

# Squires Loft Albert Park

"The Steak Specialists"

## ENTREE

<b>Baked Mushrooms &amp; Fetta</b> with garlic butter	19
<b>Chicken Breast Fillet Kebab</b> marinated in Squires Loft baste & then char-grilled	21
<b>Fried Calamari</b> lightly fried and coated in lemon pepper served with steakhouse mayo	18
<b>Grilled Beef Sausage</b> (Boerewors) served with BBQ or sweet chilli sauce on the side	19
<b>Prawn Kebab</b> char-grilled with Squires Loft baste & served with garlic sauce on the side	19
<b>Lamb Loin Chops (2)</b> char-grilled with Squires Loft baste & served with mint jelly on the side	21
<b>Pork Ribs (1 rack / 2 rack)</b> Slow cooked, marinated in Squires Loft baste & then char-grilled	41 / 79
<b>Angus Beef Ribs (1/2 rack)</b> Slow cooked, marinated in Squires Loft baste & then char-grilled with mustard sauce on side	24
<b>Entrée Platter (Serves 4)</b> 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 potato

<b>Rump</b>	<b>250g</b>	<b>35</b>
<b>Porterhouse</b>	<b>300g</b>	<b>48</b>
<b>Eye Fillet</b>	<b>200g / 300g</b>	<b>49 / 64</b>
<b>Scotch</b>	<b>300g</b>	<b>52</b>
<b>Rib Eye on the bone</b>	<b>400g</b>	<b>64</b>
<b>T-Bone</b>	<b>500g</b>	<b>59</b>
<b>Black Angus Porterhouse</b>	<b>350g</b>	<b>63</b>
<b>"Legendary" Pork Ribs</b>	<b>1 rack / 2 rack</b>	<b>48 / 82</b>
<b>Beef Ribs</b>	<b>1 rack</b>	<b>59</b>
<b>Lamb Loin Chops</b>	<b>2 chops / 4 chops</b>	<b>29 / 41</b>
<b>Chicken Breast Fillet</b>	<b>1 breast / 2 breasts</b>	<b>30 / 42</b>
<b>Beef &amp; Reef (200g / 300g)</b> Eye Fillet served with a Prawn Skewer		<b>67 / 82</b>

**Prawn Skewers** Two prawn skewers char-grilled with Squires Loft baste served with garlic sauce on the side 39

**Fried Calamari** Lightly fried and coated in lemon pepper served with steakhouse mayo and lemon wedge 36

**Char Grilled Salmon** 230g Atlantic Salmon cooked to Med-Rare & served with Garlic Sauce 39

**Vegetarian Meal** Two skewers of mushroom, capsicum & zucchini with grilled pumpkin, fried onions & mushroom sauce 34

**Sauces** Mushroom, Black Pepper, B.B.Q, Creamy Garlic, Green Pepper, Jalapeño, Mustard, Squires Baste 5

Blue Cheese 6

## SALAD

<b>Garden Salad</b> (small / large)	<b>8 / 11</b>
<b>Greek Salad</b>	<b>16</b>
<b>Coleslaw</b>	<b>10</b>
<b>Caesar Salad</b> with bacon	<b>19</b>
<b>Warm Chicken Salad</b>	<b>29</b>
<b>Chicken Caesar Salad</b> with bacon	<b>32</b>

## SIDES

<b>Baked Mushrooms &amp; Fetta Garlic Butter</b>	<b>19</b>
<b>Fried Onions</b>	<b>10</b>
<b>Broccolini</b> drizzled with garlic butter	<b>11</b>
<b>Char Grilled Corn</b>	<b>9</b>
<b>Char Grilled Veg</b> mushroom, capsicum, zucchini & pumpkin	<b>11</b>
<b>Chips or Baked Potato</b>	<b>10</b>

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## **-DESSERTS-**

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