

# SQUIRESLOFT

## THE STEAK SPECIALISTS

SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARDS TO ANY DIETRY REQUIREMENTS

### Entrees

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**ENTREE PLATTER (Serves 4) \$93.00**

Whole Rack pork ribs, Boerewors, prawn kebab and Baked garlic mushroom and fetta

**PAN-SEARED SAGANAKI \$17.00**

Pan-seared Greek cheese served with a lemon wedge.

**BAKED MUSHROOM AND FETTA \$19.00**

Served with Garlic or Herb Butter

**CHICKEN KEBAB \$21.00**

Marinated in Squires Loft Baste, and then chargrilled.

**GRILLED BEEF SAUSAGE \$19.00**

(Boerewors) served with sweet chilli sauce on the side.

**BEEF KEBAB \$23.00**

Marinated in Squires Loft Baste, and then char-grilled.

**TIGER PRAWN KEBAB \$19.00**

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

**PORK SPARERIBS (2 or 4 half-racks) \$42/81.00**

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

**BLACK ANGUS BEEF RIBS \$51.00**

Marinated in Squire Loft baste, Slow cooked for 15 hours and then char-grilled to finish served with creamy Mustard Sauce.

**LEMON PEPPER CALAMARI \$18.00**

Flash fried calamari, coated in a lemon pepper seasoning.

**LAMB LOIN CHOPS (2) \$23.00**

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

### Sides

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**CHIPS OR BAKED POTATO \$10.00**

A Serve of chips or baked potato

**CRISPY FRIED ONIONS \$10.00**

Battered and fried strips of onion

**CHAR-GRILLED VEGETABLES \$13.00**

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

**CHAR-GRILLED CORN \$10.00**

Fresh Char-grilled corn

**Baby Broccolini \$12.00**

Baked broccolini drizzled with olive oil and roasted almonds.

### Salads

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

**GREEK SALAD Small/Large \$10/16.00**

**CAESAR SALAD Small/Large \$10/16.00**

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

**GRILLED CHICKEN CAESAR SALAD \$33.00**

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

**MEDITERRANEAN PRAWN SALAD \$30.00**

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

**RUMP 250g** \$37.00

Strong texture, lean and with a bold meaty flavour

**PORTERHOUSE 300g** \$49.00

Prepared from the striploin with a thin strip of fat for enhanced flavour, lean and tender.

**EYE FILLET 200g** \$49.00

The most tender of all the cuts, Recommended to be cooked medium rare, but will be great even cooked well.

**SCOTCH 300g** \$54.00

A rib-eye off the bone. The fat marbling melts during cooking for the fullest flavour and moisture content. (Must reach a medium temperature to be its best).

**ANGUS RIB-EYE ON THE BONE 400g** \$68.00

"The meat is sweeter next to the bone". Again, the marbled fat content must reach a 'medium' temp.

**BLACK ANGUS T-BONE 500g** \$67.00

The best of both worlds, Striploin on one side and tenderloin on the other. Best when cooked to medium.

**BLACK ANGUS PORTERHOUSE 350g** \$64.00

Superior marbling from a black angus leads to a much more tender and flavoursome experience

**BLACK ANGUS EYE FILLET 300g** \$69.00

The true "melt-in-your-mouth" experience. Our chef's recommendation is to have this steak medium rare.

## RIBS

**PORK RIBS 2, 3 or 4 half-racks** \$49/\$66/\$83

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

**BLACK ANGUS BEEF RIB** \$59.00

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

## ADD ON

**PRAWN KEBAB** \$18

**PORK RACK** \$20

## ADD A SAUCE

Mushroom, Creamy Garlic, Squires Baste, BBQ, Danish Blue Cheese (\$7).

Spicy sauces - Black pepper (hot), Green Pepper (hotter), Jalapeno (hottest).

