

Squires Loft Geelong

“ 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.

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

- SAUCES -

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

- SALADS -

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

- SIDE ORDERS -

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

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Specials

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600g Mayura Platinum Wagyu Rib Eye 9+	165.00
Is well balanced between smooth marbling characteristics and distinguished flavours. (recommended without Squires Baste)	
200g Wagyu Rump Medallion	37.00
With its natural Marbling it makes for a more tender and flavoursome cut than our standard Rump	
Mixed Platter with Pork Ribs (serves 4)	76.00
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)	
Sharing Mixed Platter (serves 4)	36.00
Fried Halloumi Cheese (with capsicum jelly), Baked Mushrooms & Feta with Garlic Butter & Large Greek Salad	
Apple and bacon slaw small/large	9.00/14.00
Sweet apple, bacon, cabbage, spring onion with honey mustard dressing.	
Roasted Balsamic Baby Carrots	14.00
Charred Broccoli	15.00
Broccoli, coconut tahini, smoked pepitas served with a lemon wedge	

ENTREES

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