

# SQUIRESLOFT

## THE STEAK SPECIALISTS

SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARDS TO ANY DIETRY REQUIREMENTS

### Entrees

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**PAN-SEARED SAGANAKI** \$15.00

Pan-seared Greek cheese served with a lemon wedge

**BAKED MUSHROOM AND FETTA** \$16.50

Served with your choice of Garlic or Herb Butter

**CHICKEN KEBAB** \$17.00

Marinated in Squires Loft Baste, and then chargrilled

**GRILLED BEEF SAUSAGE** \$17.00

(Boerewors) served with sweet chilli sauce on the side

**BEEF KEBAB** \$18.00

Marinated in Squires Loft Baste, and then char-grilled

**FRENCH CUT LAMB CUTLETS (2)** \$19.00

Char-grilled with Squires Loft baste and served with Mint jelly on the side

**TIGER PRAWN KEBAB** \$19.00

Char-grilled with Squires Loft baste and served with creamy Garlic Sauce on the side

**PORK SPARE RIBS (2 RACKS)** \$39.00

Marinated in Squires Loft baste, Slow cooked and then char-grilled to finish

**LEMON PEPPER CALAMARI** \$17.00

Flash fried calamari, coated in a spicy seasoning

**LAMB LOIN CHOPS (2)** \$18.00

Char-grilled with Squires Loft Baste and served with Mint jelly on the side

**ENTREE PLATTER (Serves 4)** \$79.00

2 Racks pork ribs, Boerewors, prawn kebab and Baked garlic mushroom and fetta

### Sides

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**CHIPS OR BAKED POTATO** \$9.00

A Serve of chips or baked potato

**CRISPY FRIED ONIONS** \$11.00

Battered and fried strips of onion

**CHAR-GRILLED VEGETABLES** \$14.00

Vegetable skewer with mushroom, capsicum, and zucchini with a Pumpkin slice on the side

**CHAR-GRILLED CORN** \$11.00

Char-grilled corn served with parmesan cheese on top

### Salads

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**GARDEN SALAD** Small/Large \$9/14.00

**GREEK SALAD** Small/Large \$11/16.00

**CAESAR SALAD** Small/Large \$11/16.00

**HOUSE SLAW** Small/Large \$9/14.00

**GRILLED CHICKEN CAESAR SALAD** \$29.00

Crispy cos lettuce, anchovies, bacon, cucumber, Caesar dressing and shaved parmesan with free range egg and chicken tenderloins.

**MEDITERRANEAN PRAWN SALAD** \$29.00

Grilled tiger prawns served on a salad of lettuce, olives, fetta, capsicum, tomato, Spanish onion topped with vinaigrette dressing

# MAINS

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE  
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

## STEAKS

<b>RUMP 200g</b>	<b>\$31.00</b>
Strong texture, lean and with a bold meaty flavour	
<b>PORTERHOUSE 300g</b>	<b>\$45.00</b>
Prepared from the striploin with a thin strip of fat for enhanced flavour, lean and tender	
<b>EYE FILLET 200g</b>	<b>\$46.00</b>
The most tender of all the cuts, Recommended to be cooked rare	
<b>SCOTCH 300g</b>	<b>\$48.00</b>
A rib-eye off the bone. Enhanced in the middle with fat marbling that melts during cooking	
<b>ANGUS RIB-EYE ON THE BONE 400g</b>	<b>\$61.00</b>
"The meat is sweeter next to the bone" Loaded with flavour from the additional marbling of the fat throughout	
<b>BLACK ANGUS T-BONE 500g</b>	<b>\$67.00</b>
The best of both worlds, Striploin on one side and tenderloin on the other. Separated by a T-shaped bone	
<b>BLACK ANGUS PORTERHOUSE 350g</b>	<b>\$62.00</b>
Superior marbling from a black angus leads to a much more tender and flavoursome experience	
<b>BLACK ANGUS EYE FILLET 300g</b>	<b>\$67.00</b>
The true "melt-in-your-mouth" experience. Our chef's recommendation is to have this steak rare	

## RIBS

<b>PORK RIBS 2/3/4 racks</b>	<b>\$46/\$62/\$78</b>
Marinated in Squires Loft baste, slow cooked and then char-grilled to finish	
<b>BEEF RIBS 1/2 racks</b>	<b>\$46/76</b>
Marinated in Squires Loft baste, slow cooked and then char-grilled to finish	

## ADD ON

<b>PRAWN KEBAB</b>	<b>\$17</b>
<b>PORK RACK</b>	<b>\$19</b>
<b>ADD A SAUCE ?</b>	
Mushroom, Black pepper, BBQ, Creamy Garlic, Green Pepper, Squires Baste, Jalapeno (HOT)	<b>\$5.00</b>
Danish Blue Cheese	<b>\$6.00</b>

## BURGERS

### The Mighty Wagyu

220g wagyu beef patty with tasty cheddar cheese, lettuce, tomato, bacon, Spanish onion, house made sauce. Served on a brioche bun

**\$26**

### Bacon Cheese burger

Wagyu beef patty with tasty cheddar cheese, and crispy bacon

**\$22**

### Cheese burger

Wagyu beef patty with tasty cheddar cheese.

