



SAUCES

See our large range of sauces in store!
Perfect for any meal this Christmas!

EXTRAS

Ham Bags

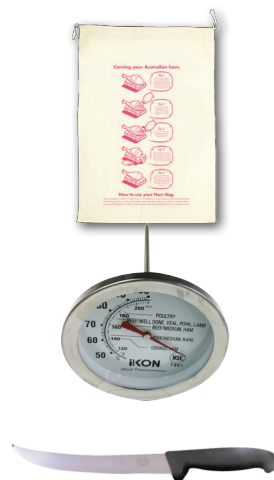
To keep your ham fresher for longer

Meat Thermometers

The chef's secret! - Cook the perfect roast.

Carving Knives

We have a good selection in-store.
Ask one of our friendly staff for advice.



OPENING HOURS

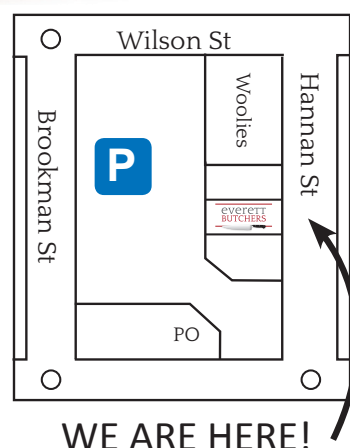
Mon-Wed, Fri: 6am-6pm
Thursday: 6am - 8pm
Saturday: 6am - 6pm
Sunday: Closed



PICK UP YOUR
ORDER
FROM SHOP 14
WOOLWORTHS
COMPLEX

PHONE 9021 6434
FAX 9021 2528

All orders require a
\$50 deposit up-front



WE ARE HERE!

everett
BUTCHERS

Early Bird Draw



Order by 10 Dec. for
your chance to win a
Weber Q
(valued at \$400)
and your
Christmas meat order
for FREE!

Courtesy of
Everett Butchers.

Winner will be notified



everett
BUTCHERS

city choice • country service

2016 CHRISTMAS CATALOGUE



ORDER NOW FOR YOUR CHANCE TO WIN!

everett
BUTCHERS

city choice • country service



Early Bird Draw

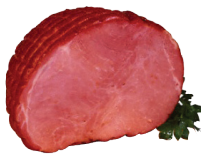
Order by 10 December
for your chance to
win a Weber Q, worth \$400
from Everett Butchers and
your Christmas meat order
for FREE!

To guarantee
your order,
please place
on or before
Saturday 10
December.

HAM *Our own, cooked on premises!*

Boneless Hams
- Halves or Fulls

Traditionally smoked Australian hams, boneless for your carving ease.



Bone-in Hams
- Halves or Fulls

Traditionally smoked Australian bone-in hams. The closer the bone the sweeter the meat.



Champagne Ham
- Fulls Only

This traditionally smoked Australian ham is semi-boneless, leaving only the shank bone - *EASY CARVE!*



Glazed Ham
- Halves or Fulls

Bone-in, traditionally smoked and lovingly glazed with orange and pineapple.



Don't forget your apple or cranberry sauce!

Reheating Times	Temp	Time	Internal Temp
Bone In/Glazed	160°C	25 min/kg	65°C
Boneless/Champagne	160°C	30 min/kg	65°C

DUCK

Full Duck (Seasoned or Unseasoned available)

Full unseasoned duck for the chef at home to make into something special.



Cooking Times	Temp	Time
Full Duck	180°C	2 hours
Seasoned	180°C	2 hours

TURKEY *Don't forget cranberry sauce!*

Turkey Breast Rolls

Succulent tender turkey breast meat plain or filled with our cranberry turkey stuffing.



Full Turkeys

Available in two sizes, our Aussie grown turkeys are available unseasoned so you can add your own magic touch, or filled with our own cranberry stuffing topped with Everetts' special herb blend!!



The Quintet

This ultimate crowd pleaser boasts a berry filled quail, stuffed inside a spatchcock, inside a chicken, inside a duck, inside a semi boneless turkey topped with our special herbs!



The Turducken

The popular cranberry seasoned chicken, inside a duck, inside a size 50, semi-boneless turkey. - *SECOND TO NONE!*



Cooking Times	Temp	Time	Internal Temp
Breast Roll	180°C	2.25 hours*	64°C
	*Rest for 10 min before serving		
Full Turkey	180°C	40 min/kg	64°C
Quintet	180°C	40 min/kg*	64°C
Turducken	180°C	40 min/kg*	64°C
	*approx 3.5 hrs		



PORK *All Western Australian grown!*

Rolled Pork Roast

Taken from the tender sirloin of the pork, the rolled pork comes in a variety of sizes plain or seasoned with our fruity stuffing mix, all scored and ready for your oven.



Pork Scotch with Crackle

This superb little pork scotch fillet is a must at any Christmas feast!



Don't forget your apple sauce!

Cooking Times	Temp & Time	Internal Temp
Rolled Pork Roast	250°C for 25 min then 50 min/kg at 180°C	70°C
Pork Scotch with Crackle	250°C for 25 min then 50 min/kg at 180°C	70°C

CHICKEN

Jumbo Roasting Chicken

A jumbo 2kg chicken seasoned with a traditional chicken stuffing, topped with a specially blended chicken rub (salt-mix).



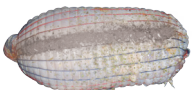
Jumbo Rolled Seasoned Chicken (2 Flavours)

A boneless 2kg chicken filled with one of our two gourmet stuffings; spinach and feta, or fruity nut.



Jumbo Rolled Chicken (Plain)

A boneless 2kg chicken ready for you to add your own flavouring touch.



Cooking Times	Temp	Time	Internal
Jumbo Roasting Chicken	180°C	2 - 2.5 hrs	64°C
Jumbo Rolled Seasoned Chicken	180°C	1.5 hours	64°C

LAMB

Butterflied Lamb Leg

Impress your guests with our lamb leg infused with our rosemary and garlic olive oil.



Easy Carve Lamb Leg

With all but the shank bone removed, this roasting leg really is easy to carve.



Boneless Rolled Leg

No bone - No worries! Plain or seasoned.



Lamb Traditional Roasting Leg

A juicy leg of lamb on the bone, the closer to the bone, the sweeter the meat!! Try it for yourself!!



Cooking Times	Temp	Time	Internal Temp
Butterflied Lamb Leg	180°C	40min/kg	68°C
Easy Carve Lamb Leg	180°C	1 hr/kg	68°C
Boneless Rolled Leg	180°C	1 hr/kg	68°C
Lamb Traditional Roasting Leg	180°C	1 hr/kg	68°C

BEEF

Baby Beef Rump Roast

Full of flavour, tender and juicy - this roast is nothing short of sensational!



Cooking Times	Temp	Time	Internal Temp
Beef Rump Roast	180°C	1 hour/kg	68°C

SEAFOOD *All of our seafood is from Australia, as we know local is better.*

Crayfish (Lobsters) - Abrolhos Island

Western Rock Lobster out from the Geraldton coast.



Moreton Bay Bug Flesh - Cairns

Nothing better than a bug!



Marron - WA

Western Australian marron - These black beauties are superb!



Prawn Flesh

No shell. No head. No mess. Perfect for salads, skewers and BBQs.



Whole Cooked Prawns - Exmouth

No Aussie Christmas is complete without a shrimp on the barbie!



Whole Raw King Prawns - Exmouth

Enjoy the sweet flavour of Western Australian king prawns.



Oysters - Port Lincoln

Extra large - Sold natural by the dozen.

