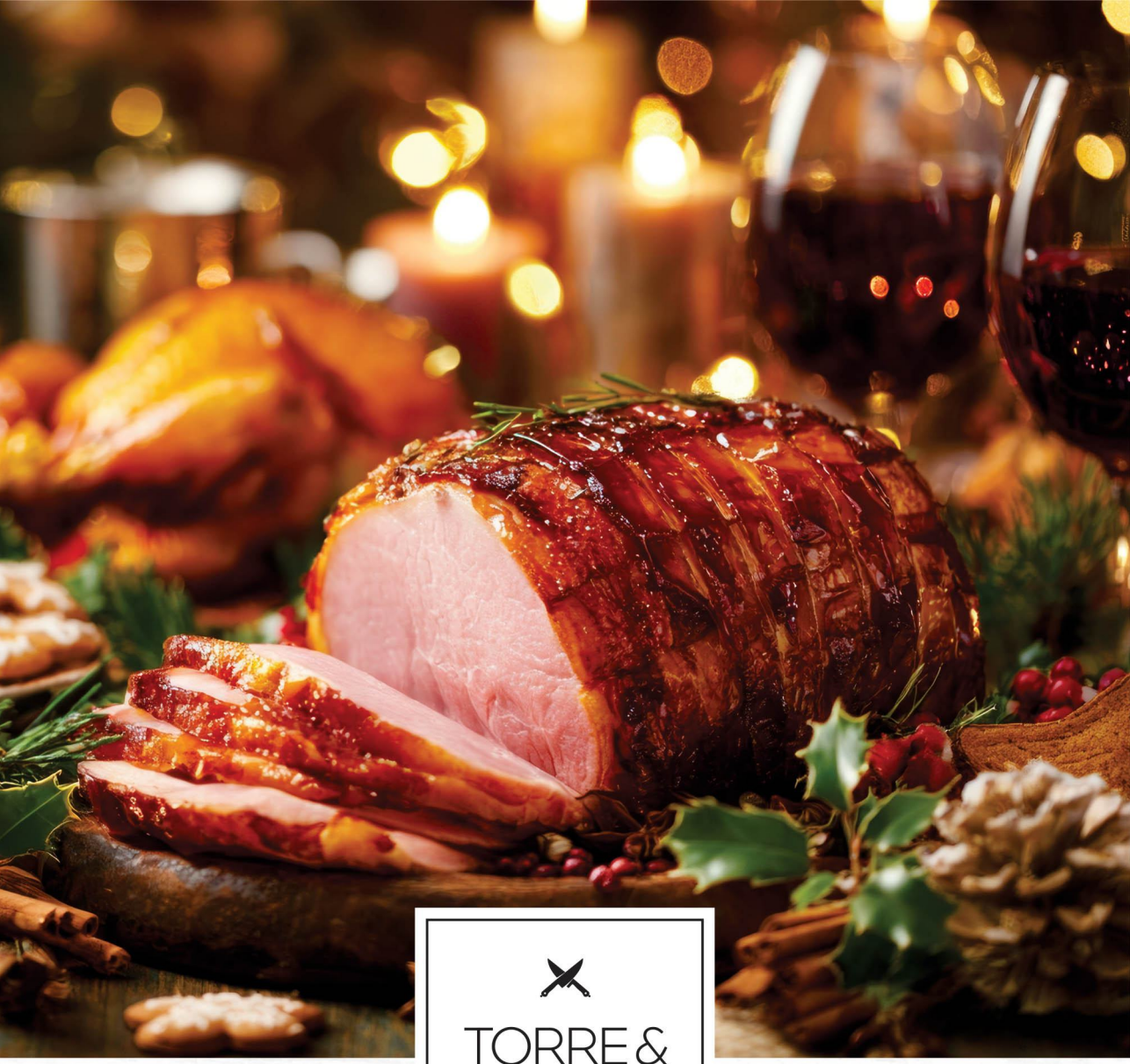


TORRE &
MORDINI
ARTISAN BUTCHERY

# SPEND CHRISTMAS WITH TORRE & MORDINI

## 2026 MENU

# PREMIUM POULTRY

## QUAST SUSTAINABLY RAISED, FEMALE ONLY FREE RANGE TURKEY BREAST ROAST

- Plain, unseasoned and skin on. Impress your guests with your own stuffing.
- Banquet with free range bacon, shallots, toasted cashews, roasted button mushrooms with Italian parsley and fresh Italian breadcrumbs.
- Italian prosciutto and free range pancetta with hazelnuts, baby carrots, caramelised onion, artisan ciabatta breadcrumbs finished with fresh herbs and spices.

