

PROTECTING OUR COMMUNITY

In response to the growing fears around the spread of the COVID-19 we take this opportunity to reassure you and share the proactive measures we are currently undertaking to protect everyone.

Whilst we have always had rigorous health and hygiene practices at our restaurant, we have implemented precautionary measures to ensure that this environment is following the safest of processes. Our kitchen staff use a new set of disposable gloves when preparing every meal. We also adhere to a strict wellness policy and have reinforced with our employees that they must stay at home if they are showing any signs of illness.

There is no evidence to support that COVID-19 can be transmitted through food. The early evidence suggests that the virus is inactivated by heat. So cooked foods minimize the risk of any transmission from the food itself.

There is little evidence to support that COVID-19 can be transmitted through food packaging, however, to be sure, we recommend you transfer the meal onto your own crockery and then throw out the packaging. Then wash your hands immediately afterwards. We will not be providing utensils as an additional precaution and suggest you use your own instead.

We will closely monitor the advice and recommendations from expert health organisations and act accordingly.

Let's make the best of this situation by supporting your local steakhouse, and still enjoying the dining pleasures of life.

OPENING HOURS

Monday to Friday 11.30am to 9pm

Saturday to Sunday 5.30pm to 9pm

CALL TO ORDER ON 9824 0999

Making Self-Quarantine More Bearable



**With melt-in-the-mouth
ribs and a drop of red**



ORDER NOW 9824 0999

We're here to make your quarantine a lot more bearable

We've put together a takeaway menu so you can still enjoy restaurant quality cooking in the comfort of your own home

Plus, you can include a bottle of wine or up to 6 beers to enjoy with your order

ENTRÉES

Grilled Beef Sausage (Boerewors)	13.5
Lamb Loin Chops (2 Chops) char-grilled with Squires Loft Baste	14.5
Pork Spare Ribs (2 Racks) marinated in Squires Loft Baste and char-grilled	32
Beef Ribs (1 Rack) - large serve - marinated in Squires Loft Baste and char-grilled	32

MAINS

Mains are flavoured with Squires Loft Baste when grilled and served with your choice of chips or baked potato

Rump 200 g / 400 g	22 / 35
Porterhouse 300 g	31
Black Angus Porterhouse 350 g	40
Eye Fillet 200 g / 300 g	35 / 44
Scotch 300 g	35
Rib-eye on the bone 400 g	39
T-Bone 500 g	39
Pork Spare Ribs 2 / 3 / 4 Racks	35 / 48 / 60

Beef Ribs 1 Rack / 2 Racks - large serve	35 / 60
Lamb Loin Chops 2 / 4 chops	21 / 31
Chicken Breast Fillet 1 / 2 breasts	22 / 34
Veg Platter (Two kebabs of mushrooms, capsicum and zucchini served with grilled pumpkin)	22

ADD-ON

Pork Rack (to any main)	14
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SAUCES

Mushroom, Black Pepper, Green Pepper, B.B.Q, Creamy Garlic, Squires Baste, Jalapeño	4
Danish Blue Cheese	5

SIDES & SALADS

Chips or Baked Potato	6
Char-grilled Vegetables (mushrooms, capsicum and zucchini with a pumpkin slice)	8
Garden Salad (Medium)	7

BEVERAGES

A range of wines and beers are available. Limit of 1 bottle of wine OR 6-pack of beer per order