



Butchery Guide

About Us

Established 1958, Australia

For more than six decades, our team has honed their craft in pursuit of consistently exceptional beef.

Stockyard was established by Del and Robin Hart AM, who dedicated their careers to the pursuit of uncovering the secret to creating the best beef. Our unique natural feeding program provides safe and healthy beef free from added hormones and genetically-modified products.

Our beef has gained international recognition for its flavour, eating quality and consistency. From humble beginnings, our vision is largely unchanged – we're committed to creating inspiration, enjoyment and memories for friends and families across the globe.

Our Sustainability Initiatives

As a family run business, we're in it for the long haul, and our practices reflect this sentiment. We have a commitment to reducing operational emissions, with a target to be environmentally neutral by 2030 as well as several projects underway to help give back to the land that supports our food production.

With a dedicated animal welfare team, we perform daily welfare checks to ensure our animals are happy and healthy. These initiatives include the provision of shade to every pen and allocating 55% more space for our cattle than the Australian requirement. Our supply chain is fully traceable from birth to processing, and we hold ISO9001 accreditation for our stringent quality control program. This means you can be assured your beef is safe, nutritious and delicious, every single time.

Australia's most awarded branded beef

We're not in it for the awards, but it's nice to know our pursuit of excellence is paying off.



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Wagyu

Its delicate marbling is what makes Wagyu beef a world renowned delicacy. Whether you're searing to lock in those precious juices, or slow grilling to enhance every buttery note, Stockyard Wagyu offers the kind of melt-in-the-mouth opulence that is memorable in every sense.



Long Fed Angus

Our Stockyard Angus are fed a natural ration for over 200 days leading to generous marbling. Blurring the line between weeknights and special occasions, our long fed Angus strikes a masterful balance, showcasing a distinctive umami flavour that's sure to leave a lasting impression.



Quality

- 100% AUSTRALIAN GRAIN-FED BEEF
- 100% NATURAL FEED
- NON-GMO
- NO ADDED HORMONES
- HALAL CERTIFIED
- EU ACCREDITED
- DAFF APPROVED PROCESSING
- INDEPENDENTLY GRADED USING AUS-MEAT AND MSA STANDARDS

Chuck Roll

A full flavoured piece of beef that can be portioned into multiple sub-cuts. It is located in the forequarter near the dorsal portion of the ribs, shoulder and neck, so you can expect huge flavour from this cut. The chuck roll has an abundance of marbling throughout the muscle and contains a mix of tender and somewhat tough muscles, which lends it to both fast and slow cooking styles.



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Chuck Roll

WEIGHT: 6 – 7 kilograms

SUB-PRIMAL CUTS:

Chuck Eye Roll, Chuck Tail Flap.

SECONDARY CUTS:

Chuck Eye Roast, Chuck Eye Steaks (Delmonico, USA), Sierra Steak.

ADDITIONAL CUTS:

Denver Steak, Shoulder Steak, Butterflied Chuck Pot Roast, Country-Style Ribs (Boneless), Dice, Strips, Slice, Ground.

COOKING METHODS:

Stir Fry, Shabu-Shabu, Yakimiku, Slow Cook, Roast, Smoke.

TIP: This cut is rich in collagen so slow cooking will bring out the best texture and flavour.



SCAN TO WATCH
BUTCHERY VIDEO

METHOD OF BUTCHERY

1 Begin by trimming the fat and silverskin from the exterior. Once trimmed, find the seam on the top end of the roll. Expose and pull apart, using a knife to gently separate the two pieces.

2 With the smaller piece, the Under Blade, start to trim excess fat and rough edges of meat. You will end up with a neatly trimmed Chuck Tail Flap. Set aside.

3 With the larger piece (Chuck Eye Roll), locate the seam on the back and start to separate. Gently work the pieces apart with slight force and with the assistance of a knife. Trim the fat and silverskin from the larger piece. Once trimmed, you will have the Chuck Eye Roast and Delmonico.

4 With the smaller piece, trim excess fat and silverskin. Find the seam on the side to separate the two muscles. Set aside the rounder muscle. Trim the remaining silverskin and fat from the flat piece of meat. Once trimmed, you will have the Sierra Steak. All remaining meat and fat can be set aside to mince.

