
Butcher for a night dress up that lamb



Overview

The workshop is designed for people who want to understand real world butchery skills. We begin with a lamb carcass and break it down into primals and cuts. You'll learn how to cut the perfect lamb rack, prepare a roast, and create cuts of lamb at home. We will even show you the value adding tricks of the butcher.

What you go home with

- The fruits (lamb) of your labour.
- A detailed workbook, including recipes.
- A knife (and the skills on how to sharpen and use it)

What to bring

- Something warm (we are in our state of the art cold facility)
- Comfortable cloths (while we provide an apron, please don't wear your best clothes)
- Flat, comfortable shoes (no open toe shoes or heels)
- A large esky or cooler bag to transport your lamb home

Your trainer

This workshop is run by Darren Steel, a qualified butcher and skilled trainer with 20 years experience in the game. Symbio Alliance trains the young butchers of Australia every day and we know our stuff!

Workshop dates

Check our website www.symbioalliance.com.au for details

5:30pm – 8:30pm

Cost \$280 per person

Places are limited to 8 per night

Where?

Symbio Alliance 44 Brandl Street,
Eight Mile Plains

To register

Go to www.symbioalliance.com.au or call Steven Smith on 07 3340 5792 or ssmith@symbioalliance.com.au

