A steak is a piece of muscle cut from different areas of the cow. Tenderness is affected by location of a particular cut.

A general rule is that the less used a cow’s muscle is, the more tender that piece of meat is when cooked.

Muscles located furthest from the neck, legs and rear will be tender. The more tender the cut, the higher the price.

The Squires Loft Philosophy is a perfectly cooked steak every time.

To achieve this we use graded quality beef cooked on our custom built Char-Grill using our unique baste.

Our quality beef is primarily sourced from the western district of Victoria and the lush pastures of Gippsland, renowned for producing premium grass fed beef excelling in taste and tenderness.

Victoria grown Black Angus beef is selected exclusively for Squires Loft, grain fed for 120 days, aged for 8 weeks enhancing its flavor and tenderness.

*** All Prices Include Government VAT CHARGE and No SERVICE CHARGE ***
All Card Payments will be charged 3%
All our Meat is 100% Imported from Australia

EYE FILLET

RUMP

RIB EYE

SCOTCH
All our Meat is 100% Imported from Australia

PORTERHOUSE                      T-BONE

BLACK ANGUS           LAMB LOIN CHOPS
How Would You Like Your Steak Cooked?

**BLUE**
Seared on the outside, completely red throughout

**MEDIUM**
Seared outside
25% pink showing inside

**RARE**
Seared outside, and still red 75% throughout the centre

**MEDIUM WELL**
A slight hint of pink

**MEDIUM RARE**
Seared outside, with 50% red centre

**WELL DONE**
Broiled until 100% brown
ENTREES

Chicken Skewer  350
Chicken breast fillet, skewered then finished in our famous squires loft baste

Prawn Skewer  350
Char-grilled with squires loft baste and served with creamy garlic sauce on the side

A Trio of Homemade Dips  390
Tzatziki, eggplant, hummus served with crispy pita bread

Baked Mushrooms and Feta  390
With your choice of garlic or herb butter

Mixed Sausages  390
1 smoked pork and 1 wagyu beef sausage

Cheese Platter  490
Cheddar, brie and blue cheese served with biscuits, dry and fresh fruit

Pork Spare Ribs – 1 or 2 Rack  490 / 690
Slow cooked for 2 hours for tenderness, then marinated for 5 days in our famous squires loft baste

Entrée Platter (Serves 2 - 3)  1190
1 rack of pork spare ribs, 1 pork and 1 wagyu sausage, prawn skewer and garlic feta mushrooms

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MAINS

All mains are flavored with squires loft baste when grilled.
All mains are served with your choice of chips, baked potato or side salad.

Rump – 200g
    Firmer texture with beefiest flavor

Porterhouse – 300g
    Beautiful texture, with a run of fat along the side

Eye Fillet – 200g / 300g
    Amazing taste lean and tender

Scotch Fillet – 350g
    Tasty with a run of fat through the center

Beef and Reef – 200g / 300g
    Eye fillet served with a prawn skewer

Rib Eye on the bone – 400g
    Grain fed, scotch fillet on the bone, which gives the meat an extra
dimension, very tasty with a bit of fat

Black Angus Porterhouse – 400g
    Grain fed for 120 days for maximum depth of flavor and tenderness

T-Bone – 500g
    Big with the best of both worlds, eye fillet on one side,
    porterhouse on the other

Pork Spare Ribs – 1 or 2 Rack
    Slow cooked for 2 hours for tenderness, then marinated for 5 days
    in our famous squires loft baste

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MAINS

Chicken Breast Fillet – 1 or 2
250g char-grilled tender chicken breast fillet, marinated in our baste

550 / 750

Australian Lamb Loin Chops – 2, 3 or 4
Lamb loin chops char-grilled with our baste, served with tzatziki sauce

650 / 780 / 910

Pork Chop – 300g
Char-grilled lean and tender

650

Angus Beef Burger
Char-grilled angus beef burger, served on a bun with lettuce, cheese, bacon and house pickles

630

Wagyu Beef Burger
Char-grilled wagyu beef burger, served on a bun with lettuce, cheese, tomato and onion

690

Salmon
Char-grilled salmon, cooked medium - rare and served with a creamy garlic sauce