MARGIN MAKER:

Chuck Tail Flap & Chuck Eye Steaks (Delmonico)



Chuck Tender

A lean cut that resembles a tenderloin steak but responds better with low and slow cooking. It is a single muscle found in the forequarter near the upper part of the ribs, shoulder and neck. This area of the animal produces meat with exceptionally rich and beefy flavours.



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Chuck Tender

WEIGHT: 200 – 300 grams

ALTERNATIVE NAMES:

Mock Tender, Scotch Tender.

ADDITIONAL CUTS:

Dice or Ground.

COOKING METHODS:

Stir Fry, Shabu-Shabu, Yakniku,
Slow Cook, Roast.

TIP:

This muscle makes for a delicious roast
when cooked whole.

METHOD OF BUTCHERY

- 1 Slowly and meticulously remove the silverskin from the exterior of meat.
- 2 Once trimmed, start to cut away the centre piece of gristle by dividing the muscle to expose and remove. You're ready to cook.



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Rib Finger

These thin strips of beef are the meat between the ribs. A very underrated cut with huge depth of flavour. This meat is packed with natural marbling and collagen so best cooked low and slow or marinated to assist with tenderness.



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Rib Finger

WEIGHT: 1 – 2 kilograms

ALTERNATIVE NAMES:

Intercostals (long or short).

ADDITIONAL CUTS:

Dice or Ground.

COOKING METHODS:

Grill, Stir Fry, Slow Cook, Roast, Smoke.

TIP:

An underrated cut with huge potential. Cook low and slow in a smoker or BBQ to breakdown the connective tissue and bring out that irresistible flavour.

METHOD OF BUTCHERY

- 1 Remove the silverskin from the under piece of the rib finger (this is optional and not required if slow cooking or smoking).



Navel End Brisket

The ventral (belly) side of the brisket, larger and more evenly shaped, with less fat than the point end. When cooked correctly, this cut of meat boasts a lot of flavour and is perfect for grilling, smoking, soup or stews.



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Navel End Brisket

WEIGHT: 3 – 4 kilograms

SUB-PRIMAL CUTS:

Karubi Plate, Red Bark.

SECONDARY CUTS:

Short Eye Plate, Navel Meat.

ADDITIONAL CUTS:

Dice, Strips, Slice or Ground.

COOKING METHODS:

Stir Fry, Slow Cook, Shabu-Shabu,
Yakiniku, Smoke.

TIP: Brisket can be cured and smoked to make beef “bacon.”



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METHOD OF BUTCHERY

1 Separate the top and the bottom muscle by following the middle seam, using the knife to assist by cutting through tough parts of the seam.

2 Once the two pieces have been separated, you will have the Karubi plate and Red Bark. Set one aside and begin trimming the excess fat from both sides of the piece. Fat should be removed in long continuous motions to give a smooth result. Continue this step with the second piece.

3 Cut Karubi plate in two by following the diagonal seam (this is optional). You will end up with 2 pieces of the Karubi plate (Short Eye and Navel) as well as a singular piece of Red Bark.

MARGIN MAKER:

Karubi Plate



D-Rump

This cut is known for its versatility, exceptional marbling and rich flavour. A unique combination of tenderness and taste, it is ideal for grilling and roasting.



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D-Rump

WEIGHT: 3 – 5 kilograms

ALTERNATIVE NAME:

Top Sirloin (USA).

SUB-PRIMAL CUTS:

Rump Cap (Picanha, BR), Rostbiff (Center cut Sirloin, USA), Rump Flap Pillow.

SECONDARY CUTS:

Rump steaks.

ADDITIONAL CUTS:

Dice, Strips, Slice or Ground.

COOKING METHODS:

Grill, Roast, Stir Fry, Shabu-Shabu, Slow Cook, Yakniku, Smoke.

TIP: The Rostbiff can be finely diced to make a delicious steak tartare.



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BUTCHERY VIDEO

METHOD OF BUTCHERY

1 Begin by finding the seam on the underside (opposite side to the fat cap) of the meat. Using a knife and some force from your hands, slowly start to expose and separate the two muscles. Set aside the small piece of meat.

