

What's **NEW** on the menu?

South American Specialty

8x SIRLOIN STEAKS

Juicy, tender, and packed with protein for the ultimate meal boost.



HIGH IN PROTEIN



RICH IN NUTRIENTS
& VITAMINS



LEAN & CLEAN



MATURED FOR A
MINIMUM OF 21 DAYS

Why we chose it

Carefully selected for exceptional marbling, these sirloins deliver perfect tenderness with robust, full-bodied flavour. Showcasing Brazil's superior cattle-rearing methods, each steak promises that juicy, melt-in-your-mouth experience with incredible depth of flavour and authentic South American character you simply can't find elsewhere.

SEAR-IOUSLY GOOD STEAKS

Cooking Guide

Prep Time: 5 mins
Cook Time: 6–8 mins

Serving Suggestions

Pair with roasted sweet potato wedges and seasonal greens. Top with a simple chimichurri or peppercorn sauce.

Best Methods

Pan fry, grill, or BBQ

1. Remove steak from packaging, pat dry, and allow to reach room temperature.
2. Preheat a griddle pan until hot.
3. Season generously with sea salt and cracked black pepper.
4. Cook 3–4 mins each side for medium-rare, adjusting for your preferred doneness.
5. Rest for 5 mins before slicing.

TOP TIP

Baste with garlic butter in the last minute for extra flavour.

BLUE
30–45 sec each side

RARE
1 min each side

MEDIUM RARE
1½ min each side

MEDIUM
2–2½ min each side

MEDIUM WELL
3 min each side

WELL DONE
4–5 mins each side