## PREMIUM STEAKS

**Pure Black Angus Ribeye 700g**

Grain fed for 200 days, Marble Score 3 +

For the ultimate of appetites and marbling that melts into the steak at a medium temperature. This Ribeye is a favourite for all steak enthusiasts.

**\$95.00**

**Rangers Valley "Infinite" Wagyu Eye Fillet 280g**

Grain fed for 500 days, Marble Score 5 +

A lot of time and care has been taken creating a premium grain feel, to ensure our best grade of steak, suitably cooked on a higher heat. This is where our custom grills come into play being able to hit 400kJ of direct heat for the perfect searing without overheating to keep this beauty simply mouth-watering.

**\$92.00**

**Rangers Valley "Black Onyx" Pure Black Angus Porterhouse 350g**

Grain fed for 500 days, Marble Score 5 +

Hearty rich flavour, the exquisite cut of the range. With a succulent flavour, it's the ultimate savouring experience.

**\$75.00**

## OTHER MAINS

**TIGER PRAWNS** \$39.00

Two prawn kebabs, char-grilled with Squires Loft Baste, served with garlic sauce on the side

**VEGETABLE PLATTER** \$32.00

Two kebabs with mushrooms, capsicum and zucchini served with grilled pumpkin and fried onions

**CHAR-GRILLED SALMON** \$42.00

220g Atlantic Salmon cooked with Squires Loft Baste served with Garlic Sauce

**LEMON PEPPER CALAMARI** \$36.00

Flash Fried calamari, coated in a lemon pepper seasoning & served with aioli and lemon.

**CHICKEN BREASTS 1 or 2** \$30/42.00

220g Free Range chicken breast marinated with Squires Loft Baste chargrilled to perfection.

**LAMB LOIN CHOPS 2 or 4** \$29/42.00

Chargrilled Lamb loin chops char-grilled with Squires Loft Baste served with mint jelly on the side

# 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.

**\$29**

## Bacon Cheese burger

Wagyu beef patty with tasty cheddar cheese, crispy bacon and house-made sauce.

**\$25**

## Cheese burger

Wagyu beef patty with tasty cheddar cheese, and house-made sauce, served on a brioche bun.

**\$22**

## Chicken burger

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

**\$29**

## Vegetarian burger

House made vegetarian patty with tasty cheddar cheese, lettuce, tomato, spanish onion, house-made sauce, served on a brioche bun.

**\$25**

Extra Burger Patty \$10



# KIDS MENU

## KIDS CHEESEBURGER

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 a 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 \$ 20.....**

# DESSERTS AND DRINKS

## Desserts

### STICKY DATE PUDDING \$16.00

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

### HOT CHOCOLATE FUDGE CAKE \$16.00

A rich, moist chocolate cake smothered in hot chocolate sauce, served with Vanilla Ice cream

### APPLE CRUMBLE \$16.00

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

### VANILLA ICE CREAM + CHOCOLATE TOPPING \$10.00

A generous serving of vanilla ice cream topped with our delicious hot chocolate sauce

### WAFFLE ON \$16.00

House made waffle served with our delicious hot chocolate sauce, topped with vanilla and chocolate ice cream

### AFFOGATO \$20.00

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

## COFFEE AND TEA

Cappucino, Latte, Flat White, Mocha, Long Black, Short Black, Long Machiatto, Short Machiatto \$5.50

Chai Latte \$5.50

Hot Chocolate \$6.50

Tea by T2 Chamomile, Earl Grey, English Breakfast, Lemongrass & Ginger, Peppermint, Sencha (green), Sleep Tight \$5.50

## Soft Drinks

- Coke \$5.50
- Coke No-Sugar
- Sprite
- Lemon Squash
- Raspberry Lemonade Iced-Tea
- Ginger Ale,
- Tonic or Soda Water
- Lemon or Peach
- Orange Juice \$5.50
- Apple Juice
- Pineapple Juice
- Cranberry Juice
- Grapefruit
- Lemon, Lime & Bitters \$6.00
- Soda, Lime & Bitters
- Bundaberg soft drink bottles: \$7.00
  - Passionfruit, Guava, Creamy Soda
- Bottomless Purezza Sparkling Water \$5.00 p.p.

