

THE STEAK SPECIALISTS

Since 1993, Squires Loft has been dedicated to providing a remarkable dining experience to our guests.

From humble beginnings in Brighton, to establishing ourselves in the vibrant strip of Toorak Road in South Yarra, our founders came up with a winning formula, in delivering South African flavours to Australia.

We pride our winning formula's on -

Our Passion - to deliver mouth-watering steaks and ribs matched with our unique signature basting, which leaves a lasting impression.

Value - in our partnerships with Australian producers and growers, ensuring that our products are sustainably sourced and are competitively priced.

Consistency - in our well-balanced menus, the quality of our wine list and the consistency of our cooking is our priority. Our customers identify with our unique flavours & hospitality.

The secret to becoming an institution over the last 30 years, has been that we have always emphasised the principle of KISS (Keep It Simple Steak) and having an unrivalled flavour profile, is what makes us the 'Steak Specialists.'

SCOTCH

HIGHLY MARBLED, THE ULTIMATE IN FLAVOUR

RIBEYE

SAME AS THE SCOTCH BUT IT'S SWEETER NEXT TO THE BONE

RUMP

LEAN WITH A MEATY FLAVOUR - BEST VALUE CUT STEAK ON THE MENU

PORTERHOUSE

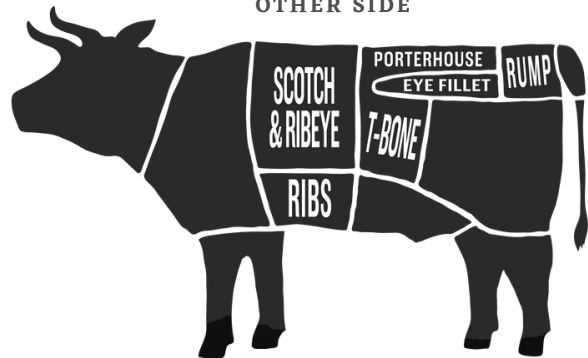
EXCELLENT FLAVOUR WITH MEDIUM FAT COVER

T-BONE

THE BEST OF BOTH WORLDS, PORTERHOUSE ON ONE SIDE, EYE FILLET ON THE OTHER SIDE

EYE FILLET

THE ULTIMATE IN TENDERNESS WITH VERY MINIMAL FAT



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

DIETARY NEEDS?

Scan to match our menu to YOU



foodini



ENTRÉES

GRILLED CAMEMBERT	18
BASTED AND SERVED WITH CRANBERRY SAUCE ON THE SIDE	
GARLIC AND FETTA BAKED MUSHROOMS	19
SERVED WITH GARLIC BUTTER AND TOPPED WITH FETTA CHEESE	
GRILLED BEEF SAUSAGE	19
GRILLED BEEF SAUSAGE - SERVED WITH BBQ SAUCE OR SWEET CHILLI SAUCE	
PRAWN SKEWER	19
CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH GARLIC SAUCE	
CHICKEN BREAST FILLET SKEWER	21
CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH GARLIC SAUCE	
LAMB LOIN CHOPS (2)	21
CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH MINT JELLY	
BLACK ANGUS BEEF RIBS 2 BONES	24
MARINATED AND SLOW COOKED FOR 15 HOURS THEN CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH MUSTARD SAUCE	
PORK RIBS 1 2 RACKS	41 79
OUR LEGENDARY PORK RIBS ARE TRIMMED OF FAT, MARINATED AND SLOW COOKED FOR 15 HOURS THEN CHAR-GRILLED WITH OUR SIGNATURE BASTE	
ENTRÉE PLATTER	89
PORK RIBS, GARLIC AND FETTA BAKED MUSHROOMS, BEEF SAUSAGE AND PRAWN SKEWER	

RIBS

OUR LEGENDARY RIBS ARE MARINATED AND SLOW COOKED FOR 15 HOURS, BEFORE CHAR-GRILLING TO PERFECTION WITH OUR SIGNATURE BASTE

