

MATILDA

159 DOMAIN

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PROVIDOOR

Open flames, hot coals,
incredible local produce.

Scott Pickett's Matilda honours
local ingredients and seasonal
fare prepared over open-fire and
hot coals. We're pleased to share
signature dishes so you can enjoy
Matilda's smoky flavours in the
comfort of your own home.

ADD ON:

400G CLUB STEAK

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BEFORE YOU BEGIN, PLEASE READ THROUGH THE INSTRUCTIONS IN FULL

WHILE MATILDA WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR MEALS FOR GUESTS WHO HAVE FOOD ALLERGIES OR INTOLERANCES; WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

1. Remove your steak from the fridge one hour before cooking to allow it to come to room temperature.
2. Remove steak from the bag & pat dry with a paper towel
3. Season to your taste with salt and pepper
4. In a large heavy based fry pan, or on your BBQ, sear each side of the steak for 4-6 minutes over medium heat until caramelised, and the internal temperature is approximately 56C. if you like your steak more well done, simply cook it for a few minutes more.
5. Remove the steak from the pan and rest it for 5 minutes.
6. Carve your steak into slices & serve with your favourite condiments!
7. ENJOY!