



Christmas

CATALOGUE 2025



@hubersbutchery

22 Dempsey Road, Singapore 249679

www.hubers.com.sg



How To Order

Place your orders online at www.hubers.com.sg/christmas. Shop in person in-store for all other items. While stocks last.

A deposit of \$50 is to be made at the point of order with minimum order of \$100. The balance amount is payable upon collection of items from the store or charged to your credit card on the day of delivery (for home deliveries). For uncollected orders, the balance will be charged 2 days after the collection date. No refunds are allowed. We will hold your purchases for 2 days, after which, for food safety reasons, the ordered items will be disposed of.

If your shopping cart total is below \$100 (minimum order amount), please head to our butchery and shop in-store.

Orders for Christmas and any amendments must be made prior to Monday, **15th December 2025** 7pm, and a minimum of 5 days prior to delivery.

Please login to your online account to make the changes and you should receive a new confirmation email for your amended order. If you do not get the confirmation email, please inform us by sending an email to members@hubersbutchery.com.sg.

For home deliveries, we will let you know the estimated arrival time on the day of delivery.

For Christmas order self-collections, please bring along your email order confirmation or SMS confirmation.

Please find our opening hours during the festive season on the last page.

Pre-order dates may end earlier if capacity is reached.

**Only online orders are accepted.
No orders by phone, email or in-person.**

For the collection of items at the tentage located at the upper carpark, we will only accept credit card payments.



Place your orders online at www.hubers.com.sg/christmas.

Scan QR code to find out how to make order amendments.



CHRISTMAS PREORDER

from 1st Nov to 15th Dec

Select Delivery Dates
(subject to availability of slots)

10th Nov - 19th Dec

Select Collection Dates

10th Nov - 24th Dec

NEW YEAR PREORDER

from 16th Dec to 26th Dec

Select Delivery Dates
(subject to availability of slots)

29th - 31st Dec

Select Collection Dates

28th - 31st Dec



For collection of Christmas orders on and before 20th Dec, please proceed directly to the store.
For collections between 21st - 24th Dec, please proceed to the collection tentage located at the upper carpark.

REGULAR ONLINE STORE

www.hubers.com.sg

Will be in operation, side by side with Christmas online store.

Both home delivery and self-collection through refrigerated lockers are available.

No deliveries from 20th-28th Dec.

Order online before 5.30pm for next day delivery, subject to availability of slots.



Turkey



New!

Make Christmas Effortless

with Huber's Cooked & Smoked Turkey!

This festive season, we're making your holiday preparations even easier by introducing our Cooked and Smoked Turkey, ready to heat and serve! Prepared using our premium 4kg turkey (weight includes giblets, in frozen state), this flavourful centrepiece is perfectly cooked and richly smoked to deliver bold, festive flavours. Best enjoyed with our specially prepared turkey gravy and Huber's homemade stuffing served as a simple side.

	APPROX. WEIGHT	CODE	PRICE
Cooked and Smoked Turkey, Unstuffed (NEW)	8 - 10 lbs / 4kg	7589	\$69/pc

Cooking Instruction: Remove the turkey from the bag and roast it in a preheated oven at 150°C for 50 minutes.

USA FROZEN TURKEY WITH NECK & GIBLETS

BRAND: NORBEST / TURKEY VALLEY

Based on Norbest's stock availability, if it becomes depleted, we will substitute it with Turkey Valley to ensure your order is fulfilled. There won't be an option for selection.

OPTIONS	APPROX. WEIGHT	CODE	PRICE
Defrosted Plain / Marinated	8-10 lbs / 4 kg	7525	\$59 / pc
OR	10-12 lbs / 5 kg	7526	\$71 / pc
Defrosted & Stuffed Plain / Marinated	12-14 lbs / 6 kg	7527	\$82 / pc
	14-16 lbs / 7 kg	7528	\$94 / pc
(Stuffing price is added separately)	16-18 lbs / 8 kg	7529	\$105 / pc
	18-20 lbs / 9 kg	7530	\$117 / pc
	20-22 lbs / 10 kg	7531	\$129 / pc

Weights of turkey, duck and goose are taken with giblets and when items are in frozen state. After defrosting, there will be moisture loss of approximately 10% and another 10% for removal of giblets.

USA BONELESS TURKEY BREAST, DEFROSTED

BRAND: NORBEST

	APPROX. WEIGHT	CODE	PRICE
SINGLE BREAST			
Skin-off, netted, plain OR marinated	2 kg	7521	\$40 / kg
Skin-on, netted, plain OR marinated	2 kg	7522	\$36 / kg
DOUBLE BREAST			
Skin-off, netted, plain OR marinated	4 kg	7523	\$40 / kg
Skin-on, netted, plain OR marinated	4 kg	7524	\$36 / kg

Option to add stuffing is available online.

