

Docklands

"The Steak Specialists"

- ENTREES -

Baked Mushrooms & Feta with your choice of garlic or herb butter	19.00
Chicken Breast Kebab	21.00
Grilled Beef Sausage (Boerewors) 100% pure beef sausage	19.00
Lamb Loin Chops (2)	21.00
Pork Spare Ribs 1 / 2 Racks	41.00 / 79.00
Beef Spare Ribs (Per entree Serve)	24.00
Prawn Skewer char-grilled prawns	19.00
Lemon Pepper Calamari Flash Fried calamari, coated in a spicy seasoning	19.00
Entrée Platter (serves 4) Pork Ribs, Beef Sausage, Calamari and Garlic Feta Mushrooms	89.00

- SALADS -

- SIDE ORDERS -

Made to order with fresh seasonal vegetables and dressed with our vinaigrette

Garden Salad (small / large)	8.00/12.00	Chips / Baked Potato	10.00
Greek Salad	16.00	Fried Onions	10.00
Caesar Salad with bacon	19.00	Baked Mushrooms & feta (garlic or herb)	19.00
Warm Chicken Salad	30.00	Char-Grilled Vegetables (mushroom, capsicum, zucchini with a pumpkin slice)	11.00
		Oven Roast Broccolini (drizzled with Olive oil and lightly seasoned)	11.00

All prices are inclusive of G.S.T.

NO SPLIT BILLS

- MAINS -

All mains are served with your choice of chips, baked potato or salad and are cooked with our special basting sauce.

Rump	250 g	35.00
Porterhouse	300 g	48.00
Eye Fillet	200 g / 300 g	49.00 / 64.00
Scotch	300 g	52.00
Rib Eye on the bone	400 g	64.00
Gippsland Fresh Rib Eye on the Bone	550 g	73.00
T-Bone	500 g	59.00
Ranger Valley Black Onyx Porterhouse	350 g	74.00
Black Angus Eye Fillet	250 g	68.00
Pork Spare Ribs	1 / 2 Racks	48.00 / 82.00
Beef Spare Ribs	1 Racks	59.00
Lamb Loin Chops	2 chops / 4 chops	29.00 / 41.00

Steak Combos :

Include any of the following items to be enjoyed with the steak of your choice (1 per item):

Pork Ribs per rack	19.50
Beef Ribs per serve	20.00
Prawn Skewer	18.00

Char Grilled Prawns: 2 skewers of prawns char grilled served with a creamy garlic sauce	39.00
Char-grilled Salmon: char-grilled and served with a creamy garlic sauce	38.00
Lemon Pepper Calamari: Flash Fried calamari, coated in a spicy seasoning served with a creamy garlic sauce	36.00
Veg Platter: 2 kebabs of mushroom, capsicum, zucchini, grilled pumpkin, fried onions & a sauce.	32.00
Chicken Breast Fillet:	30.00 / 44.00
1 breast/ 2 breasts	
Grilled Beef Sausage (Boerewors): 2 char-grilled pure beef sausages.	40.00
Wagyu Burger:	29.00 / 42.00
300g / 500g	
Served on a toasted bun with bacon, cheese, lettuce, tomato, onion & BBQ sauce, with a sauce of your choice.	
Veg Burger: (Subject to Availability)	28.00
A potato & vegetable patty, served on a toasted bun with cheese, lettuce, tomato, onion & BBQ sauce plus a sauce.	

- SAUCES -

Mushroom, Black Pepper, B.B.Q, Creamy Garlic, Green Pepper, Mustard, Squires Baste, Jalapeno.	5.00
Danish Blue Cheese.	6.00

- DESSERT -

Double Chocolate Fudge Cake: Served Warm. With vanilla Ice Cream	16.00
Sticky Date Pudding: Served hot with Butterscotch Sauce and Ice Cream.	16.00
Squires Indulgence: Chocolate with Cookie Crumb topped with Cream and Passion Fruit.	14.00
Belgian Waffle: Served with chocolate fudge sauce & a scoop of Ice Cream (subject to availability)	16.00
Ice Cream and Chocolate Sauce: Vanilla Ice Cream served with hot chocolate fudge sauce.	13.00
Don Pedro: Kahlua or Scotch blended with vanilla Ice Cream.	22.00
Cheese Platter: A selection of Imported and local cheeses	29.00
	3 x Cheeses
	Additional cheese 8.00

- SOFT DRINKS -

Coke, Coke Zero, Lemonade	
Dry Ginger Ale, Soda Water, Tonic Water	
Lemon Squash, Raspberry Lemonade	4.80
Crystella Sparkling Water	
(Unlimited pp)	5.80
Lemon Iced Tea, Lemon Lime & Bitters	5.50
Apple, Pineapple, Tomato, Orange Juice	5.50

- HOT DRINKS -

Coffee by Genovese	5.00
Cappuccino, Espresso, Flat White, Latte, Short or Long Black, Short or Long Macchiato. (Decaf available)	
Mochachino, Oat Milk	6.00
Affagato	9.00
Tea	5.00
Earl Grey, English Breakfast, Chamomile, Peppermint, Green Tea	
Hot Chocolate	6.50
Made with Squires Loft's original chocolate fudge sauce	

- LIQUEUR COFFEE / HOT CHOCOLATE -

With your choice from our selection of Liqueurs	14.00
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- LIQUEURS -

Baileys, Cointreau, Drambuie, Frangelico, Kahlua, Malibu, Sambucca, Midori, Chambord Schnapps (Butterscotch or Peach), Tia Maria	11.00
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- COGNACS -

Remy Martin V.S.O.P.	14.00
Hennessy X.O.	24.00

- SPIRITS -

House Spirits	10.00
Absolut Vodka, St. Remy Brandy, Jim Beam Bourbon, Gordons Gin, Ouzo, Bacardi Rum, Stolen Rum, Johnnie Walker Red Scotch, el Jimador Tequila.	
Premium Spirits	12.00
Southern Comfort, Canadian Club Scotch, Jack Daniels Bourbon, Johnnie Walker Black Scotch, Wild Turkey Bourbon, Sailor Jerry Spice Rum.	
Specialty Spirits	
Whisky & Bourbon : Chivas Regal, Jameson Irish, Makers Mark Bourbon.	13.00
Vodka : Belvedere	13.00
Gin : Bombay Sapphire	12.00
Tanqueray No 10	14.00

- APERITIFS -

Campari, Pernod, Martini (Dry)	9.50
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- FORTIFIEDS -

Pedro Ximenez Sherry	9.50
Squires Loft House Port from the barrel	6.00
Galway Pipe Grand Tawny Port	10.50
Penfolds Grandfather Port	18.00
Seppeltsfield Muscat /Tokay	9.00

- SINGLE MALT SCOTCHES -

Ask for our Whisky menu for full selection

- COCKTAILS -

Refer to the cocktail menu for full selection