

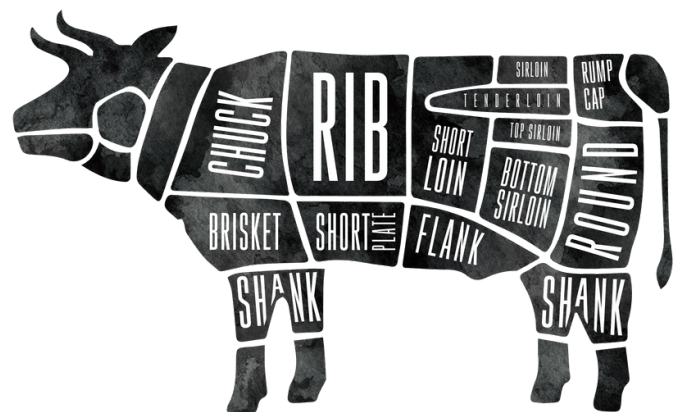
Squires Loft®

THE STEAK SPECIALISTS

The Squires Loft philosophy is a perfectly cooked steak every time. To achieve this, we use Meat Standards Australia (M.S.A) graded quality beef and have our specialised cooking technique since 1995.

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

Squires Loft Black Angus are Victorian grown and selected exclusively for Squires Loft. Grain fed for 100 days and aged for 8 weeks, thereby enhancing its flavour and tenderness.



DEGREES OF DONENESS

<u>DONENESS</u>	<u>INTERNAL COLOUR</u>	<u>TEMPERATURE</u>
BLUE	DEEP RED - PURPLE	COLD
RARE	DARK RED	COOL
MEDIUM RARE	RED	WARM
MEDIUM	RED TO PINK	HOT
MEDIUM WELL	PINK IN CENTRE	HOTTER
WELL DONE	NO PINK	HOTTEST

Majority of our menu is Gluten Free including our Sauces, Dressings & Bastes.

The following are not Gluten Free: Bread, Caesar Salad Croutons, Double Chocolate Hot Fudge Cake, Sticky Date Pudding & Chocolate Fudge Sauce.



SQUIRES SELECTION

MAYURA PLATINUM WAGYU RIB EYE 7/9+ A SMOOTH BALANCE & DISTINGUISHED FLAVOUR OF 7 TO 9+ GRADE MARBLING. *SUBJECT TO AVAILABILITY*	Price on Request 600G - 700G
WAGYU SCOTCH FILLET 7+ REGARDED AS ONE OF THE MOST SUCCULENT CUTS. *SUBJECT TO AVAILABILITY*	300G 89.00
WAGYU RUMP NATURAL MARBLING MAKES FOR MORE TENDER & FLAVOURSOME CUT.	200G 39.00
PORK RIBS MIXED PLATTER 500G PORK RIBS, BOEREWORS, TIGER PRAWN KEBAB, BAKED MUSHROOM & FETA.	79.00 SERVES 4
SHARING PLATTER FRIED HALLOUMI, BAKED MUSHROOM & FETA, SMALL GREEK SALAD.	36.00 SERVES 2
CHARRED BROCCOLI CHAR GRILLED BROCCOLI FLORETS SERVED WITH HERBED TAHINI & LEMON.	16.00

ENTREES

BAKED MUSHROOM & FETA A CHOICE OF HERB OR GARLIC BUTTER	17.00
FRIED HALLOUMI CHEESE SERVED WITH CAPSICUM JELLY.	14.50
CHICKEN BREAST FILLET KEBAB MARINATED IN SQUIRES LOFT BASTE & CHAR-GRILLED.	16.50
GRILLED BEEF SAUSAGE BOEREWORS SAUSAGE SERVED WITH CHILLI SAUCE.	18.00
TIGER PRAWN KEBAB GRILLED & SERVED WITH A SIDE OF GARLIC SAUCE.	18.00
LAMB CHOPS GRILLED & SERVED WITH A SIDE OF MINT JELLY.	18.00 2 CHOPS
PORK SPARE RIBS SLOW COOKED & CHAR GRILLED IN SIGNATURE BASTE.	41.00 2 RACKS
ENTREE PLATTER FOR TWO CHICKEN KEBAB, BOEREWORS, PORK RIBS & CHILLI SAUCE.	39.00 SERVES 2

MAINS

ALL MAINS ARE CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE.
SERVED WITH YOUR CHOICE OF CHIPS OR TWICE COOKED POTATO WITH SOUR CREAM, CHIVES & LEMON ZEST.

