

## Meats

**[1]** This grain-fed and herb marinated Australian Angus roast prime rib (\$89/kg) is derived from Angus cattle. Fed with specially formulated high energy ration for a minimum of 200 days at the award-winning Kerwee feedlot, it's free from hormone growth promotants, antibiotics, animal by-products or any genetically modified feedstuff. Available from Huber's Butchery

**[5]** Why bother making your own sauce when you can drizzle delicious, homemade red wine jus (\$7.90) over your roasts? Available from Huber's Butchery

**[9, 10]** Bring home Scotland's favourite national dish with Macsween's family recipes of handmade vegetarian and lamb haggis (\$16.30/pc). The lamb haggis is a blend of lamb, beef, oatmeal, onions and a special mix of spices. Likewise, the vegetarian haggis is a combination of vegetables, mushrooms, pulses, oats, onions, spices and seeds. Both varieties can be used in several festive recipes. Available from Huber's Butchery

**[11]** Huber's Butchery birds (from \$53 each) are brined to ensure juicier results and are further marinated with olive oil, salt, spices, rosemary, sage, and marjoram. Just pop one into the oven and enjoy the goodness. Available from Huber's Butchery





**[15]** Enjoy a juicy premium boneless, **honey baked ham** (\$47 for 2.8-3kg), which is made using the family's traditional recipe. Skin-off, the succulent ham is slow-cooked in the oven, before being glazed with honey for that perfectly balanced sweet-savoury flavour. Available from Huber's Butchery

**[17]** Delicious grilled or barbequed, Huber's Butchery's range of homemade sausages are made with the finest ingredients, natural casings and traditional secret recipes, without the use of any fillers or MSG. Choose from **pork chipolata** (\$28/kg), **veal chipolata** oozing a hint of lemon (\$30/kg), **Italian pork chipolata** cooked with fennel and garlic (\$26/kg) and **chicken chipolata** with chopped parsley (\$22/kg). Available from Huber's Butchery