APPROX 2KG | $38 PER KG

APPROX 2½KG | $39 PER KG

APPROX 2½KG | $39 PER KG



## QUAST SUSTAINABLY RAISED, FEMALE ONLY FREE RANGE TURKEYS

These award winning turkeys are oven ready, trussed and stuffed for your convenience. Please ask one of our friendly staff for the available choices.

SIZES 4 - 8 KG | $24 PER KG

## TORRE AND MORDINI GALLANTINO

Try our legendary "three-in-one". A whole Quast free-range, sustainably raised turkey breast stuffed with boneless duck and boneless chicken and finished off with a delicate mouth-watering filling of seasonal dried fruits, nuts, and seasoned turkey breast mince.

APPROX 4½KG | $180 each

## TORRE & MORDINI'S JAMIE OLIVER INSPIRED TURKEY

A whole Quast free range, sustainably raised turkey stuffed with cut lemons and homemade garlic butter, finished with fresh herbs.

SIZES 4 - 7 KG | $29 PER KG

A surcharge will apply if you require any menu item cooked.
Gluten Free and Dietary specific products are available upon request.

## FREE RANGE BONELESS CHICKEN ROULADES

APPROX 2½KG | $26 PER KG

A supreme boneless whole chicken, generously filled with chicken breast and delicately stuffed with your choice of the following:

- Traditional with fresh breadcrumbs, free range ham, Swiss cheese, spring onions and eggs. Finished with a family recipe of secret spices.
- Sun-dried Tomatoes with English spinach, roasted pine nuts and Greek feta.
- Italian prosciutto and free range pancetta with hazelnuts, caramalised onion, carrot, artisan ciabatta, finished with herbs and spices.
- Banquet with free range bacon, shallots, toasted cashews, roasted button mushrooms with Italian parsley and fresh Italian breadcrumbs.

# PREMIUM PORK

## TORRE AND MORDINI RESERVE LEG HAM GLUTEN FREE

Hand selected, whole free range leg ham cooked on the bone. Low in salt, with a light Karri smoke and finished with our traditional cured flavouring.

LARGE (APPROX 9KG) | $24 PER KG

MEDIUM (APPROX 6-7KG) | $26 PER KG

HALF HAM (APPROX 4½KG) | $28 PER KG

## TORRE AND MORDINI RESERVE HAND GLAZED HAM

The crème de la crème of ham feasts – prepared by our very own in-house Chef, available in various flavours. A lightly smoked free range leg ham either semi-boneless or with the bone in, glazed and scored with cherries and cloves.

- Wild honey and English seeded mustard
- Vine ripened navel oranges and Napoleon brandy
- Pure maple syrup with English seeded mustard

APPROX 5KG SEMI BONELESS | $35 PER KG

APPROX 7KG WITH BONE IN | $39 PER KG





## TORRE AND MORDINI RESERVE NITRATE FREE LEG HAM

Hand selected whole free range leg ham cooked on the bone. Low in salt with a light Karri smoke and finished with our traditional cured flavouring.

MEDIUM BONE-IN | $39 PER KG

HALF BONE IN | $40 PER KG

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## FREE RANGE CRACKLING PORK

Juicy loin of free range WA pork, boned, finely scored and rolled with the rind on. Delicately filled with your choice of our Chef inspired stuffing's.

- Diced apples, cider, rosemary, sage, artisan sourdough and spices
- Plain, unseasoned.
- Porchetta – a traditional Torre and Mordini Italian seasoning of selected herbs and spices, delicately stuffed with a succulent pork fillet.

