boneless meat and residue meats of a carcass

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