2 With the larger piece, find the second seam (also on the underside) which will remove the Cap from the Rostbiff. Trim fat and silverskin from the pieces of meat, leaving the fat cap intact for now.

3 Lightly trim some of the fat from the cap (leaving roughly 5mm of fat on the cap).

4 With the small piece, trim all the fat, silverskin and any rough edges of meat. This process will reveal the Rump Flap Pillow. You should have three pieces of meat at the end.

MARGIN MAKER:

Rump Cap



Tri-tip

A triangular-shaped muscle that comes from the bottom sirloin of the hindquarter. This cut is popular for its full beef flavour and simple preparation. A versatile piece of meat that makes a fantastic roast if left whole, or it can be slow cooked and cut into steaks.



Tri-tip

WEIGHT: 700 grams – 1 kilograms

SECONDARY CUTS:

Tri-tip steaks.

ADDITIONAL CUTS:

Dice, Strips, Slice or Ground.

COOKING METHODS:

Grill, Roast, Stir Fry, Shabu-Shabu,
Slow Cook, Smoke.

TIP: This cut can be roasted whole on
the BBQ and sliced to share.

METHOD OF BUTCHERY

1 Begin by trimming the silverskin and fat on the underside of the meat (opposite side to the fat cap) until most of it has been removed.

2 Flip the meat over and begin to lightly trim the fat on the cap, leaving 5mm of fat on the meat. This will ensure the meat stays juicy and tender during the cooking process.

3 Once trimmed, this piece can be left whole to cook or sliced against the grain for Tri-tip steaks.



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BUTCHERY VIDEO

Outside Flat

A particularly lean cut of beef from the hindquarter, more commonly used for Corned beef. Being a lean cut, it is best cooked using a moist cooking method to ensure a juicy and tender end result.

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Outside Flat

WEIGHT: 6 – 7 kilograms

ALTERNATIVE NAMES:

Outside Round, USA.

ADDITIONAL CUTS:

Dice, Strips or Slice.

COOKING METHODS:

Shabu-Shabu, Corn, Slow Cook.

TIP: Cut this piece into thin slices to eat

Carpaccio style or cure and dry to make biltong!

METHOD OF BUTCHERY

1 Begin by trimming the fat and removing the silverskin from the outside of the meat. There is quite a lot of silverskin on the outside of this piece which will need to be removed and discarded.

2 Once the outside has been trimmed, start to expose and remove deeper pockets of gristle and silverskin until the majority has been removed. Refrain from removing too much of the main seam of internal connective tissue as this will start to dissect the meat too much.

3 The end result should be a lean whole piece of meat.



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Topside

Positioned in the hindquarter, between the rump and the leg, this lean cut is best cooked low and slow or roasting whole. An economical cut with good flavour and tenderness when cooked correctly, it's a delicious piece of beef.



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Topside

WEIGHT: 5 – 6 kilograms

ALTERNATIVE NAME:

Inside, USA; Top Round, USA.

SUB-PRIMAL CUTS:

Eye of Topside, Topside Cap, Topside Cap off (Inside, cap off or INSCO).

ADDITIONAL CUTS:

Dice, Steak, Strips, Slice or Ground.

COOKING METHODS:

Roast, Stir Fry, Shabu-Shabu, Corn, Slow Cook, Yakimiku, Smoke.

TIP: Select a Wagyu variety and roast the Topside Cap whole for a succulent and flavourful roast beef.



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BUTCHERY VIDEO

METHOD OF BUTCHERY

- 1** Begin by trimming the fat and removing the silverskin from the outside of the meat.
- 2** Once the outside has been trimmed, start to peel the Cap from the main piece of meat. Gently pull the seam apart and use the knife to separate this piece. Set this piece aside. The remaining meat will need to be separated into two more pieces via an internal seam.
- 3** Each piece of meat should be trimmed and all rough edges of meat and silverskin removed.
- 4** The result will be two very lean pieces of meat and one piece, the Cap which has more fat. The Eye of Topside has an additional internal seam which you can follow and separate into another piece, however this is optional.

