

# Squires Loft Torquay

“ THE STEAK SPECIALISTS ”

## - MAINS -

All mains are char-grilled with Squires Loft baste.

Served with your choice of chips or a twice-cooked potato served with sour cream, chives and lemon zest.

<b>Rump</b>	<b>29.00</b> (200g)
<b>Porterhouse</b>	<b>37.00</b> (250g)
<b>Black Angus Porterhouse</b>	<b>49.00</b> (350g)
<b>Eye Fillet</b>	<b>39.00</b> (200g) / <b>51.00</b> (300g)
<b>Certified Premium Black Angus Eye Fillet</b>	<b>56.00</b> (300g)
<b>Scotch Fillet</b>	<b>40.00</b> (300g)
<b>Rib Eye on the bone</b>	<b>49.00</b> (400g)
<b>T-Bone</b>	<b>46.00</b> (500g)
<b>Squires Beef Rib</b>	<b>43.00</b> (1 rack, 650g)
<b>Pork Spare Ribs</b>	<b>40.00</b> (2 racks, 500g) / <b>50.00</b> (3 racks, 750g)
<b>Lamb Loin Chops</b> <i>served with mint jelly on the side</i>	<b>26.00</b> (2 chops) / <b>38.00</b> (4 chops)
<b>Chicken Breast Fillet</b>	<b>28.00</b> (1 breast) / <b>38.00</b> (2 breasts)
<b>Beef &amp; Reef</b> - <i>Eye Fillet served with a Tiger Prawn Kebab</i>	<b>50.00</b> (200g) / <b>61.00</b> (300g)
<b>Tiger Prawns</b> - <i>2 Prawn kebabs with garlic sauce on the side</i>	<b>37.00</b>
<b>Atlantic Salmon</b> - <i>prepared medium rare, served with lemon chive sauce</i>	<b>37.00</b> (220g)
<b>Vegetarian Meal</b> - <i>2 kebabs of mushroom, capsicum, zucchini served with grilled pumpkin &amp; fried onions</i>	<b>28.00</b>

## - SAUCES -

<b>Mushroom</b>	<b>Black Pepper</b>	<b>B.B.Q.</b>	<b>Creamy Garlic</b>	<b>Jalapeno</b>	<b>Green Pepper</b>	<b>Squires Baste</b>	<b>5.50</b>
<b>Danish Blue Cheese</b>							<b>6.00</b>

## - SALADS -

<b>Greek Salad</b> <i>small / large</i>	<b>9.00 / 14.00</b>
<b>Caesar Salad</b> <i>small / large</i>	<b>9.00 / 14.00</b>
<b>Warm Chicken Salad</b>	<b>24.00</b>
<b>Warm Chicken Caesar</b>	<b>26.00</b>

## - SIDE ORDERS -

<b>Chips / Twice Cooked Potato</b>	<b>7.00</b>
<b>Crispy Fried Onions</b>	<b>9.00</b>
<b>Corn on the cob</b>	<b>7.00</b>
<b>Bowl of Greens</b> <i>(Beans and Broccolini with lemon and olive oil)</i>	<b>7.50</b>
<b>Char-Grilled Vegetables</b> <i>(mushroom, capsicum &amp; zucchini with a pumpkin slice)</i>	<b>9.00</b>
<b>Baked Mushrooms &amp; Feta</b> <i>(with your choice of garlic or herb butter)</i>	<b>14.50</b>

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## Specials

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<b>600g Mayura Platinum Wagyu Rib Eye 9+</b>	<b>165.00</b>
Is well balanced between smooth marbling characteristics and distinguished flavours.	
<b>200g Wagyu Rump Medallion</b>	<b>37.00</b>
With its natural Marbling it makes for a more tender and flavoursome cut than our standard Rump	
<b>Mixed Platter with Pork Ribs (serves 4)</b>	<b>76.00</b>
500g Pork Ribs, Boerewors, Tiger Prawn Kebab, Baked Mushrooms & Feta with Garlic Butter (served with Louisiana hot sauce, sweet chilli sauce & garlic sauce on the side)	
<b>Sharing Mixed Platter (serves 4)</b>	<b>36.00</b>
Fried Halloumi Cheese (with capsicum jelly), Baked Mushrooms & Feta with Garlic Butter & Large Greek Salad	
<b>Apple and bacon slaw</b> small/large	<b>9.00/14.00</b>
Sweet apple, bacon, cabbage, spring onion with honey mustard dressing.	
<b>Roasted Balsamic Baby Carrots</b>	<b>14.00</b>
<b>Charred Broccoli</b>	<b>15.00</b>
Broccoli, coconut tahini, smoked pepitas served with a lemon wedge	

## ENTREES

<b>Baked Mushrooms &amp; Feta</b> with your choice of garlic or herb butter	<b>14.50</b>
<b>Fried Halloumi Cheese</b> with capsicum jelly.	<b>14.50</b>
<b>Chicken Breast Fillet Kebab</b> marinated in Squires Loft baste then char-grilled.	<b>15.50</b>
<b>Grilled Beef Sausage</b> (Boerewors) with chili sauce on the side.	<b>15.50</b>
<b>Tiger Prawn Kebab</b> char-grilled with Squires Loft baste and served with garlic sauce on the side.	<b>16.50</b>
<b>Lamb Loin Chops (2)</b> char-grilled with Squires Loft baste and served with mint jelly on the side.	<b>17.50</b>
<b>Pork Spare Ribs (2 racks, 500g)</b> marinated in Squires Loft baste then char-grilled.	<b>33.00</b>
<b>Entrée Platter for Two</b> with Louisiana hot sauce or sweet chilli sauce (selection of Chicken kebab, Boerewors, and Pork Spare Ribs).	<b>39.00</b>