PORK RIBS 1 2 RACKS	48 82
BLACK ANGUS BEEF RIBS 1 RACK	59

THE MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR BASTE, SAUCES AND DRESSINGS. THE FOLLOWING ARE NOT GLUTEN FREE: BREAD, BELGIAN WAFFLES, CAESAR SALAD CROUTONS, DOUBLE CHOCOLATE FUDGE CAKE AND CHOCOLATE FUDGE SAUCE

MAINS

ALL MAIN MEALS ARE CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH YOUR

CHOICE OF: **BAKED POTATO, CHIPS OR A SIDE GARDEN SALAD**

EYE FILLET 200g 300g	49 64
BY FAR THE MOST TENDER STEAK, LEAN AND SUCCULENT	
SCOTCH 300g	52
A HIGHER MARBLING WITH A RUN OF FAT THROUGH THE MIDDLE THAT ENHANCES THE FLAVOUR	
PORTERHOUSE 300g	48
A WELL BALANCED COMBINATION OF FLAVOUR AND TEXTURE WITH A STRIP OF FAT ALONG ONE SIDE	
RIB EYE - ON THE BONE 400g	64
SCOTCH FILLET ON THE BONE WHICH IMPARTS A RICHER FLAVOUR	
T-BONE 500g	59
OFFERING THE BEST OF BOTH WORLDS, THE TENDERNESS OF AN EYE FILLET ON ONE SIDE AND THE EXCEPTIONAL FLAVOUR OF THE PORTERHOUSE ON THE OTHER SIDE	
RUMP 250g	35
FIRMER TEXTURE WITH THE BEEFIEST FLAVOUR	
LAMB LOIN CHOPS 2 OR 4	29 41
TENDER AND FULL OF FLAVOUR, SERVED WITH MINT JELLY ON THE SIDE	
STEAK BURGER	29
CHAR-GRILLED SCOTCH FILLET STEAK, LETTUCE, TOMATO, STREAKY BACON, TASTY CHEESE, CRISPY FRIED ONION AND STEAKHOUSE MAYO	
CHICKEN BURGER	29
CHAR-GRILLED CHICKEN BREAST FILLET, LETTUCE, TOMATO, STREAKY BACON, TASTY CHEESE, CRISPY FRIED ONION AND STEAKHOUSE MAYO	
BEEF SAUSAGES	42
2 OF OUR BEEF SAUSAGES, CHAR-GRILLED AND SERVED WITH BBQ OR SWEET CHILLI SAUCE ON THE SIDE	
CHICKEN BREAST 1 OR 2 FILLETS	30 42
EXTREMELY JUICY AND TENDER COOKED TO PERFECTION	
SALMON	39
CHAR-GRILLED WITH OUR SIGNATURE BASTE	
PRAWN SKEWERS (2)	39
CHAR-GRILLED WITH OUR SIGNATURE BASTE	
VEGETARIAN MEAL	32
2 SKEWERS OF MUSHROOMS, CAPSICUM AND ZUCCHINI, SERVED WITH CHAR-GRILLED PUMPKIN AND FRIED ONIONS	
ADD ON TO ANY MAIN MEAL	
PORK RIBLETS	18
PRAWN SKEWER	18

SQUIRES ULTIMATE STEAKS SELECTION

THE HIGHEST QUALITY OF OUR PREMIUM HAND-PICKED STEAK COLLECTION

BLACK ANGUS SCOTCH 400g 68

GROWN IN RIVERINE NSW, GRAIN FED FOR 120 DAYS, PRODUCING CONSISTENT FLAVOUR AND MARBLE SCORE OF 2+

RANGERS VALLEY 'BLACK ONYX' PURE BLACK ANGUS RIB EYE 700g 92

GRAIN FED FOR 120 DAYS, AGED FOR 8 WEEKS. MARBLE SCORE 3+ FOR THE ULTIMATE OF APPETITES

ADD ON TO ANY MAIN MEAL

PORK RIBLETS 18

PRAWN SKEWER 18

SAUCES

STEAKHOUSE MAYO	3.5
GARLIC BUTTER	3.5
BBQ	5
MUSTARD	5
BLACK PEPPER	5
GREEN PEPPER	5
CREAMY GARLIC	5
JALAPENO	5
SQUIRES BASTE	5
MUSHROOM	5
DANISH BLUE CHEESE	6