690

Prawn Skewer
2 skewers of prawns, char-grilled with our baste and served with creamy garlic sauce on the side

650

Vegetarian Platter
2 char-grilled skewers of mushroom, capsicum, eggplant with grilled pumpkin, corn on the cob, fried onions, and mushroom sauce

650

SAUCES FROM AUSTRALIA

Mushroom, Black Pepper, Green Pepper
Creamy Garlic, BBQ and Baste
Blue Cheese

95
95
125

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SALADS

Made to order with the freshest ingredients and dressed with vinaigrette

Side Salad (Serves 1) 250
Garden Salad (Serves 2-3) 370
Greek Salad (Serves 2-3) 390
Caesar Salad (Traditional) 390
Cos lettuce, bacon, anchovies, croutons, poached egg, parmesan with caesar dressing
Prawn Caesar Salad 590
Chicken Caesar Salad 590
Warm Chicken Salad 590
Warm Beef Salad 790
200g rump, served over a garden salad

SIDE ORDERS

Fried Onions 100
Char Grilled Corn on the Cob 100
Baked Potato 130
Chips 250
Char-Grilled Vegetables 330
Mushroom, capsicum and eggplant with a pumpkin slice
Steamed Medley of Vegetables 350
Carrot, cauliflower and broccoli
Baked Mushroom with Feta 390
With your choice of garlic or herb butter

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KIDS MENU

(All Kids meals include a free serve of Ice Cream)

Chicken Burger and Chips 390
Tender breast of chicken topped with lettuce, cheese and tomato

Wagyu Cheese Burger and Chips 390
Miniature wagyu beef burger topped with lettuce, cheese and tomato

Rump Minute Steak and Chips 390
100g rump steak char-grilled

Wagyu Hot Dog and Chips 390
Served with crispy bread roll

Chicken Nuggets and Chips 390
Tasty chicken nuggets

DESSERTS

Ice Cream and Chocolate Sauce – Children’s Serve 150
Ice Cream and Chocolate Sauce 250
Creamy vanilla ice cream served with hot chocolate sauce

Double Chocolate Hot Fudge Cake 350
Served warm with ice cream and hot chocolate sauce

Warm Sticky Date Pudding 350
Served hot with butterscotch sauce and ice cream

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SOFT DRINKS / WATER

Singha Water – 500ml Bottle  50
Soft Drinks
Coke, diet coke, sprite, fanta, lipton lemon ice tea,
dry ginger ale, tonic water, soda water  70
Lemon Lime and Bitters  95
Santa Vittoria Mineral Water – 1000ml Bottle  250

FRUIT JUICE AND SHAKES

Any Fruit Juice  130
Orange, pineapple, apple, mango, cranberry, tomato,
lemon and fresh coconut

Fresh Coconut  130

Any Fresh Fruit Shake  150
Watermelon, pineapple, mango, lemon, banana, coconut,
mix fruit’s, vanilla, chocolate, strawberry and mix berry milk shake

BEERS

Singha Draught  110
Singha, Tiger, Leo  120
Foster’s Lager (Australian Beer)  150
San Miguel Light  150
Heineken  150
Carlsberg  170
Corona  180

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**APERITIFS AND LIQUEURS** *(40ml Serve)*

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
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<tr>
<td>Martini Bianco / Rosso</td>
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<tr>
<td>Southern Comfort</td>
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<tr>
<td>Tailors Port</td>
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<td>Baileys Irish Cream</td>
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<td>Amaretto</td>
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<td>Campari</td>
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<td>Grappa</td>
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<td>Cointreau</td>
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<td>Frangelico</td>
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<td>Midori</td>
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<td>Kahlua</td>
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<td>Jagermeister</td>
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<td>Sambuca White / Black</td>
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**WHISKEY** *(40ml Serve)*

<table>
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<tr>
<td>Grants</td>
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<td>Jameson</td>
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<td>Canadian Club</td>
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<tr>
<td>Johnnie Walker Red</td>
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<tr>
<td>Johnnie Walker Black</td>
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<tr>
<td>Chivas Regal</td>
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<tr>
<td>Glenfiddich Single Malt 12 Years Old</td>
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*** All Prices Include Government VAT CHARGE and No SERVICE CHARGE ***