## After Dinner Drinks

### SIGNATURE CHOCOLATE DELIGHT \$25.00

Bailey's Irish Cream, Brown Creme de Cacao, Absolute Vanilla, blended with chocolate sauce, chocolate syrup and vanilla ice cream

### ESPRESSO MARTINI \$22.00

Bailey's Irish Cream, Tia Maria, 1800 Anejo, shot of espresso, coffee beans to garnish

### THE GAYTIME \$22.00

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

- **DESSERT WINES AND FORTIFIEDS AVAILABLE** (Please ask your waiter)



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**SHARED ENTREES**

Saganaki  
Baked Garlic Mushrooms with Feta

**INDIVIDUAL MAIN COURSE CHOICES**

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

**LARGE PORTION OF FRIED CALAMARI**  
Served with our golden, steak-cut chips  
and a roasted garlic aoli.

**VEGETABLE PLATTER**  
Two kebabs with mushrooms,  
capsicum and zucchini served with  
grilled pumpkin and fried onions

**SINGLE CHICKEN BREAST**  
220g of Free Range chicken breast,  
marinated with squires baste  
chargrilled to perfection.

**MIGHTY WAGYU (or VEGGIE) BURGER**  
Lettuce, bacon, tomato, tasty cheddar  
Spanish onion, house-made sauce  
served with our golden, steak-cut chips  
on a brioche bun. (Cooked to MW)

**200g EYE FILLET**  
The most tender cut of meat, that is  
beautiful at any cooking temperature.

**250g RUMP STEAK**  
Lean and firm cut of steak, with good  
flavour. Recommend Medium temp.

**...with YOUR CHOICE OF SAUCE**  
Mushroom, Black Pepper or Creamy Garlic

**SHARED SIDE DISHES**

Grilled Corn  
Fried Onion Strings  
Coleslaw

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**SHARED ENTREES**

Saganaki  
Baked Garlic Mushrooms with Feta  
Rack of Slow cooked Pork Ribs

**INDIVIDUAL MAIN COURSE CHOICES**

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

**LARGE PORTION OF FRIED CALAMARI**  
Served with our golden, steak-cut chips  
and a roasted garlic aoli.

**200g EYE FILLET**  
The most tender cut of meat, which is  
beautiful at any cooking temperature.

**300g SCOTCH FILLET**  
Essentially a Rib-eye off the bone, with  
wonderful flavour when cooked medium

**300g PORTERHOUSE**  
Lean and firm cut of steak, with good  
flavour. We recommend Med. temp.

**DOUBLE CHICKEN BREAST (or SINGLE  
BREAST option available)**  
440g of Free Range chicken breast,  
marinated with squires baste  
chargrilled to perfection.

**VEGETABLE PLATTER**  
(VEGGIE BURGER option available)  
Two kebabs with mushrooms,  
capsicum and zucchini served with  
grilled pumpkin and fried onions

**...with YOUR CHOICE OF SAUCE**  
Mushroom, Black Pepper or Creamy Garlic

**SHARED SIDE DISHES**

House Garden Salad  
Coleslaw  
Crispy Fried Onion Strings

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**SHARED ENTREES**

Boereworst (Grilled Beef Sausage)  
Baked Garlic Mushrooms with Feta

Prawn Skewers  
Rack of Pork Ribs

**INDIVIDUAL MAIN COURSE CHOICES**

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

**LARGE PORTION OF FRIED CALAMARI**  
Served with our golden, steak-cut chips  
and a roasted garlic aoli.

**200g EYE FILLET**  
The most tender cut of meat, which is  
beautiful at any cooking temperature.

**220g ATLANTIC SALMON FILLET**  
Basted and cooked on the hotplate  
until the skin is crispy, served with  
garlic sauce

**350g BLACK ANGUS PORTERHOUSE**  
A firm cut of meat with marbling that  
when cooked to medium, will give the  
steak additional flavour and moisture

**DOUBLE CHICKEN BREAST**  
(SINGLE BREAST option available)  
440g of Free Range chicken breast,  
marinated with squires baste  
chargrilled to perfection.

