

# SIRLOIN 8OZ

Christmas Specials 2024  
Grill Section  
Main Plate | Sauce jug

- 1 each 8oz Sirloin  
*10ml veg oil, 1 pinch Table salt and pepper*
- 3 pieces Crispy confit potatoes DK (120g)
- 60ml Black garlic jus DK
- 10g Watercress

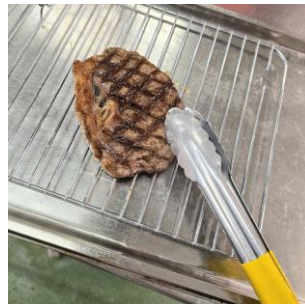


## PREP JOBS

1. Prep confit potatoes into 40g squares

## METHOD

1. Rub steak with veg oil, salt and pepper all over
2. Grill steak on grill with criss cross bar marks on both sides
3. Once steak is cooked to guest request let your steak rest on a rack
4. Fry confit potatoes in chip fryer and heat black garlic jus
5. Serve the sirloin steak on a plate with crispy confit potato as per spec, watercress and black garlic jus on the side.



## SAFETY STEPS

1. Use red tongs to place raw meat on the grill.
2. Use yellow tongs to remove cooked meat from the grill.