SIDES

CHAR-GRILLED CORN ON THE COB	9
BAKED POTATO	10
SIDE OF CHIPS	10
CRISPY FRIED ONIONS	10
BAKED BROCCOLINI	11
CHAR-GRILLED VEGETABLES	11
GRILLED CAMEMBERT	18
GARLIC & FETTA BAKED MUSHROOMS	19

SALADS

GARDEN SALAD 13

ICEBERG LETTUCE, CUCUMBER, TOMATO, CAPSICUM, RED ONION, CARROT, RED CABBAGE WITH OUR SQUIRES VINAIGRETTE

GREEK SALAD 16

CUCUMBER, TOMATO, CAPSICUM, RED ONION, OLIVES, FETTA CHEESE AND OREGANO

CAESAR SALAD 18

COS LETTUCE, BACON, CROUTONS, ANCHOVIES, EGG AND PARMESAN CHEESE WITH OUR SQUIRES CAESAR DRESSING

CHICKEN SALAD 29

CHAR-GRILLED CHICKEN BREAST FILLET COOKED WITH SQUIRES BASTE SERVED TOGETHER WITH A LARGE GARDEN SALAD

CHICKEN CAESAR SALAD 32

CHAR-GRILLED CHICKEN BREAST FILLET ATOP COS LETTUCE, BACON, CROUTONS, ANCHOVIES, EGG AND PARMESAN CHEESE WITH OUR SQUIRES CAESAR DRESSING

JUNIORS/SENIORS MENU

SCOTCH 100g

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS **24**

LAMB LOIN CHOPS

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS AND MINT JELLY **24**

BEEF SAUSAGE

GRILLED BEEF SAUSAGE SERVED WITH CHIPS AND SWEET CHILLI OR BBQ SAUCE **24**

CHICKEN SKEWER

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS AND GARLIC SAUCE **24**

PRAWN SKEWER

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS AND GARLIC SAUCE **22**

PORK RIBLETS

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS **22**

DESSERTS

VANILLA ICE CREAM

SERVED WITH OUR SQUIRES LOFT CHOCOLATE OR BUTTERSCOTCH SAUCE **10**

STICKY DATE PUDDING*

SERVED HOT WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM
(*MAY CONTAIN DATE PITS) **15**

DOUBLE CHOCOLATE FUDGE CAKE

SERVED WARM WITH VANILLA ICE CREAM, SQUIRES LOFT CHOCOLATE FUDGE SAUCE, AND CREAM **15**

ORANGE ALMOND & COINTREAU CAKE

DELICATE AND MOIST, SERVED WITH DOUBLE CREAM **15**

BELGIAN WAFFLES

OVEN BAKED AND SERVED WITH OUR SQUIRES LOFT CHOCOLATE FUDGE SAUCE, STRAWBERRY'S AND VANILLA ICE CREAM **15**

FRANGELICO AFFOGATO

ICE CREAM, ESPRESSO COFFEE, FRANGELICO AND SQUIRES CHOCOLATE FUDGE SAUCE **18**

COFFEE & HOT DRINKS

KARON FARM COFFEE - MOUNT BUNNINYONG BLEND

TEA

ENGLISH BREAKFAST, EARL GREY,
CHAMOMILE, PEPPERMINT, GREEN TEA **5**

CHAI

SPICED AND VANILLA CHAI LATTE **7**

HOT CHOCOLATE

SQUIRES HOT CHOCOLATE OR MOCHA **8**

COFFEE

ESPRESSO, LATTE, FLAT WHITE,
CAPPUCCINO, LONG BLACK, SHORT OR
LONG MACCHIATO, **5**
SOY & LACTOSE FREE MILK EXTRA **.50**

AFFOGATO

AFFOGATO WITH ESPRESSO SHOT AND
CHOCOLATE FUDGE SAUCE **10**