



Christmas Meat Menu

LAMB • BEEF • VEAL • PORK • GOAT



**BARBARO
BUTCHERS**

📍 Shop 2/120 Cockman Rd, Greenwood WA 6024
☎ 9247 4244

🌐 barbarobutchers.com
📱 [barbarobutchers](#)

Our Specialty Homemade Hams

OUR SPECIALTY HAMS ARE SOURCED FROM LOCAL FREE RANGE PORK FARMERS AND COOKED USING TRADITIONAL METHODS PASSED DOWN FROM OUR GRANDPARENTS TO DELIVER THE FULL FLAVOURED BARBARO'S HAM.

OUR TRADITIONAL LEG HAM

A Freshly Cooked Full or Half leg Ham, Lightly Smoked with Our rich wood, Ready to Carve and Serve.

Full legs ranging from 6-7 & 9-10kg,
Half legs Available from 4-5kg \$16.99/kg



CHAMPAGNE / SEMI - BONELESS LEG HAM

A Semi Boneless Leg Ham with only the shank bone in to still deliver the same Traditional Flavours and texture of the Leg Ham on the Bone. Easy to Slice and Ready to serve.

Average 5kg. Halves Available. \$19.99/kg

TRADITIONAL GLAZED LEG HAM

Our Traditional Leg Ham On the Bone, Glazed in Our Special Honey, Mango and Cranberry blend, Dressed with Pineapples and Cloves. Stunning on the Christmas Table. \$200.00ea



Our Specialty Free Range Pork

THE BARBARO'S FAMOUS PORCHETTA ROLL

Our Famous 'Linley Valley' Free Range Loin of Pork, Rolled into the belly and seasoned in Nonno Vincenzo's secret blend of Porchetta seasoning, superb!

2kg & 3.5kg available - \$21.99/kg raw
or Cooked (3.5kg set 'raw' weight) \$95.00ea



PULLED PORK SHOULDER

A Boneless Prime Cut of 'Linley Valley' Pork Shoulder, marinated in Our Special Texas Style dry rub and ready for slow cooking!

1.5kg average - \$19.99/kg
Free Range Legs of Pork - \$13.99/kg



Our Specialty Mogumber Beef

ALL OF OUR SPECIALTY BEEF PRODUCTS ARE GROWN ON OUR OWN FAMILY FARM, AGED AND WITH NO ADDED HORMONES TO ENSURE THE HIGHEST QUALITY IS DELIVERED.

OUR TRADITIONAL BEEF ROAST

A Prime Cut of 100 Day grain fed 'Mogumber' Beef, tied then seasoned with Barbaro's special blend of Salt, Italian Herbs, Garlic and Extra Virgin Olive Oil.

2kg & 3.5kg available. \$19.99/kg
or Cooked (3.5kg set 'raw' weight) \$90.00ea



Our Specialty Mogumber Baby Veal

ALL OF OUR SPECIALTY MOGUMBER MILK-FED VEAL PRODUCTS ARE GROWN ON OUR OWN FAMILY FARM, AGED AND WITH NO ADDED HORMONES TO ENSURE THE HIGHEST QUALITY IS DELIVERED.

VEAL CORDON BLEU

Our Favourite Prime cut of Veal, Seasoned in Our Special Blend of Salt, Italian Herbs, Garlic and Extra Virgin Olive Oil then rolled around a boneless Chicken Breast, Free Range Rindless Bacon and Cheese, creating one delicious roast!

\$24.99/kg (2.5kg average) (frozen)
Or Cooked (2.5kg set 'raw' weight) \$80.00ea

TRADITIONAL ITALIAN VEAL ROAST

A Prime Cut Of Veal, seasoned in Our Traditional Blend of Italian herbs, salt, pepper, rosemary, garlic & parsley

\$24.99/kg (2.5kg average)
Or Cooked (2.5kg set 'raw' weight) \$80.00ea

Specialty Poultry

PLEASE NOTE ALL RAW POULTRY PRODUCTS WILL BE FROZEN UNLESS OTHERWISE SPECIFIED. EXCLUDING COOKED PRODUCTS.

FREE RANGE CHICKENS 1.8-2kg - \$10.99/kg (fresh)
FREE RANGE DUCKS 2kg - \$14.99/kg (frozen)
FREE RANGE TURKEYS 6kg - \$14.99/kg (frozen)



Our Specialty Mogumber Lamb

ALL OF OUR SPECIALTY MOGUMBER LAMB PRODUCTS ARE GROWN ON OUR OWN FAMILY FARM, WITH NO ADDED HORMONES TO ENSURE THE HIGHEST QUALITY IS DELIVERED.

