Squires Loft Albert Park "The Steak Specialists"

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	ENTREE				
Fried Calamari lightly fried and coated in lemon pepper served with steakhouse mayo 18 Grilled Beef Sausage (Boerewors) served with BBQ or sweet chilli sauce on the side 19 Prawn Kebab char-grilled with Squires Loft baste & served with garlic sauce on the side 21 Lamb Loin Chops (2) char-grilled with Squires Loft baste & served with garlic sauce on the side 21 Pork Ribs (1 rack / 2 rack) Slow cooked, marinated in Squires Loft baste & then char-grilled with mustard sauce on side 24 Entrée Platter (Serves 4) 1 Rack of Pork Ribs, Beef Sausage, Prawn skewer, Garlic Mushrooms with Fetta 89 MAINS – Mains are flavoured with Squires Loft baste when grilled & served /w a choice of chips or salad or baked potate. Rump 250g 35 Porterhouse 300g 48 Eye Fillet 200g / 300g 52 Roctch 300g 52 Fillet 200g / 300g 59 Black Angus Porterhouse 300g 64 T-Bone 500g 59 Black Angus Porterhouse 350g 63 "Legendary" Pork Ribs 1 rack / 2 rack 48 / 92 Beef Ribs 1 rack / 2 rack 48 / 92 Beef Ribs 1 rack / 2 rack 48 / 92 Earb Chicken Breast Fillet 1 breast / 2 breasts 30 / 42 Beef & Reef (200g / 300g) Eye Fillet served with a Prawn Skewer 67 / 82 rawn Skewers Two prawn skewers char-grilled with Squires Loft baste served with garlic sauce on the side 39 ried Galamari Lightly fried and costed in lemon pepper served with steakhouse mayo and lemon wedge 36 har Grilled Salmon 230g Atlantic Salmon cooked to Med-Rare & served with Garlic Sauce on the side 39 ried Calamari Lightly fried and costed in lemon pepper served with steakhouse mayo and lemon wedge 36 har Grilled Salmon 230g Atlantic Salmon cooked to Med-Rare & served with Garlic Sauce on the side 39 ried Calamari Lightly fried and costed in lemon pepper served with steakhouse mayo and lemon wedge 36 har Grilled Salmon 230g Atlantic Salmon cooked to Med-Rare & served with Garlic Sauce on the side 39 ried Calamari Lightly fried and costed in lemon pepper served with steakhouse mayo and lemon wedge 34 auces Mushroom, Black Pepper, B.B.Q. Crearny Garlic, Green Pepper, Jalapeño,	Baked Mushrooms & Fetta with garlic bu	tter		19	
Grilled Beef Sausage (Boerewors) served with BBQ or sweet chilli sauce on the side 19 Prawn Kebab char-grilled with Squires Loft baste & served with garlic sauce on the side 19 Lamb Loin Chops (2) char-grilled with Squires Loft baste & served with mint jelly on the side 21 Prof Ribs (1 rack / 2 rack) Slow cooked, marinated in Squires Loft baste & then char-grilled with mustard sauce on side 24 Entrée Platter (Serves 4) 1 Rack of Pork Ribs, Beef Sausage, Prawn skewer, Garlic Mushrooms with Fetta 89 MAINS – Mains are flavoured with Squires Loft baste when grilled & served /w a choice of chips or salad or baked potate Rump 250g 355 Porterhouse 300g 48 Eye Fillet 200g / 300g 49 / 64 Scotch 300g 52 Rib Eye on the bone 400g 63 Black Angus Porterhouse 350g 63 "Legendary" Pork Ribs 1 rack / 2 rack 48 / 82 Beef Ribs 1 rack / 2 rack 48 / 82 Beef Ribs 1 rack / 2 rack 48 / 82 Beef Ribs 1 rack / 2 rack 48 / 82 Beef Ribs 1 brack 500g 29 / 41 Chicken Breast Fillet 1 breast / 2 breasts 30 / 42 Beef & Reef (200g / 300g) Eye Fillet served with a Prawn Skewer 67 / 82 rawn Skewers Two prawn skewers char-grilled with Squires Loft baste served with garlic sauce on the side are riched salad (small / large) 8 / 41 SALAD SIDES Garden Salad 16 Fried Onions 10 Greek Salad 16 Fried Onions 5 10 Greek Salad 16 Fried Onions 5 10 Greek Salad 16 Fried Onions 6 10 Greek Salad 19 Gre	Chicken Breast Fillet Kebab marinated in Squires Loft baste & then char-grilled				
Prawn Kebab char-grilled with Squires Loft baste & served with garlic sauce on the side 19 Lamb Loin Chops (2) char-grilled with Squires Loft baste & served with mint jelly on the side 21 Pork Ribs (1 rack / 2 rack) Slow cooked, marinated in Squires Loft baste & then char-grilled with mustard sauce on side 24 24 Angus Beef Ribs (1/2 rack) Slow cooked, marinated in Squires Loft baste & then char-grilled with mustard sauce on side 24 24 Entrée Platter (Serves 4) 1 Rack of Pork Ribs, Beef Sausage, Prawn skewer, Garlic Mushrooms with Fetta 89 MAINS – Mains are flavoured with Squires Loft baste when grilled & served /w a choice of chips or salad or baked potator. 300 Rump 250g 35 Porterhouse 300g 48 Eye Fillet 200g / 300g 49 / 64 Scotch 300g 59 Black Angus Porterhouse 350g 63 T-Bone 500g 59 Black Angus Porterhouse 350g 63 T-gendary" Pork Ribs 1 rack / 2 rack 48 / 82 Beef Ribs 1 rack / 2 rack 29 Lamb Loin Chops 2 chops / 4 chops 29 / 41 Chicken Breast Fillet 1 breast	Grilled Beef Sausage (Boerewors) served with BBQ or sweet chilli sauce on the side				