ROASTING TIME

TURKEY SIZE

TIME

8-10 lbs / 4 kg	2 hours
10-12 lbs / 5 kg	2¼ hours
12-14 lbs / 6 kg	2½ hours
14-16 lbs / 7 kg	2¾ hours
16-18 lbs / 8 kg	3 hours
18-20 lbs / 9 kg	3¼ hours
20-22 lbs / 10 kg	3½ hours



Stuffing



HOME-MADE STUFFING (RAW)

BRAND: HUBER'S

	APPROX. WEIGHT	CODE	PRICE
Chestnut Made with veal, pork, chestnuts, celery, raisins and cognac, etc.	600 g / pc	7005	\$22 / pc
Sage Made with veal, pork, fresh sage, fresh herbs, celery and gluten-free breadcrumbs, etc.	600 g / pc	7006	\$22 / pc
Chicken & Mixed Mushroom Made with chicken, cèpes, fresh button mushrooms and brioche, etc. (no pork)	600 g / pc	7002	\$22 / pc
Apple, Cranberry & Pecan Made with turkey, apple, cranberry and pecans, etc. (no pork)	600 g / pc	7015	\$22 / pc
Pork Truffle Made with pork and black truffles, etc.	600 g / pc	7016	\$26 / pc

Stuffings do not contain MSG but may contain traces of milk, eggs, nuts and/or gluten.

SCOTTISH HAGGIS

BRAND: MACSWEEN

	APPROX. WEIGHT	CODE	PRICE
Lamb Haggis	200 g / pc	6954	\$15 / pc
Vegetarian Haggis (Gluten-free)	200 g / pc	6955	\$12 / pc

Macsween is a third-generation family firm passionate about making great-tasting foods using the best ingredients and family recipes that are virtually unchanged in 60 years. All their products are hand-made with great care. Macsween Haggis is a great alternative to Christmas stuffings for your turkey.

Duck & Goose

Goldenfood offers their premium goose and duck meat through a full vertical integration thereby guaranteeing full traceability. The Golden Goose has its own genetic line and the Cherry Valley Pekin duck provide a great base for the premium quality Goldenfood products.

HUNGARIAN GOOSE & DUCK WITH GIBLETS BRAND: GOLDENFOOD

OPTIONS		CODE	PRICE
Defrosted Plain / Marinated	Hungarian Duck, 2.4 kg	7560	\$29.50 / kg
OR	Hungarian Goose, 4 kg	7561	\$36 / kg
Defrosted & Stuffed Plain / Marinated			

Stuffing sold separately.

Weights of turkey, duck and goose are taken with giblets and when items are in frozen state. After defrosting, there will be moisture loss of approximately 10% and another 10% for removal of giblets.

Duck is available for ordering on 21st November 2025



Ham

At Huber's, we use only good quality full muscle pork legs to do our hams. Ham can be a great centrepiece for festive dining and easy to serve a crowd. Serve with some apple sauce on the side. For a simple Huber's recipe on how to prepare Salted Gammon Ham, do visit our recipe corner at www.hubers.com.sg.

HUBER'S
BUTCHERY
care your appetite

BONE IN HAM
BRAND: HUBER'S

	WEIGHT	CODE	PRICE
Smoked Ham Skin-on, cooked	6.5 - 7.5 kg	1210	\$38 / kg
Honey Baked Ham Skin-off, cooked, glazed with honey	6.5 - 7.5 kg	1212	\$40 / kg
Cooked Ham Skin-off, minimum of 0.5cm fat Perfect for glazing at home	6.5 - 7.5 kg	1201	\$36 / kg

Recommended for 20 to 24 pax.
Please refer to page 27 for reheating instructions.

SEMI-BONE HAM
BRAND: HUBER'S

	WEIGHT	CODE	PRICE
Smoked Ham Skin-on, knuckle bone-in, cooked	4.5 - 5.5 kg serves 14 - 18 pax	1209	\$38 / kg
Honey Baked Ham Skin-off, knuckle bone-in, cooked, glazed with honey	4.5 - 5.5 kg serves 14 - 18 pax	1211	\$40 / kg
Cooked Ham Skin-off, minimum of 0.5cm fat Perfect for glazing at home	4.5 - 5.5 kg serves 14 - 18 pax	1204	\$36 / kg
Glazed Ham Hock Skin-off, bone-in, cooked	0.9 - 1.3 kg serves 3 - 4 pax	1263	\$32 / kg

