



P.PRINCE
E. 1950
BUTCHERS

CATERING
MENU







THE P.PRINCI STORY

For seven generations the P.Princi family have mastered the butcher trade. In the late 1940's, Pasquale Princi left Delianuova, Italy and set out to Australia in search of a better life for his family. Pasquale boarded the SS Toscana and docked in Fremantle, Western Australia on July 25, 1949. After three years, his wife Mariantonia joined him.

In the early 1960's, the first store was opened on Newcastle Street, Northbridge. The decision was made to move to Fremantle to open a new store in 1965. Our second store was opened on Market Street, Fremantle where Pasquale operated the store alongside his wife. This was the flagship store where Pasquale established his name, with a reputation that has lived on and will continue to live on for generations. By the ripe age of 7, their son Joe was mastering the trade in store. At the age of 13, Joe made the decision to leave school to work alongside his father and then by 18 had taken complete control of the store. Pasquale made the decision.....it was time to pass the baton on.

Fast forward 72 years, two stores, and two generations, the P.Princi family continues to uphold a reputation as one of Western Australia's most prominent butchers.

A new chapter is establishing itself in the business, with Joe's nephew Michele being the seventh generation to continue the journey. Our flagship store, opened in October 2020, has recently been awarded The International Innovation Award and is Australia's first butcher to be inducted to The Gold Butcher's Club.

It has been the successful mix of entrepreneur and traditionalist that has taken Joe and Michele from butchers to meat masters – winning multiple awards across Australia and earning a reputation as a pioneer among their peers.

We want to take our customers on the journey we've been on. It's more than meat, it's a passion. The taste is in the detail.

In loving memory of the late Pasquale and Mariantonia Princi.

PORK

Our pigs are hand selected from the South West Region and are 100% Berkshire Female Pigs. We pride ourselves in high quality Female pork and as a result we have won many awards for our Ham and Bacon products.



**Roast
Pork Belly**

\$36 p/kg

**Roast
Porchetta**
(seasoned only)
\$41 p/kg



**Slow Cooked
BBQ Pulled Pork**
\$43 p/kg



POULTRY

Our poultry is sourced from the farms of Mount Baker and is naturally grown. The chickens are free range and hormone free, creating a product of superior taste and quality.



Whole Roast Chicken

(plain or seasoned)

\$15 each

BEEF

Our 100% grass fed and hormone free beef is sourced from South West WA, Albany Region. Following generations of butchering, our network personally selects the best cattle in WA. This is the reason why P.Princi curates award winning beef products on a weekly basis.



Slow Cooked
Pulled Beef

\$43 p/kg

**Whole Beef
Wellington**

\$60 p/kg



**Beef Rib
Plate**

\$41 p/kg



Roast Beef Blade

(plain or seasoned)

\$41 p/kg

Roast Beef Rump

(plain or seasoned)

\$51 p/kg



LAMB

We change our lamb breeds throughout the year on a seasonal basis. All our Lamb is 100% grass fed and sourced from the Great Southern Region.



Roast Ezi Carve
Leg of Lamb

(plain or seasoned)

\$41 p/kg

SIDE DISHES

All our side dishes are cooked to perfection with the most flavourful ingredients. We have a wide selection of different sides to cater to all, from those who love Roasted Duck Fat Potatoes to Creamy Cheesy Potato Bake. They are the ultimate dish to accompany your mains. All side dishes serve 15 to 20 people.



Roasted vegetables

Combination of potatoes, sweet potatoes, pumpkin, carrots, capsicum, zucchini and onion

\$50 each



Cauliflower cheese

Small florets of cauliflower,
cheese, butter, milk and flour

(vegan option available)

\$50 each



Potato bake

Thinly sliced potatoes, shredded cheese,
sour cream, oil, parsley & thickened cream
(vegan option available)

\$50 each



Duck fat potatoes

Baby potatoes cooked
in duck fat

\$50 each



SALADS

We use the freshest local produce combined with a range of homemade dressings to create colourful and delightful salads. The perfect complement to our main and side dishes. All salads serve 15 to 20 people.



Garden Salad

Mixed lettuce, capsicum, cucumber, carrot, red onion and dressed with olive oil, salt, pepper & mixed herbs

\$50 each.

Seriously Good Coleslaw

Finely shredded raw cabbage
with a mayonnaise dressing

\$50 each



Greek Salad

Mix of cucumber, cherry tomatoes, red onion, capsicum, feta,
olives and dressed with salt, Greek oregano, and olive oil.

\$50 each



CHARCUTERIE PLATTER

Our platters are the best choice for all your special celebrations, from casual family gatherings to bigger festivities. Our platters stand out from the rest with all platters including Uncle Joe's award-winning smallgoods.



Medium Charcuterie platter

(Serves 12-15 people)

\$90 each

Large Charcuterie platter

(Serves 20-25 people)

\$140 each

THE ROLL BOX

Our mixed roll platter box includes 5 different types of rolls cut into bite – size pieces.

Signature Conti Roll - Mixed meats, cheese, antipasto, signature sauce & lettuce.

The P-Schnitty - cooked crumbed chicken cutlet, pesto, cucumber, mayo, lettuce & cheese.

The Veggie – pumpkin, pesto, caramelised onion, danish feta cheese & pistachio

The Reuben – rolled corned brisket, Russian mayo, cheese & sauerkraut.

Pork n Slaw – cooked porchetta, mayo, apple sauce & coleslaw mix.



Mixed Roll Box

The box includes 12 assorted rolls cut into thirds

\$14 per roll

SEASONINGS, STUFFINGS & MARINADES

To cater for every taste, we have a range of Seasonings, Stuffings and Marinades in our collection that can be used to enhance the flavour of our meats.

Smokey BBQ Rub

American Style Smokey BBQ Rub

Fruity Stuffing

Fig, pistachio, breadcrumbs, spring onion, dates, mixed herbs & spices

Italian Style Marinade

Salt, pepper, parsley, rosemary, garlic, olive oil, mixed herbs & spices

Mediterranean Stuffing

Sundried tomatoes, breadcrumbs, spring onion, mixed herbs & spices

Gravy

(Serves 10 people)

\$11 each

Apple Sauce

(Serves 10 people)

\$12 each





How to Order?

To order from our catering service, simply visit us in-store or contact us at (08) 9314 2494.

All orders must be placed at least 72 hours prior to the collection date. To place an order please inform our staff the name of the person collecting the order and the date of collection.

Order collection is available during business hours on the agreed date.

Please note that orders over \$200, require a 20% deposit to secure the order placement.



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