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MAINS – Mains are flavoured with Squires Loft baste when grilled & served /w a choice of chips or salad or baked potator. Rump 250g 35 Porterhouse 300g 48 Eye Fillet 200g / 300g 49 / 64 Scotch 300g 52 Rib Eye on the bone 400g 64 T-Bone 500g 59 Black Angus Porterhouse 350g 63 "Legendary" Pork Ribs 1 rack / 2 rack 48 / 82 Beef Ribs 1 rack 59 Lamb Loin Chops 2 chops / 4 chops 29 / 41 Chicken Breast Fillet 1 breast / 2 breasts 30 / 42 Beef & Reef (200g / 300g) Eye Fillet served with a Prawn Skewer 67 / 82 rawn Skewers Two prawn skewers char-grilled with Squires Loft baste served with garlic sauce on the side 39 riced Calamari Lightly fried and coated in lemon pepper served with steakhouse mayo and lemon wedge 36 har Grilled Salmon 230g Atlantic Salmon cooked to Med-Rare & served with Garlic Sauce 39 regetarian Meal Two skewers of mushroom, capsicum & zucchini with grilled pumpkin, fried onions & mushroom sauce 34 auces Mushroom, Black Pepper, B.B.Q. Creamy Garlic, Green Pepper, Jalapeño , Mustard , Squires Baste 5 Blue Cheese 6 SALAD SIDES Garden Salad (small / large) 8 / 11 Baked Mushrooms & Fetta Garlic Butter 19 Greek Salad 16 Fried Onions 100 Coleslaw 10 Broccollini dirzzled with garlic butter 110 Caesar Salad with bacon 19 Char Grilled Veg mushroom, capsicum, zucchini & pumpkin 110 Caesar Salad with bacon 19 Char Grilled Veg mushroom, capsicum, zucchini & pumpkin 111	Angus Beef Ribs (1/2 rack) Slow cooked	, marinated in So	quires Loft baste & then char-grilled with mustard sauce on	side 24	
Rump	Entrée Platter (Serves 4) 1 Rack of Pork	Ribs, Beef Saus	sage, Prawn skewer, Garlic Mushrooms with Fetta	89	
Porterhouse 300g 48	MAINS - Mains are flavoured with Squ	ires Loft baste w	hen grilled & served /w a choice of chips or salad or bal	ked potato	
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Greek Salad 16 Fried Onions 10 Coleslaw 10 Broccolini drizzled with garlic butter 11 Caesar Salad with bacon 19 Char Grilled Corn 9 Warm Chicken Salad 29 Char Grilled Veg mushroom, capsicum, zucchini & pumpkin 11	SALAD		SIDES		
Coleslaw10Broccolini drizzled with garlic butter11Caesar Salad with bacon19Char Grilled Corn9Warm Chicken Salad29Char Grilled Veg mushroom, capsicum, zucchini & pumpkin11	Garden Salad (small / large)	8 / 11	Baked Mushrooms & Fetta Garlic Butter 19		
Caesar Salad with bacon19Char Grilled Corn9Warm Chicken Salad29Char Grilled Veg mushroom, capsicum, zucchini & pumpkin11	Greek Salad	16	Fried Onions 10		
Warm Chicken Salad 29 Char Grilled Veg mushroom, capsicum, zucchini & pumpkin 11	Coleslaw	10	Broccolini drizzled with garlic butter		
	Caesar Salad with bacon	19	Char Grilled Corn		
Chicken Caesar Salad with bacon 32 Chips or Baked Potato 10	Warm Chicken Salad	Chicken Salad 29 Char Grilled Veg mushroom, capsicum, zucchini & pumpkin		11	
	Chicken Caesar Salad with bacon	r Salad with bacon 32 Chips or Baked Potato		10	

Squires Loft Albert Park "The Steak Specialists"

-DESSERTS-

CRÈME BRULEE	10
A RICH VANILLA BEAN CUSTARD TOPPED WITH CARAMALIZED SUGAR	
VANILLA ICE CREAM	10
SERVED WITH OUR SQUIRES LOFT CHOCOLATE OR BUTTERSCOTCH SAUCE	
STICKY DATE PUDDING*	15
SERVED HOT WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM (*MAY CONTAIN DATE PITS)	
DOUBLE CHOCOLATE FUDGE CAKE	15
SERVED WARM WITH VANILLA ICE CREAM, SQUIRES LOFT CHOCOLATE FUDGE SAUCE, AND CREAM	
ORANGE ALMOND & COINTREAU CAKE	15
DELICATE AND MOIST, SERVED WITH DOUBLE CREAM	
BELGIAN WAFFLES	15
OVEN BAKED AND SERVED WITH OUR SQUIRES LOFT CHOCOLATE FUDGE SAUCE, STRAWBERRY'S AND VANILLA ICE CREAM	
FRANGELICO AFFOGATO	18
ICE CREAM, ESPRESSO COFFEE, FRANGELICO AND SQUIRES CHOCOLATE FUDGE SAUCE	