



WATCH NOW

**Low on cost.
High on flavour.**



Heat & Serve
in 45 mins



3.5 - 5 kg
approx.



4 per
carton



12 weeks
chilled



Store between
0°C and 5°C

201 Marinated Lamb Leg

A cost-effective roast lamb option - premium Australian lamb, tunnel-boned, shaped for portion control, moisture infused with a neutral brine for extra tenderness then sous vide slow-cooked for 18 hours - The perfect carvery for your everyday roast.

- ✓ **A cost-effective everyday roast option**
- ✓ **Sous vide slow-cooked for 18 hours!**
- ✓ **Tunnel-boned & shaped for portioning**
- ✓ **Extra tender and juicy**
- ✓ **Long 12 weeks chilled shelf life**