SALTED GAMMON HAM
BRAND: HUBER'S

	WEIGHT	CODE	PRICE
Bone-in, skin-on, raw	4 - 7 kg serves 12 - 22 pax	1213	\$35 / kg
Bone-in, skin-off, raw <i>minimum 0.5cm fat on</i>	4 - 7 kg serves 12 - 22 pax	1214	\$36 / kg
Boneless, skin-on, raw	2.5 - 5.5 kg serves 8 - 18 pax	1215	\$38 / kg
Boneless, skin-off, raw <i>minimum 0.5cm fat on</i>	2.5 - 5.5 kg serves 8 - 18 pax	1216	\$38 / kg

SMALL PIG HAM
BRAND: HUBER'S

	WEIGHT	CODE	PRICE
Small Pig Boneless Honey Baked Ham Skinless, fat-on, shank & feet bone-in	1.9 - 2.6 kg	1266	\$55 / kg
Small Pig Boneless Cooked Ham Skinless, fat-on, shank & feet bone-in	1.9 - 2.6 kg	1265	\$48 / kg

Increments of 500g. Please order with a minimum notice of 5 working days.
Gammon comes raw, netted, mildly salted and does not require soaking in water.

BONELESS HAM
BRAND: HUBER'S

	WEIGHT	CODE	PRICE
Kurobuta Ham Skin-off, fat-on, cooked, round shape	2.5 - 3 kg serves 8 - 10 pax	1208	\$57 / kg
Premium Cooked Ham Skin-off	1.3 - 1.5 kg serves 4-6 pax	1200	\$45 / kg
Premium Smoked Ham Skin-off, cooked	1.3 - 1.5 kg serves 4 - 6 pax	1202	\$48 / kg
Premium Honey Baked Ham Skin-off, cooked, glazed with honey	1.3 - 1.5 kg serves 4 - 6 pax	1203	\$56 / kg
Premium Truffle Cooked Ham Skin-off, cooked	2.6 - 2.9 kg serves 8 - 10 pax	1219	\$52 / kg
Premium Smoked Turkey Ham Skin-off, cooked	1.9 - 2 kg serves 6 - 8 pax	1205	\$59 / kg





Gift Box

DEVODIER PROSCIUTTO SET

BRAND: DEVODIER

Verticale di prosciutto "Antiche Cantine" 230 g \$45 / box

The Devodier Prosciutto is a historical product, completely natural, made with the best selection of strictly Italian ham and just a handful of salt, aged in ancient environments.

The vertical tasting of Prosciutto Devodier is to be enjoyed strictly in ascending order of seasoning to discover the flavour evolution of one of the most sophisticated and complex aromatic profiles of cured hams to date. The natural, delicate and very long ageing process of Devodier ham produces unexpected flavours in its course, which changes over the months, each time producing a creative blend to be discovered as part of a gastronomic experience.

Explore the different flavour intensity with "Ancient Cellars" in this exclusive tasting gift box.

Abeti Rossi Devodier, 24 months cured ham - named after the fir wood used for the frames in the "Ancient Cellars" where the hams are cured. Awarded among the "Eccellenze d'Italia" (Excellence of Italy) by "Guide L'Espresso 2013, I salumi d'Italia" (L'Espresso 2013, Guide to Italian Hams and Cold Cuts).

Tartufo Rosa Devodier, 30 months cured ham - named after the truffle because it is as precious and gradually evolves in underground cellars near water springs. Awarded "Excellence" by the renowned guide "Gambero Rosso, Grandi Salumi".

Eccellenze Devodier, 36 months cured ham – Exclusively crafted for discerning gourmets, this limited edition ham embodies a sophisticated blend of flavours and a profound elegance, meticulously cultivated during the final six months of aging within the finest cellar.

SAUSAGE & CHIPOLATA

At Huber's, we produce sausages the traditional way using only top quality ingredients. We use only natural casings and do not add fillers or MSG to our sausages. They are gluten-free with the exception of a few types, whose recipe calls for beer etc. Our secret recipe ensures that the taste is unique and unmatched.

HOME-MADE SAUSAGES & CHIPOLATAS

BRAND: HUBER'S

	APPROX.WEIGHT	CODE	PRICE
Chicken Chipolata, with chopped parsley Cooked, no pork	200 g 6 pcs / pkt	1068	\$7 / pkt
Ara-biki Cooked	180 g 6 pcs / pkt	1057	\$5.80 / pkt
Gingerbread Flavoured Pork Chipolata Raw, fresh	200 g 6 pcs / pkt	1018	\$8 / pkt
Pork Chipolata Raw, fresh	200 g 6 pcs / pkt	1028	\$8 / pkt
Pork Chipolata, Italian-style with garlic & fennel Cooked	200 g 6 pcs / pkt	1067	\$8 / pkt
Pork Sausage with truffles Cooked	200 g 4 pcs / pkt	1059	\$11 / pkt
Rabbit Chipolata Raw	200 g 6 pcs / pkt	1033	\$12 / pkt
Veal Chipolata, with a hint of lemon Cooked	200 g 6 pcs / pkt	1066	\$9 / pkt
Venison, Bacon Red Wine Chipolata Raw, fresh	200 g 6 pcs / pkt	1037	\$10 / pkt



Beef

WAGYU BEEF

What makes wagyu beef so highly-sought after is its abundant marbling which results in a buttery, tender texture. On top of marbling, we also bring you wagyu beef that is flavourful, luxurious, and has a delicate sweetness.