THE MEDITERRANEAN ROLLED LEG

A Boneless Leg of 'Mogumber' Lamb, boned, seasoned with Our Blend of Herbs, finely sliced Garlic, Fresh chopped Parsley then rolled and lightly marinated in sundried tomato herbed oil.

2kg average \$19.99/kg
or Cooked (2kg set 'raw' weight) \$55.00ea



TRADITIONAL ITALIAN STYLE ROLLED LEG

A Boneless Leg of 'Mogumber' Lamb, boned, seasoned in Our Traditional Blend of Italian herbs, then rolled and marinated in Extra Virgin Olive Oil.

2kg average \$19.99/kg
or Cooked (2kg set 'raw' weight) \$55.00ea

OUR OVEN BAG SPECIALTY!

A Semi-Boneless Shoulder or Leg of Our 'Mogumber' Lamb, Seasoned with Our Traditional Blend of Italian Herbs, Finely sliced Garlic, Fresh chopped Parsley and Extra Virgin Olive Oil. All inside an oven bag ready to be slow roasted.

2kg average \$19.99/kg



The Turducken 'Our Turkey Supreme'

A boneless Chicken is placed into a boneless Duck which is then placed into a boneless Turkey, each layer being lightly seasoned with Our Traditional coarsely ground breadcrumb stuffing and blend of Italian Herbs.

(frozen) 5kg average \$150.00ea
or Cooked (5kg set 'raw' weight) \$180.00ea



Turkey Breast Rolls

THE TRADITIONAL

A boneless Turkey breast, seasoned with Our Special blend of Italian herbs and stuffed with coarsely ground breadcrumbs, then rolled.

(frozen) (2.5kg average) \$25.99/kg
or Cooked (2.5kg set 'raw' weight) \$85.00ea



THE PINENUT & APRICOT

Using the coarsely ground breadcrumbs as a base, then chopped pinenuts and apricots added for a unique flavoured Turkey breast roll.

(frozen) 2.5kg average \$25.99/kg
or Cooked (2.5kg set 'raw' weight) \$85.00ea

Rolled Chickens

A BONELESS CHICKEN, TRIMMED AND THEN ROLLED WITH ONE OF OUR SPECIAL STUFFING'S.

THE TRADITIONAL

A mixture of coarsely ground breadcrumbs, seasoned with Our blend of Italian herbs.

(frozen) \$22.00ea or Cooked \$27.00ea



THE SPINACH & RICOTTA

Using Fresh Local Ricotta, Romano Cheese and Market fresh spinach, then lightly seasoned with our blend of Italian herbs

(frozen) \$22.00ea or Cooked \$27.00ea

THE HONEY & MACADAMIA

A mixture of roasted macadamia nuts and fresh honey, combined to create a delicious stuffing.

(frozen) \$22.00ea or Cooked \$27.00ea

Cooked & Carved Trays

ROAST BEEF & GRAVY

ROAST LAMB & GRAVY

OUR FAMOUS PULLED PORK

2.8kg (finished product) \$110.00 Per Tray

PLEASE SPECIFY 'COOKED OR UNCOOKED' WHEN PLACING AN ORDER AND ALLOW FOR SHRINKAGE WHEN ORDERING ANY COOKED PRODUCTS, ORDER ACCORDING TO THE 'RAW WEIGHT' SPECIFIED. ALL COOKED PRODUCTS WILL BE COLD UPON PICKUP.

ALSO AVAILABLE OUR FAMOUS RANGE OF AWARD WINNING SAUSAGES!
PLUS ALL YOUR BBQ REQUIREMENTS CATERED FOR

Our Mogumber Family Farm

MOGUMBER IS APPROX. 120KM NORTH OF PERTH ON THE MOORE RIVER, IT IS WHERE OUR BEEF AND LAMB PRODUCTS START. OUR OWN FAMILY FARM ENABLES US TO SUSTAIN THE HIGHEST QUALITY FROM 'PADDOCK TO PLATE'.

Welcome to the Family!

"Since 1987 our culinary dream has only grown bigger and bigger. We're renowned in the neighbourhood for giving our customers the best quality service and advice. We slice your cuts to your specific requirements, and provide advice on complimentary marinades, preparation techniques, and accompanying sides and dishes. We provide you the same premium cuts that we put on our own dinner table. Devotion to quality and range, strong family values, and giving back to our community is what we're all about"

*A Very Merry Christmas and Happy New Year,
From Our Family to Yours,
Thank You for Your Continued Support!*

