

SQUIRESLOFT

THE STEAK SPECIALISTS

SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARDS TO ANY DIETRY REQUIREMENTS

Entrees

ENTREE PLATTER (Serves 4) \$89.00

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

PAN-SEARED SAGANAKI \$16.00

Pan-seared Greek cheese served with a lemon wedge.

BAKED MUSHROOM AND FETTA \$19.00

Served with your choice of 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 (1 OR 2 WHOLE RACK) \$41/79.00

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

BLACK ANGUS BEEF RIBS (2 BONES) \$24.00

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) \$21.00

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

Sides

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 \$9.00

Fresh Char-grilled corn

Baby Broccolini \$12.00

Baked broccolini drizzled with olive oil and roasted almonds.

Salads

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 \$32.00

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 **\$35.00**

Strong texture, lean and with a bold meaty flavour

PORTERHOUSE 300g **\$48.00**

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 rare

SCOTCH 300g **\$52.00**

A rib-eye off the bone. Enhanced in the middle with fat marbling that melts during cooking

ANGUS RIB-EYE ON THE BONE 400g **\$64.00**

"The meat is sweeter next to the bone" Loaded with flavour from the additional marbling of the fat throughout

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

The best of both worlds, Striploin on one side and tenderloin on the other. Separated by a T-shaped bone

BLACK ANGUS PORTERHOUSE 350g **\$63.00**

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 rare

RIBS

PORK RIBS 1/1.5/2 racks **\$48/\$65/\$82**

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**

BEEF RACK **\$20**

ADD A SAUCE ?

Mushroom, Black pepper, BBQ, Creamy **\$5.00**

Garlic, Green Pepper, Squires Baste,
Jalapeno (HOT)

Danish Blue Cheese **\$6.00**

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 nicely. This Ribeye is seared perfectly without overcooking and is a favourite for all steak enthusiasts.

\$92.00

Rangers Valley "Infinite" Wagyu Eye Fillet 280g

Grain fed for 500 days, Marble Score 5 +

A lot of time and care has been taken to personalised premium grain feed to ensure our best grade of finer and more even marbling, giving a succulent flavour for the ultimate taste and savouring experience.

\$92.00

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

Grain fed for 500 days, Marble Score 5 +

Hearty rich flavour, exquisite leaner cut of the range 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.

\$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 **\$39.00**

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 baste chargrilled to perfection.

LAMB LOIN CHOPS 2 or 4 **\$29/41**

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

BURGERS

Ask your server for any Add on options

The Mighty Wagyu

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

\$28

Bacon Cheese burger

Wagyu beef patty with tasty cheddar cheese, and crispy bacon

\$24

Cheese burger

Wagyu beef patty with tasty cheddar cheese.

\$20

Chicken burger

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

\$28

Vegetarian burger

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

\$25



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

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

\$15.00

HOT CHOCOLATE FUDGE CAKE

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

\$15.00

APPLE CRUMBLE

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

\$15.00

VANILLA ICE CREAM WITH CHOCOLATE TOPPING

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

\$10.00

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

\$19.00

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

BOTTOMLESS PUREZZA SPARKLING MINERAL
WATER

\$5.00 PER HEAD

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