ADD TO YOUR STEAK

TIGER PRAWN SKEWER	12.00
SINGLE RACK OF RIBS	18.00

SAUCES

BBQ	5.50
MUSHROOM	
CREAMY GARLIC	
SQUIRE'S BASTE	
BLACK PEPPER	
GREEN PEPPER	
JALAPENO	

DANISH BLUE CHEESE	6.00
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SALADS

GREEK	SML	12.00
GARDEN	LRG	16.00
CAESAR		

WARM CHICKEN SALAD	24.00
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WARM CHICKEN CAESAR	26.00
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SIDES

CHIPS	8.00
CORN ON THE COB	8.00
TWICE COOKED POTATO	8.00
BOWL OF GREENS	8.00
FRIED ONIONS	12.00
CHAR GRILLED VEG	12.00
BAKED MUSHROOM & FETA (HERB OR GARLIC BUTTER)	17.00

KIDS

KIDS MEALS ARE GRILLED WITH SQUIRES BASTE & SERVED WITH CHIPS AND TOMATO SAUCE.

GRILLED BEEF SAUSAGE	16.00
CHICKEN BREAST KEBAB	16.00
SCOTCH FILLET	20.00
PORK SPARE RIBS	22.00

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS.

RIB EYE ON THE BONE

400G | 62.00

BOTH FLAVOURSOME & TENDER WITH THE MEAT SWEETER NEAREST THE BONE.

PORTERHOUSE

250G | 39.00

EXCELLENT FLAVOUR WITH A MEDIUM FAT STRIP COVERAGE.

BLACK ANGUS PORTERHOUSE

350G | 59.00

SUPERIOR MARBLING WHICH CREATES A VERY TENDER, JUICY FLAVOUR MEAT.

EYE FILLET

200G | 45.00

THE ULTIMATE CUT IN TENDERNESS WITH THE MINIMAL AMOUNT OF FAT.

300G | 58.00

BLACK ANGUS EYE FILLET

300G | 65.00

WHILST SUPREMELY LEAN, A PREMIUM & TENDER CUT WITH ROBUST FLAVOUR.

SCOTCH FILLET

300G | 49.00

THE ULTIMATE CUT IN FLAVOUR WITH A HIGHER MARBLING CONTENT.

RUMP

200G | 29.00

LEAN WITH A MEATY FLAVOUR. THE BEST VALUE CUT AVAILABLE.

T BONE

500G | 52.00

PORTERHOUSE ON ONE SIDE OF THE BONE & AN EYE FILLET ON THE OTHER.

PORK SPARE RIBS

2 RACKS | 46.00

SLOW COOKED FOR 18 HOURS; INCREDIBLY TENDER & SUCCULENT.

3 RACKS | 62.00

BEEF RIBS

1 RACK | 58.00

PACKED WITH FLAVOUR THAT MELTS IN YOUR MOUTH.

LAMB CHOPS

2 CHOPS | 27.00

SERVED WITH A SIDE OF MINT JELLY.

4 CHOPS | 40.00

CHICKEN BREAST

1 FILLET | 30.00

CHAR GRILLED WITH SQUIRE'S BASTE.

2 FILLETS | 40.00

ATLANTIC SALMON

220G | 42.00

SERVED WITH LEMON CHIVE SAUCE.

TIGER PRAWNS

38.00

2 KEBABS SERVED WITH GARLIC SAUCE.

VEGETARIAN MEAL

28.00

2 VEGETABLE KEBABS, GRILLED PUMPKIN & FRIED ONIONS.