JAPANESE WAGYU

BRAND: N34 GARNET

	WEIGHT	CODE	PRICE
A3 Wagyu Ribeye	to order	208	\$188 / kg
A3 Wagyu Sirloin	to order	207	\$188 / kg
A3 Wagyu Tenderloin	to order	215	\$248 / kg

BRAND: HIRAI

A5 Wagyu Ribeye	to order	210	\$333 / kg
A5 Wagyu Sirloin	to order	209	\$333 / kg

AUSTRALIAN WAGYU

BRAND: STOCKYARD

	WEIGHT	CODE	PRICE
MS 6-7 Wagyu Ribeye	to order	201	\$177 / kg
MS 6-7 Wagyu Sirloin	to order	200	\$173 / kg
MS 8-9 Wagyu Prime Rib	1.2 kg / rib	199	\$196 / kg

NEW ZEALAND WAGYU

BRAND: FIRST LIGHT

	WEIGHT	CODE	PRICE
MS 6 Grass-fed Wagyu Ribeye	to order	266	\$160 / kg
MS 6 Grass-fed Wagyu Sirloin	to order	265	\$147 / kg
MS 6 Grass-fed Wagyu Fillet	to order	267	\$184 / kg

DRY AGED BEEF

Dry-aging beef is letting the meat hang out to dry in a fridge/room with specific temperature, humidity and airflow; allowing time and microbes to work their magic. Over time, the meat's enzymes work themselves free, breaking proteins down into amino acids, which in turn deepens the flavour of the meat. A well-aged steak is noticeably more tender and has an enhanced beefy, nutty-buttery and even cheesy aroma! Have it as an amazing roast beef dish this Christmas!

MIN. 45 DAYS DRY-AGED AUSTRALIAN BEEF

BRAND: STOCKYARD

	WEIGHT	CODE	PRICE
200+ Days Grain-fed Angus Ribeye	to order	120	\$168 / kg
200+ Days Grain-fed Angus Sirloin	to order	121	\$157 / kg
200+ Days Grain-fed Angus Prime Rib	1.2 kg / rib	113	\$157 / kg

Beef



Traditional roast beef recipe by GM, Thomas Kreissl. Recipe can be found on our Christmas Website

ANGUS BEEF

When it comes to Christmas dinner, it doesn't get more traditional than roast beef. Beef comes in a variety of cuts and grades with each one offering a unique dining experience. For roasts, the best cuts include prime rib, sirloin, ribeye or tenderloin. Knowing our producers personally, we can assure you that our beef is free from growth hormones and antibiotics.

AUSTRALIAN ANGUS BRAND: STOCKYARD

	WEIGHT	CODE	PRICE
200+ Days Grain-fed Angus Ribeye	to order	103	\$127 / kg
200+ Days Grain-fed Angus Sirloin	to order	102	\$112 / kg
200+ Days Grain-fed Angus Prime Rib	1.2 kg / rib	100	\$107 / kg

ARGENTINE ANGUS BRAND: RIOPLATENSE

	WEIGHT	CODE	PRICE
Grass-fed Angus Ribeye	to order	293	\$78 / kg
Grass-fed Angus Sirloin	to order	294	\$64 / kg
Grass-fed Angus Fillet	to order	292	\$108 / kg

U.S. ANGUS BRAND: 44 FARMS

	WEIGHT	CODE	PRICE
Corn-fed Prime Grade Angus Ribeye	to order	259	\$130 / kg
Corn-fed Prime Grade Angus Sirloin	to order	257	\$124 / kg
Corn-fed Prime Grade Angus Fillet	to order	258	\$178 / kg

Lamb



Herb roasted lamb crown recipe by Chef Autumn.
Recipe can be found on our Christmas website

LAMB

Lamb rack chops make a great alternative Christmas meat. A tasty and beautiful dish, it is best flavoured with rosemary, sage or thyme. Serve with some mint sauce on the side.