All Card Payments will be charged 3%
<table>
<thead>
<tr>
<th>Alcohol Type</th>
<th>Brand</th>
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<tbody>
<tr>
<td><strong>COGNAC</strong></td>
<td>Hennessy V.S.O.P</td>
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<td></td>
<td>Remy Martin V.S.O.P</td>
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<tr>
<td></td>
<td><strong>VODKA</strong></td>
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<tr>
<td></td>
<td>Smirnoff</td>
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<tr>
<td></td>
<td>Absolute</td>
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<tr>
<td></td>
<td>Grey Goose</td>
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<tr>
<td></td>
<td><strong>GIN</strong></td>
<td></td>
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<tr>
<td></td>
<td>Gordons London Dry</td>
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<tr>
<td></td>
<td>Bombay Sapphire</td>
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<tr>
<td></td>
<td><strong>RUM</strong></td>
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<tr>
<td></td>
<td>Bacardi</td>
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<td></td>
<td>Captain Morgan</td>
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<td></td>
<td>Malibu</td>
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<td></td>
<td>Bundaberg</td>
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<td></td>
<td><strong>BOURBON</strong></td>
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<tr>
<td></td>
<td>Jim Beam</td>
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<tr>
<td></td>
<td>Jack Daniels</td>
<td>250</td>
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</tbody>
</table>

*** All Prices Include Government VAT CHARGE and No SERVICE CHARGE ***

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TEQUILA (40ml Serve)

Sierra Silver Mexican 200
Tequila Rose 250
Sierra Gold Mexican 300
1800 Reposado 100% Agave 320
1800 Anejo 100% Agave 350

HOT DRINKS

(We use Italian Blend Vittoria Coffee)

Black Tea, Earl Grey, Green Tea, Mint Tea, Lemon Tea 65
Espresso 80
Black Coffee, Americano, Long Black 95
Cappuccino, Café Late, Flat White, Ice Coffee 120
Hot or Cold Milk 120
Affogato 150
Ice cream, drowned with a shot of hot espresso
Irish Coffee 300
Irish whiskey, brown sugar, cream and coffee

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COCKTAILS

Margarita 250
Tequila, cointreau, fresh lime

Mojito 250
Rum, fresh mint and lime, sugar cane

Pina Colada 250
Rum, coconut rum, pineapple juice, coconut cream

Cosmopolitan 250
Vodka, cointreau, cranberry juice

Bloody Mary 250
Vodka, tomato juice, lime juice, salt and pepper, tabasco and Worcestershire

Long Island Tea 250
White rum, dark rum, tequila, gin, vodka, lime, splash of coke

Singapore Sling 250
Gin, cherry brandy, lime juice, grenadines and soda water

Mai Thai 250
White and dark rum, triple sec, fresh orange and pineapple juice with a splash of grenadine

Frozen Daiquiri 250
(Rum, cointreau) choose different flavors strawberry, lemon, mango and banana

Dry Martini 250
Gin, dry vermouth, green olive

Espresso Martini 250
Vodka, kahlua, espresso

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COCKTAILS

Tequila Sunrise 250
Tequila, cointreau, orange juice, lime, grenadine

French 75 250
Gin, lime, champagne

Screwdriver 250
Vodka and orange juice

Sex on the Beach 250
Vodka, malibu, blue curacao, pineapple juice

SPECIAL COCKTAILS

Don Pedro 300
Choose from kahlua or scotch blended with ice cream

Beach Ball 300
Midori and malibu with pineapple juice and ice cream

Lions Roar 300
Baileys, kahlua and butterscotch schnapps with ice cream

Chocolate Log 300
Tia maria, frangelico and baileys with choc fudge and ice cream