ALL STYLES $33 PER KG

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## FREE RANGE LEG OF PORK

Carefully hand selected from the lush green pastures of the Southwest. Finely scored and ready for the oven.

WHOLE (APPROX 6KG) | $20 PER KG

HALF (APPROX 4KG) | $24 PER KG

### MADE WITH ♥

Our menu ideas have been created over the years to suit every function style and size. From the intimate family dinner to the magnificent family feast. Our products have been carefully prepared in-house and are made with the freshest seasonal ingredients available. If you require a product off our menu without a specific ingredient, please see one of our staff when placing your order. We are more than happy to assist with dietary requirements where possible.

A surcharge will apply if you require any menu item cooked.
Gluten Free and Dietary specific products are available upon request.

## PREMIUM  BEEF

### HIS MAJESTY'S AGED ROAST

APPROX 3KG | $79 PER KG

A whole melt in your mouth, aged for 30 days,
Angus Pure grass-fed aged Scotch Fillet hand strung. Available three ways:

- Seasoned with our own recipe of fresh Italian herbs and spices. Finished with garlic and extra virgin olive oil.
- Wild honey and English mustard with sesame seeds and cracked black pepper.
- Plain, unseasoned.

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### NEW YORK RIB AGED ROAST

Choice of 3 or 6 ribs $69 PER KG

Standing, frenched rib, hand strung succulent
30-day aged Angus Pure grass-fed Scotch fillet.

- Seasoned with our own recipe of fresh Italian herbs and spices. Finished with garlic and extra virgin olive oil.
- Wild honey and English mustard with sesame seeds and cracked black pepper.
- Plain, unseasoned.

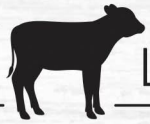
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### AGED BABY BEEF 'SILVIO STYLE'

APPROX 3KG | $30 PER KG

Lean joint of Angus Pure grass-fed beef hand strung.

- Seasoned with fresh herbs, spices and olive oil
- Wild honey and English mustard with cracked black pepper and steak seasoning
- Plain, unseasoned.

## PREMIUM  LAMB

### EASY CARVE LEG OF GRASS-FED LAMB

ALL STYLES $32 PER KG

A semi-boneless, well-trimmed leg of new season spring
lamb frenched with the shank left on. Choose from a variety of glazes and spices.

- Greek Aegean – fresh herbs, sea salt, cracked black pepper and whole garlic cloves
- Wild honey, mint and fresh rosemary
- Red wine, garlic and rosemary
- Plain, unseasoned

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### TORRE AND MORDINI SIGNATURE LAMB IN A BAG

APPROX 2KG | $30 PER KG

- Grass-fed lamb shoulder on the bone, seasoned with lemons, sage, rosemary, thyme, fresh garlic, spices and olive oil.
- Plain, unseasoned.

**Special Notes**

A surcharge will apply if you require any menu item cooked.
Gluten Free and Dietary specific products are available upon request.

**For Christmas Orders**

Please call us on (08) 9246 2399,
Email via the order query form link below by scanning the QR code,
or see us in-store and ask one of our friendly staff for assistance.
All email queries will receive a confirmation phone call or email in return.

## HELPFUL HINTS

We recommend that all beef and lamb products be served hot, as this will enable easy carving. Turkey, chicken and pork, however, will slice better if cooked the day before. You can serve these cold, or re-heat already sliced.

## TO OUR CUSTOMERS

*The festive season is a time for family and friends to come together to share, enjoy and celebrate.*
*From Silvio and Lee and all our staff at Torre and Mordini Artisan Butchery and Carine Cuisine, we wish you and your families a safe and memorable Christmas!*

**SCAN TO VISIT OUR WEBSITE**
**torreandmordini.com.au**

**CONTACT AND TRADING HOURS**

Carine Glades Shopping Centre
485 Beach Road, Duncraig WA
P: (08) 9246 2399
E: management@torreandmordini.com.au

We are open right up until Christmas Eve, *closed Christmas Day, Boxing Day and New Years' Day,* and will re-open 28th through to the New Year for all your New Years' Eve catering requirements.