**\$18**

### Chicken burger

Marinated chicken breast with tasty cheddar cheese, lettuce, tomato, bacon, Spanish onion, house made sauce. Served on a brioche bun.

**\$24**

## OTHER MAINS

<b>TIGER PRAWNS</b>	<b>\$39.00</b>
Two prawn kebabs, char-grilled with Squires Loft Baste served with garlic sauce on the side	
<b>VEGETABLE PLATTER</b>	<b>\$30.00</b>
Two kebabs with mushrooms, capsicum and zucchini served with grilled pumpkin and fried onions	
<b>CHAR-GRILLED SALMON</b>	<b>\$36.00</b>
220g Atlantic Salmon cooked to Med-Rare & served with Garlic Sauce	
<b>LEMON PEPPER CALAMARI</b>	<b>\$34.00</b>
Flash Fried calamari, coated in a spicy seasoning & served with aioli	
<b>CHICKEN BREASTS 1 or 2</b>	<b>\$27/40</b>
<b>LAMB LOIN CHOPS 2 or 4</b>	<b>\$27/39</b>
<b>FRENCH LAMB CUTLETS 2 or 4</b>	<b>\$28/40</b>

# KIDS MENU

FOR AGE 12 AND UNDER ONLY

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## KIDS CHEESE BURGER

Wagyu beef patty served on a brioche bun served with house made tomato sauce and side of chips

## KIDS FISH AND CHIPS

Light and crispy tempura battered fish, served with tartare sauce and side of chips

## KIDS RIBLETS

Char-grilled pork riblets , Marinated in Squires Loft baste, Slow cooked and then char-grilled to finish, served with a serve of chips

## KIDS POPCORN CHICKEN

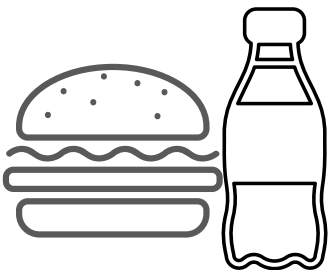
Panko crumbed chicken tenderloin bites, served with tomato sauce and side of chips

## KIDS GRILLED CHICKEN BITES

Chicken breast bites, Marinated in Squires baste, char-grilled, served with a side of chips

## KIDS GRILLED BEEF BITES

Beef tenderloin bites, Marinated in Squires baste, char-grilled, served with a side of chips



**EVERY KIDS MEAL IS SERVED WITH A JUICE BOX**

**ALL \$ 19 ONLY.....**

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# DESSERTS AND DRINKS

## Desserts

### STICKY DATE PUDDING

Steamed date pudding topped with a sweet and sticky butterscotch served with vanilla ice cream

\$18.00

### HOT CHOCOLATE FUDGE CAKE

A rich, moist chocolate cake smothered in Squires Loft original chocolate fudge sauce, served with Vanilla Ice cream

\$18.00

### APPLE CRUMBLE

Vanilla pastry tart filled with cinnamon flavoured apples and topped with an almond streusel. Served with Vanilla Ice Cream

\$18.00

### VANILLA ICE CREAM WITH CHOCOLATE TOPPING

A generous serving of vanilla ice cream topped with our delicious Squires Loft Original chocolate fudge sauce

\$13.00

### WAFFLE ON

House made waffle served with our delicious Squires Loft chocolate fudge original sauce, topped with vanilla and chocolate ice cream

\$15.00

### AFFOGATO

Vanilla ice cream served in a martini glass with a shot of our smooth blended coffee and Frangelico® liqueur on the side

\$15.00

## COFFEE AND TEA

CAPPUCCINIO, LATTE, FLAT WHITE, MOCHA,  
LONG BLACK, SHORT BLACK, LONG MACCHIATO,  
SHORT MACHIATTO

\$5.50

CHAI LATTE

\$5.50

HOT CHOCOLATE

\$6.50

TEA BY T2

CHAMOMILE, EARL GREY, ENGLISH BREAKFAST,  
LEMONGRASS AND GINGER, PEPPERMINT,  
SENCHA (GREEN), SLEEP TIGHT

\$5.50

## Soft Drinks

COKE, COKE ZERO, SPRITE, LEMON SQUASH,  
RASPBERRY LEMONADE, GINGER ALE,  
TONIC WATER, SODA WATER, LEMON ICED

TEA,

JUICE

(ORANGE, APPLE, PINEAPPLE, CRANBERRY)

\$5.50

LEMON LIME & BITTERS, SODA LIME BITTERS

\$6.00

CABI SPARKLING MINERAL WATER 750ML,  
CABI STILL MINERAL WATER 750ML

\$9.50

## After Dinner Drinks

### SIGNATURE CHOCOLATE DELIGHT \$25.00

Bailey's Irish Cream, kahlua, Belvedere Vodka,  
blended with Squires Loft Original chocolate  
fudge sauce, chocolate syrup and vanilla  
ice cream

### ESPRESSO MARTINI \$22.00

Bailey's Irish Cream, kahlua, Belvedere Vodka,  
shot of espresso, coffee beans to garnish

### THE GAYTIME \$22.00

Bailey's Irish cream, Butterscotch liqueur, with  
smashed honeycomb to garnish