Hairy Canary 300
Frangelico, kahlua and baileys blended with honey and ice cream

Fuzzy Navel 300
Peach schnapps, grey goose vodka and orange juice on rocks

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# WINE LIST

## RED WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>150 ml</th>
<th>750 ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Belleville Big Red, Shiraz/Merlot (FB)</td>
<td>France</td>
<td>250</td>
<td>995</td>
</tr>
<tr>
<td>La Piuma Montepulciano D’Abruzzo DOC (MB)</td>
<td>Italy</td>
<td>270</td>
<td>1300</td>
</tr>
<tr>
<td>Linderman’s Henry’s Son, Shiraz/Cab (FB)</td>
<td>Australia</td>
<td>280</td>
<td>1390</td>
</tr>
<tr>
<td>Wolf Blass Red Label, Cab/Merlot (FB)</td>
<td>Australia</td>
<td>290</td>
<td>1390</td>
</tr>
<tr>
<td>Rawson’s Retreat Cabernet Sauvignon (FB)</td>
<td>Australian</td>
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<tr>
<td>Wolf Blass Yellow Label Cabernet Sauvignon (FB)</td>
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<tr>
<td>Marque’s De Riscal Vina Collada, Rioja DOC (MB)</td>
<td>Spain</td>
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<tr>
<td>Torres Sangre De Toro, Garnacha Carinena (MB)</td>
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<tr>
<td>Danzante Chianti DOCG (MB)</td>
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<tr>
<td>Penfolds Koonunga Hill, Cab Sauv (FB)</td>
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<td>1690</td>
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<tr>
<td>Wynns Coonawarra The Gables, Cab/Shz (FB)</td>
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<tr>
<td>Tahuna Pinot Noir Hawkes Bay (LB)</td>
<td>New Zealand</td>
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<td>Colle Massari Montecucco Riserva DOC (MB)</td>
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<td>Chateau Cissac Cru Bourgeois (MB)</td>
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<td>Penfolds Bin 407 Cab Sauv (FB)</td>
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## ROSE WINE

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<th>Wine Name</th>
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<tbody>
<tr>
<td>Belleville Grenache Cinsault (MB)</td>
<td>France</td>
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<tr>
<td>Gerard Bertrand, Gris Blanc, Grenache Gris (MB)</td>
<td>France</td>
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<td>1350</td>
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*** All Prices Include Government VAT CHARGE and No SERVICE CHARGE ***
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# WINE LIST

## WHITE WINE

<table>
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<tr>
<th>White Wine</th>
<th>Origin</th>
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<tr>
<td>Belleville Elegant White Chardonnay (LB)</td>
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<td>La Piuma Trebbiano D’Abruzzo DOC (MB)</td>
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<tr>
<td>Lindeman’s Henry’s Son Sem/Sauv (LB)</td>
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<td>Wolf Blass Eaglehawk Chardonnay (MB)</td>
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<tr>
<td>Los Vascos Sauvignon Blanc (LB)</td>
<td>Chile</td>
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<tr>
<td>Villa Sandi Pinot Grigio Veneto (LB)</td>
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<td>Tahuna Sauvignon Blanc Marlborough (LB)</td>
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<td>Penfolds Koonunga Hill Chardonnay (LB)</td>
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<td>Louis Latour Macon-Villages Chameroy (LB)</td>
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<td>Errazuriz Chardonnay (LB)</td>
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<tr>
<td>Pala Stellato Vermentino Di Sardegna DOC (MB)</td>
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## SPARKLING WINE

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<tr>
<td>NV Lindeman’s Premier Selection Brut Cuvee</td>
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<tr>
<td>Chamdeville Blanc de Blanc Brut</td>
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## SWEET WINE

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<th>Sweet Wine</th>
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<tbody>
<tr>
<td>Wolf Blass Red Label Pink Moscato</td>
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<td>270</td>
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## CHAMPAGNE

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<tr>
<th>Champagne</th>
<th>Origin</th>
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<tr>
<td>Lanson Black Label Brut</td>
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## PREMIUM HALF BOTTLES

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<th>Premium Half Bottles</th>
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<tr>
<td>2012 Penfolds Koonunga Hill Shz/Cab 375ml (FB)</td>
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<td>2013 Penfolds Koonunga Hill Chardonnay 375ml (FB)</td>
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*** All Prices Include Government VAT CHARGE and No SERVICE CHARGE ***

All Card Payments will be charged 3%
Thank you for dining at Squires Loft.

Koh Samui’s number 1 Steakhouse
Hope to see you again.

Like us on

Facebook  TripAdvisor  Instagram