

Estelle

X

PROVIDOOR

Having celebrated our 10th birthday in April 2021, Estelle in Northcote, is Scott Pickett's flagship restaurant, which has become a neighbourhood favourite, "a place for mates & family". We are thrilled to be able to bring you our Estelle classics to eat in the comfort of your own home. Some of our dishes are ready to just reheat & finish, whilst with others, we'll give you the instructions and you can be the chef with our carefully prepared ingredients.

ADD ONS:

400G CLUB STEAK

400G CLUB STEAK

BEFORE YOU BEGIN, PLEASE READ THROUGH THE INSTRUCTIONS IN FULL

WHILE ESTELLE 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!