

Squires Loft South Yarra

*The Steak Specialists
Since 1993*

SHARED ENTREES

Pork Spare Ribs (2 Rack), Grilled Beef Sausage, Prawn Kebab, Garlic Feta Mushroom

MAINS

Mains are flavoured with Squires Loft baste on the grill, accompanied by your choice of chips or baked potato and a sauce on the side. Garden Salads and Fried Onions served to share.

Rump (200g / 400g)

Lean with a meaty flavour

Porterhouse (300g)

Excellent flavour with medium fat cover

T-Bone (500g)

The best of both worlds. Porterhouse on one side, Eye Fillet on the other.

Eye Fillet (200g/300g)

The ultimate in tenderness with minimum fat

Beef and Reef (200g)

An Eye Fillet served with a Tiger Prawn kebab.

Rib Eye on the bone

The meat is sweeter next to the bone

Pork Spare Ribs (2 Rack)

Marinated and slow cooked for supreme flavour

Chicken Breast Fillet (1 Breast / 2 Breasts)

Vegetarian Platter

Two mushroom, zucchini and capsicum kebabs served with grilled pumpkin and fried onions

Char-grilled Salmon

Atlantic Salmon Fillet cooked to medium rare served with creamy garlic sauce

Sauces

Mushroom, Black Pepper, B.B.Q, Creamy Garlic, Green Pepper, Mustard, Danish Blue

Coffee/Tea & Desserts

Double Chocolate Fudge Cake, Belgian Waffles or Ice Cream topped with Squires Loft Fudge sauce