**VEGETABLE PLATTER**  
(VEGGIE BURGER option available)  
Two kebabs with mushrooms,  
capsicum and zucchini served with  
grilled pumpkin and fried onions

**...with YOUR CHOICE OF SAUCE**

Mushroom, Black Pepper or Creamy Garlic

**SHARED SIDE DISHES**

House Garden Salad  
Crispy Fried Onion Strings

Grilled Corn  
Caesar Salad

**SHARED DESSERTS TO FOLLOW MAINS**

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**SHARED ENTREES**

Calamari  
Boereworst (Grilled Beef Sausage)

Saganaki

Prawn Skewers  
Rack of Pork Ribs

**INDIVIDUAL MAIN COURSE CHOICES**

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

**220g ATLANTIC SALMON FILLET**  
Basted and cooked on the hotplate until the skin is crispy, served with garlic sauce

**200g EYE FILLET**  
The most tender cut of meat, which is beautiful at any cooking temperature.

**DOUBLE CHICKEN BREAST**  
(SINGLE BREAST option available)  
440g of Free Range chicken breast, marinated with squires baste chargrilled to perfection.

**400g BLACK ANGUS RIB\_EYE**  
Served with a small section of bone intact, the marbling of the Rib-eye will give the steak additional flavour and moisture when cooked medium.

**VEGETABLE PLATTER**  
(VEGGIE BURGER option available)  
Two kebabs with mushrooms, capsicum and zucchini served with grilled pumpkin and fried onions

**350g 'BLACK ONYX' PORTERHOUSE**  
With a Marble Score of 5, this premium cut has a succulent, rich flavour when the fat content is rendered (requiring a medium cooking temperate)

**...with YOUR CHOICE OF SAUCE**

Mushroom, Black Pepper or Creamy Garlic

**SHARED SIDE DISHES**

Broccolini  
Caesar Salad

Garlic Mushrooms with Feta Corn  
Crispy Fried Onion Strings

**SHARED DESSERTS TO FOLLOW MAINS**



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## **EXPRESS LUNCH**

### **Beef Rib Roll**

15 Hour slow cooked beef rib off the bone cooked in house BBQ sauce, stuffed with house slaw on a soft long roll with steakhouse mayo and chips

### **Shrimp Roll**

Freshly peeled prawns, cos lettuce, shredded carrot, squires garlic sauce on a soft long roll and lemon wedge+ chips.

### **Philly Cheese Steak Roll**

100g Scotch fillet chargrilled with squires baste, Spanish onion, capsicum, tasty cheese and steakhouse mayo on a soft long roll, serve with chips

### **Lunch Wagyu Burger**

160g wagyu beef patty with tasty cheddar cheese, lettuce, tomato, bacon, Spanish onion, house made sauce. Served on a brioche bun

### **Chicken Burger**

Char-grilled chicken breast with tasty cheddar cheese, lettuce, tomato, bacon, spanish onion, house made sauce, served on a broiche bun

### **Lunch Riblets**

Marinated in squires loft baste, slow cooked for 15 hours and then char-grilled to finish, served with a serve of chips

### **Grilled Calamari**

Char-grilled calamari basted in squires loft baste served with a side of Greek salad

### **Lemon Pepper Calamari**

Flash Fried calamari, coated in a lemon pepper seasoning & served with aioli and lemon

### **Mediterranean Prawn salad**

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

**ONLY \$30**

served with a glass of Soft Drink