MARGIN MAKER:

Topside Cap



Knuckle

Positioned above the knee joint at the front of the hind leg, this cut is made up of 3 separate muscles. Relatively lean, economical, and very flavourful, it is a good allrounder. When prepared and cooked correctly this cut becomes exceptionally tender.



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Knuckle

WEIGHT: 6 – 7 kilograms

ALTERNATIVE NAME:

Round, USA; Sirloin tip, USA; Ball tip, USA;
Ball of the round, USA.

SUB-PRIMAL CUTS:

Eye of Knuckle, Knuckle cover, Knuckle
undercut.

SECONDARY CUTS:

Knuckle steaks.

ADDITIONAL CUTS:

Dice, Steak, Strips, Slice or Ground.

COOKING METHODS:

Grill, Roast, Stir Fry, Shabu-Shabu,
Slow Cook, Yakimiku, Smoke.

TIP: Slice, skewer and marinate the Eye of
Knuckle meat for kebabs!



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BUTCHERY VIDEO

METHOD OF BUTCHERY

- 1** Begin by trimming the fat and removing the silverskin from the outside of the meat.
- 2** Once the outside is mostly trimmed, find the seam along the centre of the meat and slowly work to separate the two pieces.
- 3** You will end up with the Eye of Knuckle and another piece. Start to trim fat and remove silverskin from the eye and then set aside.
- 4** Trim the fat and silverskin from the second piece and find the internal seam to remove the cover from the undercut. Trim any excess meat from the muscles and keep aside (this can be kept for mince).
- 5** Trim the fat and silverskin from the two pieces.

MARGIN MAKER:

Eye of Knuckle



STRIPLOIN

SHORTLOIN

RIB EYE ROLL

Rib Eye Roll

The Rib Eye Roll is comprised of multiple muscles, which can be separated to provide alternative cuts to make the most of this primal. These muscles are some of the most luxurious in the carcass, characterised by the increased presence of marbling, which provides exceptional eating quality.



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Rib Eye Roll

WEIGHT: Approx. 6.5 kilograms

SUB-PRIMAL CUTS:

Cube Roll Plate (Spinalis Dorsi), Rib Eye muscle (Longissimus Dorsi), Cube Roll Lip (Illiocostalis).

PRIME CUTS:

Emperor's Cut Steaks, Rib Eye Steaks, Rib/Scotch Fillet.

ADDITIONAL:

Skewers, diced, strips, Rib Eye Roast.

COOKING METHODS:

Grill, Pan-Fry, Roast, BBQ, Skewer, Slow Roast.

METHOD OF BUTCHERY

1 Identify the three main muscles for separation. The Cube Roll Plate (A) (Spinalis Dorsi) is removed first by locating the seam and carefully slicing / pulling along it to separate. Trim the piece of excess fat and set aside.

2 The remaining Rib Eye muscle (B) (Longissimus Dorsi) and Cube Roll Lip (C) (Illiocostalis) can now be separated. Use a knife to follow the seam and carefully cut the Lip away from the Rib Eye muscle. Denude the Rib Eye muscle for portioning into steaks or roasts. Trim the Lip for dicing and skewering.

3 Take the Cube Roll Plate (Spinalis Dorsi), remove remaining fat and silverskin and roll tightly in cling film. Set overnight, then portion into Emperor's Cut steaks, tying with twine if required for presentation.



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BUTCHERY VIDEO

STRIPLOIN

SHORTLOIN

RIB EYE ROLL

Shortloin

The Shortloin is renowned for its tenderness and flavour, as it includes sections of the Striploin and Tenderloin. Cuts from the Shortloin include Bistecca, T-bone and Bone-in Striploin.



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Shortloin

WEIGHT: Approx. 11 kilograms

SUBPRIMAL CUTS:

Tenderloin, Striploin.

PRIME CUTS:

Bistecca Steak, T-bone Steak, Porterhouse Steak, Bone-in Striploin Steak.

COOKING METHODS:

Grill, Pan-Fry, Roast, Reverse Sear, BBQ.

METHOD OF BUTCHERY

1 Bistecca Steaks are cut from the caudal end of the Shortloin, where the Tenderloin is widest. Bistecca are generally cut thicker (5-6cm). A Shortloin primal yields approximately two Bistecca.