AUSTRALIAN LAMB

	WEIGHT	CODE	PRICE
Crown, 16 ribs	± 1.4 kg	402	\$97 / kg
Crown, 24 ribs	± 2.2 kg	402	\$97 / kg
Chops	± 90 g / pcs	400	\$94 / kg
Rack, cap off, 8 ribs	± 750 g	401	\$94 / kg
Leg, bone-in	2.9 - 3.4 kg	409	\$38 / kg
Leg, boneless	2 - 2.4 kg	407	\$45/ kg
Collar, rolled	350 - 450 g	419	\$69/ kg
Shoulder, boneless	1.3 - 1.5 kg	410	\$40 / kg
Lamb Loin Saddle cap-on, bone-in	± 1.2 kg	416	\$66 / kg
Lamb Shoulder Cut, bone-in	± 1.2 kg	403	\$39 / kg

FONDUE CHINOISE / SHABU SHABU

	WEIGHT	CODE	PRICE
Canadian Pork Loin	to order	987	\$48 / kg
Argentine Angus Grass-fed Sirloin	to order	901	\$69 / kg
Dutch Milk-fed Veal Loin	to order	301	\$92 / kg
Australian Lamb Loin	to order	972	\$101 / kg





Pork

Classic crackling porchetta by Chef Autumn.
Recipe can be found on our Christmas website.

HUNGARIAN PORK

IMPORTED FROZEN, SOLD DEFROSTED

BRAND: MANGALICA

	WEIGHT	CODE	PRICE
Pork Collar Boneless, fat-off	1.7 - 2.9 kg	558	\$83 / kg
Pork Belly Skin-off, soft bone-in	2.5 - 3 kg	560	\$45 / kg

Dubbed as the 'Wagyu of pork', the Mangalica pig boasts impressive marbling and unbeatable flavour. The breed is also raised in a free-range environment and is fed a natural diet that includes grains, fruits and vegetables. The Mangalica pig is also officially registered as Hungary's national treasure!

U.S. KUROBUTA PORK

IMPORTED FROZEN, SOLD DEFROSTED

BRAND: BERKWOOD FARMS

	WEIGHT	CODE	PRICE
Pork Chop Skin-off, rib bone-in	to order	552	\$75 / kg
Pork Rack (for roasting) Skin-off, rib bone-in	to order	554	\$75 / kg
Pork Neck Skin-off, boneless	to order	551	\$55 / kg
Pork Neck (for roasting) Skin-off, boneless	to order	551	\$55 / kg
Pork Belly (for roasting, glazing, braising) Skin-off, boneless	to order	553	\$48 / kg

Our Kurobuta pork comes from Berkwood Farms located in Iowa. Berkwood Farms' pigs are raised in a healthy, environmentally friendly manner under a strict code of responsible and humane animal husbandry. These production practices ensure ecologically sustainable farms raise hormone-free and antibiotic-free animals. Berkwood Farms' Berkshire pork is distinctive for its rich ruby colour and exquisite marbling, tenderness, and depth of flavour.

HOUSE SPECIALITY PORK

BRAND: HUBER'S

	WEIGHT	CODE	PRICE
Schüfeli, Swiss-style Smoked pork shoulder, bone-in, uncooked	1.2 - 1.5 kg	1261	\$33 / kg
Kassler Braten mit Knochen Smoked pork loin, bone-in, uncooked	to order min. 1.5 kg	1250	\$38 / kg
Pork Knuckle Seasoned and cooked, ready to roast for a crispy crackling	1 kg / pc	1260	\$25 / kg





Pork

Gather your loved ones and serve up a crackling-crusted roast pork. All hogs are raised naturally, with no growth hormones or antibiotics. Flavour, juiciness, tenderness and colour are assured by genetic purity.

CANADIAN PORK

BRAND: PRIMROSE FARM

	WEIGHT	CODE	PRICE
Pork Loin Skin-on, boneless, fat thickness $\pm 1.5\text{-}3\text{cm}$ <i>*choice of diamond or straight scoring</i>	to order min. 1.5 kg	596	\$43 / kg
Pork Rack (max. 9 ribs) Skin-on, bone-in, fat thickness $\pm 1.5\text{-}3\text{cm}$ <i>*choice of diamond or straight scoring</i>	to order min. 1.5 kg	583	\$42 / kg
Pork Loin with Belly Skin-on, bone-in, middle cut <i>*choice of diamond or straight scoring</i>	to order min. 3.5 kg	598	\$38 / kg
Pork Belly Skin-on Skin-on, boneless, soft bone-in <i>*choice of diamond or straight scoring</i>	to order	579	\$41 / kg
Pork Belly Skin-off Skin-on, boneless, soft bone-in <i>*choice of diamond or straight scoring</i>	to order	581	\$43 / kg

Available for ordering on 25th November 2025

Our Canadian pork is fully traceable and raised without the use of growth hormones and feed additives such as DDGS and Ractopamine.

