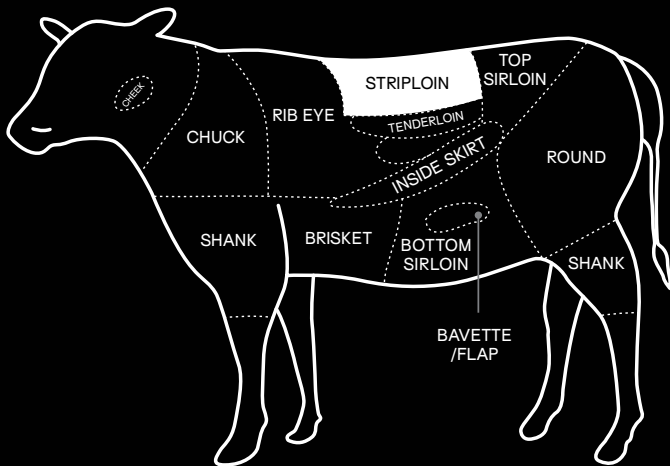


US: STRIPLON AKA SIRLOIN 180

AU: Striploin 2140



Best for oven roasting, pan frying, and grilling



Oven Roast



Pan Fry



Grill



Hot Pot

The striploin, also known as sirloin, is found along the spine in the hindquarter, running from the ribs to the rump. There are two striploins per animal, accounting for 4.4% of the carcass.

Coming from muscles that do less work, cuts from the striploin tend to have less fat and connective tissue making them lean, tender and juicy. The sirloin roast is loaded with deep beefy flavor – especially when grassfed – and excels when cut into steaks. When taken from a bone-in striploin, the classic T-Bone is cut from this primal as well, and offers two different textures and flavors – a tender fillet muscle on the smaller side and a juicy sirloin on the other. Many chefs consider the striploin a perfect marriage of beefy flavour and tender texture.

On the whole, it's a supremely versatile cut that works for anything from steaks to stir fry. You can cut steaks from the rib eye end, and as you get to the rump/top sirloin end, cut it into strips or cubes for kebabs, stir fries, thin slice and other quick-cooking applications.

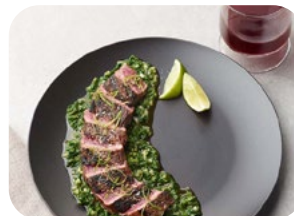
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New Mexican farmhouse salad with chimayo chile-rubbed and sous vide Australian grass-fed striploin



Australian striploin mushroom japchae, zucchini, soy-garlic sauce



Aussie grassfed beef sirloin "Burnt Ends" with chimichurri sauce and lime



Grassfed Aussie beef sous vide in grassfed butter sauce

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