2 T-bones are cut from the mid-section of the Shortloin where the Tenderloin narrows. T-bone has a thinner profile of 3-4cm thick.

3 Where the Tenderloin ends on the Shortloin, this piece can be further portioned as Bone-in Striploin.



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STRIPLOIN

SHORTLOIN

RIB EYE ROLL

Striploin

The Striploin offers the perfect balance of tenderness and robust beef flavour. The fine muscle fibres, coupled with high marbling provides a steak with exceptional eating qualities.



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Striploin

WEIGHT: Approx. 6–7 kilograms.

PRIME CUTS:

New York Strip/Larder Steak, Manhattan Steak, Banquet Steak.

ADDITIONAL CUTS:

Striploin roast, diced or sliced for stir-fry.

COOKING METHODS:

Grill, Pan-Fry, Roast, BBQ.

METHOD OF BUTCHERY

1 With the fat cap facing up, identify the caudal and cranial ends of the primal. Trim away any excess surface fat, remove the sinew and silverskin from the ventral (lean) side.

2 For New York Strip, slice the Striploin into large, even steaks of around 250–300g, keeping the fat cap intact for flavour and presentation.

3 For Manhattan Steaks, take the centre portion, square off the edges and trim the exterior fat, then cut into thick, uniform steaks about 35–40 mm.

4 For Banquet Steaks, take a trimmed Striploin and split lengthways, then portion into smaller steaks between 80–220g, suitable for banqueting or catering.



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DRY AGED

Dry Aged

Dry ageing is a technique designed to intensify flavour and increase tenderness by storing raw product in an environment with regulated humidity and temperature. Historically, dry ageing was used to preserve and extend shelf life, but is now used as a more artisan method of creating a unique eating experience.

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Dry Aged

DRY AGED ENVIRONMENT:

Temperature controlled 1°C.

Humidity 75–85%.

Constant filtered airflow.

Rack storage.

UV light.

DRY AGED CHARACTERISTICS:

Flavour profile has beefier, umami-rich notes.

Tenderness increases through the ageing process.

Texture is firmer due to moisture loss.

Appearance of the meat is darker.

Aroma is distinct and earthy.

Mould crust (pellicle) enhances tenderness and flavour.

BEST PRIMAL CUTS FOR DRY AGEING:

Short Loin (Bistecca, T-bone, Bone-in Striploin),

Bone-in Rib Eye (Ribs Prepared, Tomahawk),

Striploin (Sirloin).

METHOD

1 Place whole primal in a dry aged cabinet or chiller, set to 1°C, with controlled humidity of 75–85%. Place on a rack that allows for constant airflow and access to UV light.

2 Monitor regularly and use gloves for handling to prevent contamination. Positive signs of dry ageing include growth of the pellicle crust, a beefy aroma and firm texture.