SPANISH PORK

IMPORTED FROZEN, SOLD DEFROSTED

BRAND: TABLADILLO BOPEPOR JUAN PEDRO DOMERCQ

	WEIGHT	CODE	PRICE
Suckling Pig Quarter	0.6-1.2 kg	-	\$59.50 / kg
Suckling Pig Rack	0.6-1.2 kg	-	\$79.50 / kg



Tabladillo suckling pork (cochinillo) is a specialty from the Segovia region of Spain, renowned for its flavour and tenderness. This pork is sourced from milk-fed piglets, typically weaned for around 21 days, which results in a delicate and succulent meat with a crispy crackling when roasted. Tabladillo, a company with a long history, partners with local farmers to ensure the highest standards of animal welfare and sustainability while maintaining the traditional quality of Segovian suckling pig. Tabladillo's products, including the whole suckling pig or specific cuts like the leg, come vacuum-sealed and ready to cook, requiring minimal preparation. The most common cooking method involves roasting the meat until it develops a golden, crispy exterior while remaining tender inside.

SPANISH PORK

IMPORTED FROZEN, SOLD DEFROSTED

BRAND: BOPEPOR

	WEIGHT	CODE	PRICE
Spanish Suckling Pig	4 - 5 kg	557	\$61 / kg

SPANISH PORK

IMPORTED FROZEN, SOLD DEFROSTED

BRAND: JUAN PEDRO DOMERCQ

	WEIGHT	CODE	PRICE
Iberico Pork Fore Loin (Secreto)	± 0.8 kg	539	\$73 / kg
Iberico Pork Shoulder Loin (Presa)	± 0.8 kg	537	\$89 / kg
Iberico Pork Top Loin (Pluma)	± 0.8 kg	538	\$99 / kg

Game Meat

Rather than having a traditional turkey or roast as the Christmas highlight, it might be a good idea to have game meat for a change. Due to its natural rich flavour, a spectacular game dish can also be the centre piece of a delicious Christmas feast.



REINDEER

Savour rare reindeer meat from Finland, exclusively at Huber's Butchery

REINDEER

BRAND: LAPIN LIHA

IMPORTED FROZEN, SOLD DEFROSTED

Experience a true taste of the wild with exotic Arctic reindeer meat from Finland, available exclusively at Huber's Butchery! Sourced from the pristine, snow-covered landscapes of the Arctic, this rare and premium delicacy offers a flavour unlike anything you've ever tried. It is distinct yet refined, with a mildly gamey flavour that's rich, earthy, and naturally sweetness. Its clean, delicate taste reflects the purity of wilderness, shaped by the reindeer's natural diet of lichen and native vegetation. Whether roasted to perfection, grilled, or slow-cooked, Arctic reindeer by Lapin Liha brings a touch of sophistication and adventure to your holiday feast.

	WEIGHT	PRICE
Reindeer Striploin	400g-500g	\$149 / kg
Reindeer Meat Sliced	400g	\$89 / kg
	500g	\$49 / kg

KANGAROO

BRAND: PAROO

IMPORTED FROZEN, SOLD DEFROSTED

Paroo is Australia's only premium-grade red kangaroo meat, sustainably and ethically sourced from regions along the Paroo Darling River in Queensland, New South Wales, and South Australia. These nomadic animals forage naturally, remaining lean, fit, and in peak condition. They are never exposed to antibiotics or growth hormones, ensuring a clean, ethical, and nutrient-rich source of protein.

Kangaroo Striploin (1kg / pack)	\$6.30/100g
Kangaroo Tail (6pcs / pack)	\$4.20/100g

VENISON

IMPORTED FROZEN, SOLD DEFROSTED

Australian/New Zealand Venison

	WEIGHT	CODE	PRICE
Venison Striploin Deskinned	1.725 kg	393	\$129 / kg
Venison Fillet	0.374 kg	394	\$139 / kg
Venison Shoulder Boneless	3.623 kg	395	\$51 / kg

HUNGARIAN RABBIT

IMPORTED FROZEN, SOLD DEFROSTED

BRAND: OLIVIA RABBIT

	WEIGHT	CODE	PRICE
Whole Rabbit	± 1.4 kg	380	\$38 / kg
Rabbit Saddle	± 380 g	383	\$52 / kg
Rabbit Leg, bone-in	4 pcs per pkt 1.2 - 1.4 kg	381	\$45 / kg

AUSTRALIAN JUMBO QUAIL

IMPORTED FROZEN, SOLD DEFROSTED

BRAND: BRISBANE VALLEY PROTEIN

	WEIGHT	CODE	PRICE
Whole Quail Bone-in	2 pcs per pkt ± 650 g / pkt	7574	\$25 / pkt
Whole Quail Boneless, leg & wing bone-in	2 pcs per pkt ± 450 g / pkt	7575	\$30 / pkt

Weight of quail are taken with giblets and when items are in frozen state. After defrosting, there will be moisture loss of approximately 10% and another 10% for removal of giblets.

