

SIRLOIN STEAK DELUXE

Autumn prix fixe menu 2024

PF Mains

Main plate | Chip pot | Ramekin | Blue striped paper

- 1 each 8oz Sirloin steak
pinch of salt & pepper, 10ml veg oil
- 3g Pickled shallots DK
- 1g Fresh Chervil
- 1g Fresh Parsley
- 150g Belgian hand cut fries
pinch of Cote salt
- 20g Café de Paris butter DK
- 2g Côte salt SR



PREP JOBS

1. Pick parsley & chervil

METHOD

1. Rub steak with veg oil, salt & pepper on both sides.
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.
4. Slice steak into 6 slices and fan out on plate
5. Place Café de Paris butter on top with herb salad on the side
6. Fry Belgian hand cut fries and season with Cote salt
7. Serve Cote salt in a ramekin on the side



SAFETY STEPS

1. Use red tongs for raw meat.
2. Use a designated spatula to flip the meat.
3. Use yellow tongs for cooked meat and a yellow knife to cut.