

## US: SIRLOIN 245

AU: Chump 4790

The lamb sirloin or rump is cut from the chump which accounts for 3% of the carcass, and sits between the leg and the shortloin. The sirloin makes for tender, flavorful and textural roasts, steaks and chops.

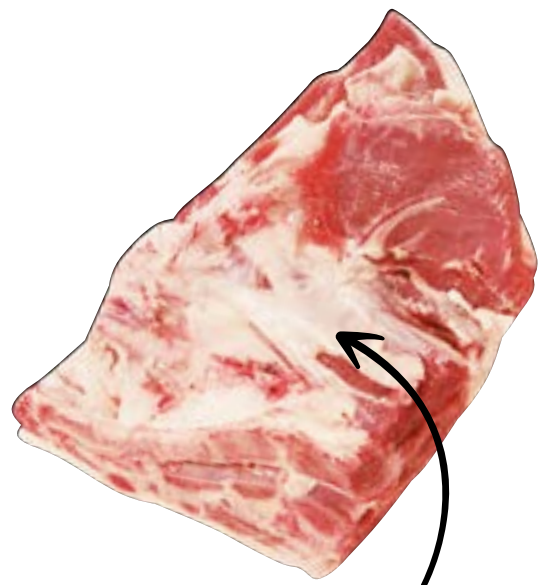
Renowned for its tenderness and flavor, sirloin is best suited for roasting, or diced for dry heat cooking methods – it can also be sliced into steaks. Sirloin chops are the equivalent of a beef sirloin steak and are slightly bigger than cutlets or loin chops. These cuts are suited to grill and pan-fry cook methods and are quite tender.



Grill



Pan Fry / Saute



Best for high  
heat roasting  
and grilling

### Dish Inspiration



Australian lamb top sirloin carpaccio  
with white anchovy vinaigrette



Z'atar spiced lamb, fattoush  
salad and persian feta



Toothpick lamb

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A rump we can all get behind...