

Table 1

<b>Welcome to</b>		
<b>Squires Loft Essendon</b>		
<b>Entrees</b>		
<b>Trio of Dips (small/large)</b> dips of the day served with Squires Loft toasted ciabatta bread		<b>\$9 / \$15</b>
<b>Grilled Camembert</b> Australian Gold Camembert Cheese, char-grilled and served with cranberry jelly		<b>\$16.00</b>
<b>Baked Mushrooms &amp; Fetta</b> with your choice of garlic or herb butter		<b>\$15.00</b>
<b>Chicken Breast Fillet Kebab</b> marinated in Squires Loft baste then char-grilled		<b>\$16.50</b>
<b>Grilled Beef Sausage</b> (Boerewors) served with chilli sauce on the side		<b>\$16.50</b>
<b>Black Tiger Prawn Kebab</b> char-grilled with Squires Loft baste		<b>\$18.00</b>
<b>Beef Kebab</b> char-grilled with Squires Loft baste		<b>\$16.00</b>
<b>Lamb Loin Chops (2 chops)</b> char-grilled with Squires Loft baste and served with mint jelly on the side		<b>\$18.00</b>
<b>Pork Spare Ribs 2 racks/4 racks</b> marinated in Squires Loft baste then char-grilled		<b>\$38 / \$66</b>
<b>Beef Ribs 1 rack/2 racks</b> served with Squires Loft BBQ Sauce on the side		<b>\$38 / \$65</b>
<b>Entrée Platter (serves 4)</b> 2 Racks Pork Ribs, Boerewors, Prawns and Garlic Baked Mushrooms and Fetta		<b>\$79.00</b>
<b>Mains</b>		
Our mains are flavoured with Squires Loft baste when grilled. All are served with your choice of chips, baked potato or a side salad -Please note,our chips contain beef tallow		
<b>Rump 200g /400g</b>		<b>\$29 / \$49</b>
<b>Porterhouse 300g</b>		<b>\$42.00</b>
<b>Black Angus Porterhouse 350g</b>		<b>\$55.00</b>
<b>Eye Fillet 200g /300g</b>		<b>\$43 / \$56</b>
<b>Black Angus Eye Fillet 250g</b>		<b>\$59.00</b>
<b>Beef and Reef 200g / 300g</b> Eye Fillet served with a black tiger prawn kebab		<b>\$53 / \$65</b>
<b>Scotch Fillet 300g</b>		<b>\$46.00</b>
<b>Black Angus Scotch Fillet 400g</b>		<b>\$65.00</b>
<b>Rib Eye on the bone 400g</b>		<b>\$58.00</b>
<b>Northern River Rib Eye 700g</b>		<b>\$89.00</b>
<b>T-Bone 500g</b>		<b>\$52.00</b>
<b>Pork Spare Ribs 2 racks/3 racks/4 racks</b>		<b>\$43/ \$61/ \$76</b>
<b>Beef Ribs 1 rack / 2 racks</b>		<b>\$41 / \$73</b>
<b>Lamb Loin Chops 2 Chops /4 Chops</b>		<b>\$24/ \$37</b>
<b>Chicken Breast Fillet 1 breast /2 breasts</b>		<b>\$26 / \$39</b>
<b>Mains</b>		
<b>Vegetable Platter</b> 2 kebabs of mushroom, capsicum and zucchini with grilled pumpkin, fried onions, baked potato & mushroom sauce		<b>\$29.00</b>
<b>Wagyu Burger</b> A pure Wagyu beef pattie, char-grilled and basted served on a toasted		<b>\$28.00</b>

<i>bun with bacon, Onions, cheese, tomato and lettuce</i>			
<b>Grilled Beef Sausage</b> (Boerewors) 2 of our juicy, char-grilled pure beef sausages			<b>\$36.00</b>
<b>Char-grilled Salmon</b> char-grilled to medium-rare and served with creamy garlic sauce and chives			<b>\$33.00</b>
<b>Black Tiger Prawns</b> 2 skewers of prawns char-grilled with our baste and served with garlic sauce on the side			<b>\$36.00</b>
<b>Sauces</b>			
<i>All sauces are served on the side</i>			
Squires Baste, Mushroom, BBQ, Creamy Garlic, Black Pepper, Green Pepper, Jalapeno			\$5.00
Danish Blue Cheese			\$6.00
<b>Side Orders</b>		<b>Salads</b>	
<b>Char-Grilled Corn (2 pieces)</b>	<b>\$6.00</b>	<b>Side Salad</b> Garden, Greek or Caesar	<b>\$7.00</b>
<b>Baked Potato</b>	<b>\$7.00</b>	<b>Garden Salad</b>	<b>\$11.00</b>
<b>Chips</b>	<b>\$7.00</b>	<b>Greek Salad</b>	<b>\$15.00</b>
<b>Baked Asparagus w</b> Garlic Butter	<b>\$9.00</b>	<b>Caesar Salad with bacon</b>	<b>\$15.00</b>
<b>Coleslaw</b>	<b>\$9.00</b>	<b>Warm Chicken Salad</b>	<b>\$25.00</b>
<b>Fried Onions</b>	<b>\$9.00</b>	<b>Chicken Caesar Salad with bacon</b>	<b>\$27.00</b>
<b>Baby Broccolini w</b> Olive oil	<b>\$9.00</b>	<b>Prawn Caesar Salad with bacon</b>	<b>\$27.00</b>
<b>Char-Grilled Vegetables</b>	<b>\$9.00</b>		
<i>Mushroom, capsicum, zucchini and pumpkin</i>		<b>Add Prawn kebab to any steak</b>	<b>\$16.00</b>
<b>Baked Mushrooms &amp; Fetta</b>	<b>\$15.00</b>	<b>Add 1 x Pork rack to any steak</b>	<b>\$18.00</b>
<i>Garlic or Herb</i>			
<b>Desserts</b>			
<b>Ice Cream</b> small / large Creamy vanilla ice cream			<b>\$4 / \$6</b>
<b>Ice Cream and Chocolate Sauce</b> small / large Creamy vanilla ice cream topped with			<b>\$5 /\$9</b>
Squires Loft Chocolate sauce			
<b>Flourless Orange &amp; Almond Cake</b> (Gluten and Dairy free) made with whole Orange slices			<b>\$13.00</b>
<i>and lightly glazed, served warm with or without vanilla ice cream</i>			
<b>Lemon Meringue</b> A tangy citrus centre and fluffy meringue, served with raspberry coulis			<b>\$13.00</b>
<b>New York Baked Cheesecake</b> Served with raspberry coulis			<b>\$13.00</b>
<b>Squires Loft Chocolate Pudding</b> Our very own home made chocolate pudding			<b>\$15.00</b>
<i>served with vanilla ice cream and Squires Loft Chocolate sauce</i>			
<b>Sticky Date Pudding</b> A moist pudding topped with a rich sticky caramel sauce, served warm			<b>\$15.00</b>
<i>with vanilla ice cream</i>			

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