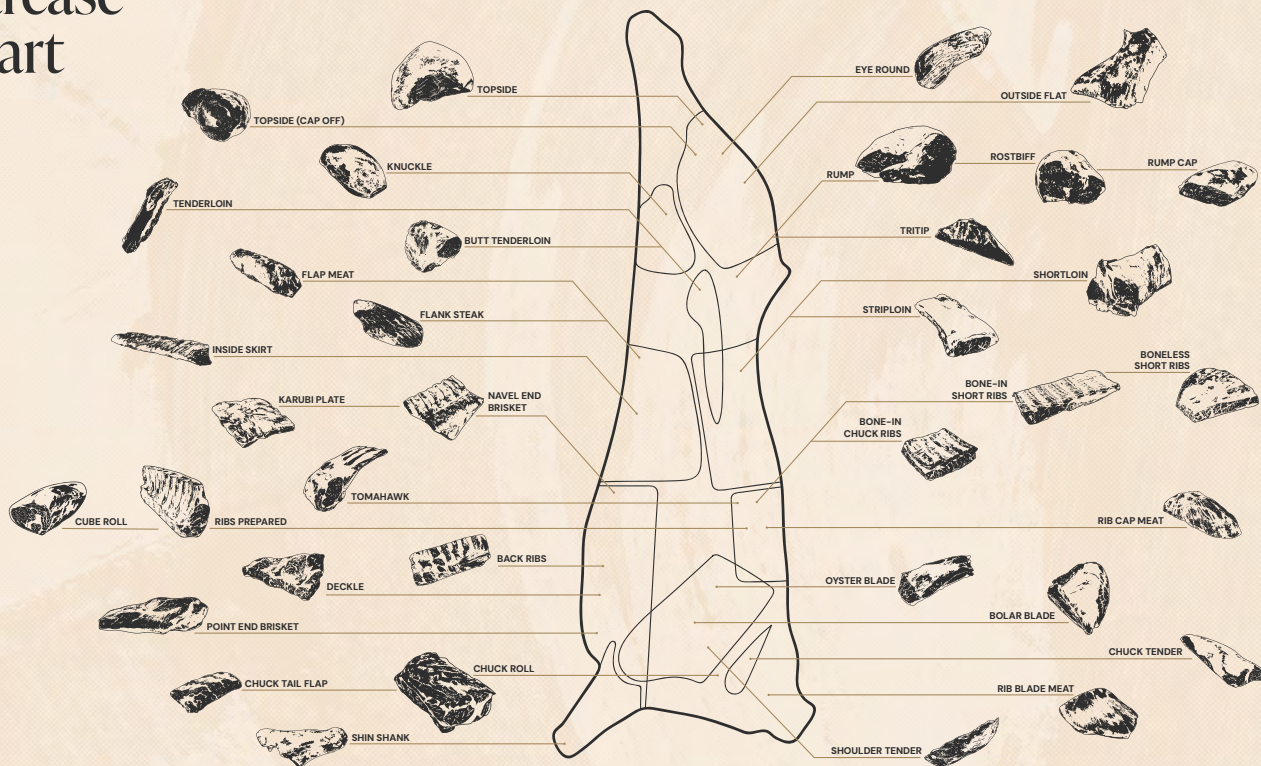
3 Leave the beef for 28 to 40 days to develop dry aged characteristics. Longer ageing time will continue to intensify the flavour and impact the texture of the beef.

4 Once portioned and the pellicle trimmed, the pieces should be vacuumed-sealed, refrigerated at 1°C and consumed within the recommended shelf life. Dry aged pieces can be frozen to extend shelf life for up to 12 months.



SCAN TO
WATCH VIDEO

Carcase chart



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Accreditations



ATT accreditation ensures a secure, compliant supply chain, so you can trust the safety of exported goods.



AUS-MEAT accreditation guarantees export-quality meat, ensuring every cut meets strict standards.



Halal certification confirms the food is prepared to Islamic standards, free from prohibited ingredients.



HACCP certification guarantees our food meets strict safety standards for your peace of mind.



JAS-ANZ accreditation ensures products meet independent standards, offering quality you can rely on.



ISO 9001 certification means we follow recognised quality management, ensuring consistent product quality.



Meat Standards Australia (MSA) ensures expert grading for top-tier meat quality, every time.



Ensures food produced in QLD meets safety standards, so you can trust its freshness.

Tips for trimming

Chill meat in the freezer for approximately 15 minutes prior to trimming (especially Wagyu).

Secure your chopping board by placing a damp cloth underneath to stop the board slipping.

A clean and organised work area is safest.

Understand which cuts you want to make before you begin.

Have a separate vessel for your work and the trim.

Terminology

Forequarter – one side of the front half or forward end of a carcass

Hindquarter – one side of the back half or back end of a carcass

Anterior – the front end of the carcass

Posterior – the back end of the carcass

Ventral – the belly or abdomen of the carcass

Dorsal – the top or back of the carcass

Caudal – the rear / tail end

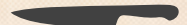
Cranial – the fore / head end

GMO – stands for Genetically Modified Organism

Knives to use

Ensure knives are sharp and well maintained

CHEF'S KNIFE



CARVING KNIFE



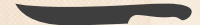
BONING KNIFE



FILLETING KNIFE



SCIMITAR KNIFE



BUTCHER KNIFE



CLEAVER



SHARPENER



SHEARS