Lauded by chefs across Southeast Asia and Australia, you can find this world's largest table quail featured on the menus of leading chefs including Neil Perry. The birds are renowned for their generous juicy and tender qualities and are large enough to be served as a main as well as a substantial entrée. Derived from the Coturnix Quail variety, the birds are hormone and antibiotic free and grown in large, naturally ventilated barns on Brisbane Valley Protein family-owned farms.



**Gourmet Gifts
&
Glazes**



GOURMET GIFTS

HAMPERS & VOUCHERS

BRAND: HUBER'S

	PRICE
Huber's Foodie Hamper	\$250
Huber's Celebratory Hamper	\$300
Huber's Gift Vouchers	\$25 / \$50

SEAFOOD, SOUP & SAUCES

SALMON

	WEIGHT / VOLUME	CODE	PRICE
Smoked Atlantic Salmon Sliced	100 g	18841	\$7.90 / pkt
	200 g	18842	\$15.50 / pkt
	500 g	18843	\$35 / pkt
Gravad Lax <i>Salmon marinated with dill</i>	200 g	18840	\$16 / pkt

Hebridean Salmon

Renowned for producing the finest quality Scottish smoked salmon and seafood, expertly crafted on the Isle of North Uist in the Outer Hebrides. Using traditional methods and island peat smoke, each product captures the pure, distinctive taste of Scotland's rugged coastal heritage.

Salmon Whisky Oak Smoked	125 g/pkt	27571	\$14.90 / pkt
Salmon Peat Smoked Roasted	150 g/pkt	27573	\$16 / pkt
Salmon Peat Smoked	125 g/pkt	27570	\$14.90 / pkt
Salmon Gravlox	100 g/pkt	27574	\$16 / pkt
Salmon Beechwood Smoked	125 g/pkt	27572	\$14.90 / pkt

SOUPS

	WEIGHT / VOLUME	PRICE
Clam Chowder	500 g	\$8.90 / pkt
French Onion Soup	500 g	\$8.10 / pkt

SAUCES

	WEIGHT / VOLUME	PRICE
Beerenberg Cranberry Sauce	175 g	\$6.50 / btl
Beerenberg Mint Jelly	185 g	\$5.65 / btl
Beerenberg Apple Sauce	160 g	\$6.40 / btl
Gravad Lax Sauce	150 g	\$7 / btl
Cocktail Sauce	150 g	\$7 / btl
Turkey Gravy	500 g	\$11.50 / tub
Beef Glaze	100 g	\$12.80 / pkt
Red Wine Jus	125 g	\$8.80 / pkt
Hero Apple Sauce	430 g	\$7.30 / jar
Red Wine & Cherry Coke Glaze	250 g	\$21 / jar
Honey & Orange Clove Glaze	250 g	\$17 / jar
Traditional English Bread Sauce	400 g	\$11.50 / pkt
Truffle Mushroom Sauce	250 g	\$18.00 / pkt

BREADS AND CHRISTMAS GOODIES

A range of traditional
Christmas goodies are
available in the shop

COOKING & STORAGE SUGGESTIONS

These are general guidelines and are based on our experience. With the variety of electrical & gas oven's available, cooking time can vary. Please always preheat your oven. Remove items from the refrigerator well before cooking. Let roasts rest 15 to 30 minutes before carving. How much meat to prepare always depends on many factors like adult vs kids, male vs female, how much other food there is and whether the meat is boneless or bone-in. A general rule of thumb is 200 - 300g of boneless meat per person (boneless ham, beef), 400 - 500g of bone-in meat per person (turkey, prime rib, bone-in ham). We recommend that all meat purchased at Huber's are stored in the fridge and they will have a shelf life of at least 2 - 3 days in the fridge. If you wish to keep it raw for longer than 3 days, we recommend that you freeze it. Once cooked, meat can typically be kept in the fridge for 3 days.

SMOKED & COOKED TURKEY



Remove the turkey from the bag and roast it in a preheated oven at 150°C for 50 minutes.



TURKEY



We recommend roasting the turkey at 160°C from start to finish. If the colour gets too brown, in particular for the larger turkeys, simply cover with aluminium foil. The turkeys have a tender timer. When the centre pops up, the turkey is perfectly cooked.

For turkeys that are stuffed, roast for 15 minutes more after the tender timer has popped up. Once cooked, let the turkey rest for approx. 20 minutes before carving.

DUCK & GOOSE



Roast at 160°C for about 2 ½ to 3 hours or until the liquid inside the goose is clear in appearance.

CHIPOLATA



Pan fry until nice and brown on both sides. For something different, try wrapping a slice of streaky bacon around it and then pan fry.

STUFFING & HAGGIS



All stuffing comes in a plastic casing. To cook, place the stuffing in 75°C water and poach for about 45 minutes. Remove plastic casing before slicing.

To stuff the raw birds, cut the plastic casing on one end and push the raw stuffing out. Sew up the cavity before cooking.

HAM



Bone-in hams of 6.5 to 7.5kg size should be reheated in the oven at about 150°C for about 2 to 2½ hours.

Semi-bone hams of 4.5 to 5.5kg size should be reheated for about 1½ to 2 hours.

Boneless hams of 2.5 to 3kg size should be reheated for about 1¼ to 1½ hours

Boneless hams of 1.3 to 1.5kg size should be reheated for about an hour.

COOKED HAM HOCK



Wrap with foil and roast at 180°C for 30 minutes. Remove foil, brush with honey and let it roast for another 5 to 10 minutes until it is nicely browned.

SALTED GAMMON HAM



Cooking time required is approx. 40 minutes per kg. If you have a temperature probe, the core should read 72°C when fully cooked.

BEEF



To prepare a medium-rare rib roast (2 to 2.5kg), roast at 180°C for approx. 1¾ to 2¼ hours.

For a medium-rare ribeye roast (2 to 3kg), roast at 180°C for approx. 1 to 1½ hours.

For a medium-rare sirloin roast (2 to 3 kg), roast at 180°C for approx. 45 minutes to 1¼ hours.

For a medium whole tenderloin (2 kg), roast at 180°C for approx. 45 minutes to 1 hour.

If you have a temperature probe, for medium-rare doneness, aim for 54°C. For medium – 60°C, medium-well – 66°C, and well-done – 72°C.

LAMB



To prepare a medium-well whole lamb leg, roast at 180°C for approx. 1½ hours.

For a medium rack roast, roast at 180°C for approx. 20 minutes.

If you have a temperature probe, it should read about 72°C. Let all your roasted meat rest for about 10 minutes before serving.

PORK



To prepare loin roast (boneless), roast at 180°C for approx. 40 minutes per kg, depending on the size of the loin.

If you have a temperature probe, it should read about 72°C. Let all your roasted meat rest for about 10 minutes before serving.

SUCKLING PIG



To help with the crackling, it is best to salt the pig's skin and dry it overnight, if possible, in a fridge uncovered. Rub the skin with olive oil before roasting.

For suckling pig, roast for approx. 3½ hours at 150°C until internal temperature is 75°C. Turn up the oven to 220°C to crackle the skin for approx. 25 minutes.

For suckling pig loin & belly rolled, and bone-in shoulder, roast for approx. 1 hour at 180°C. Turn up the oven to 220°C to crackle the skin for approx. 10 to 15 minutes.

READY-TO-ROAST PORK KNUCKLE



Roast the knuckle at 200°C for 45 minutes. Turn up the oven to 220°C and roast further for 5 to 10 minutes to achieve that perfect crackling.

QUAIL



Season defrosted quail with salt and pepper. Melt some butter on a frying pan on medium-high heat and allow it to brown. Quickly add quail, breast side down. Let it brown, then transfer to oven, pre-heated at 220°C, for 8 to 10 minutes. Its skin colour should be nice and golden brown. The juice coming out should be clear and not bloody. If not cooked, return to the oven for another few minutes. Serve immediately or rest it on a rack, uncovered. Serve with a sprig of rosemary on the quail. Goes with a hot Port and Black Trumpet Mushroom sauce.

CHICKEN



2kg size chickens are best roasted for 1½ hours at 160°C or until the liquid inside the chicken is clear in appearance.

1 to 1.2 kg size chickens are best roasted for 50 minutes at 160°C or until the liquid inside the chicken is clear in appearance.



FESTIVE OPENING HOURS

HUBER'S BUTCHERY

Monday to Sunday, 9.30am to 7.00pm

24th and 31st December 2025, 9.30am to 6.00pm

Closed on 25th and 26th December 2025

Closed on 1st and 2nd January 2026

HUBER'S BISTRO

Tuesday to Friday, 11.00am to 10.00pm

Saturday and Sunday, 9.30am to 10.00pm

Closed on every Monday

24th and 31st December 2025, 9.30am to 6.00pm

Closed on 25th and 26th December 2025

Closed on 1st and 2nd January 2026



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