



"The Steak Specialists"

## ENTRÉES

<b>Baked Mushrooms and Feta</b> with your choice of garlic or herb butter	19
<b>Grilled Beef Sausage</b> (Boerewors) served with chilli sauce on the side	19
<b>Chicken Breast Fillet Kebab</b> marinated in Squires Loft Baste and char-grilled	21
<b>Prawn Kebab</b> char-grilled with Squires Loft Baste and served with garlic sauce on the side	19
<b>Lamb Loin Chops (2 Chops)</b> char-grilled with Squires Loft Baste and served with mint jelly on the side	21
<b>Pork Spare Ribs (1 Rack)</b> (approx 500g) marinated in Squires Loft Base and char-grilled	41
<b>Beef Ribs (2 bone)</b> marinated in Squires Loft Base, char-grilled and served with BBQ sauce on the side	24
<b>Entrée Platter (Serves 4)</b> 1 Rack Pork Ribs, Boerewors, Prawn Kebab, Baked Garlic Mushrooms and Feta	89

## MAINS

Mains are flavoured with Squires Loft Baste when grilled and served with your choice of **chips** or **baked potato**.

<b>Rump</b>	<b>250 g</b>	<b>35</b>
<b>Porterhouse</b>	<b>300 g</b>	<b>48</b>
<b>Eye Fillet</b>	<b>200 g / 300 g</b>	<b>49/64</b>
<b>Eye Fillet Beef &amp; Reef</b>	<b>200 g / 300 g</b>	<b>64/79</b>
<b>Scotch</b>	<b>300 g</b>	<b>52</b>
<b>Rib-Eye on the Bone</b>	<b>400 g</b>	<b>64</b>
<b>T-Bone</b>	<b>500 g</b>	<b>59</b>
<b>Pork Spare Ribs</b>	<b>1 / 2 Racks</b>	<b>48/82</b>
<b>Beef Ribs</b>	<b>1 Rack</b>	<b>59</b>
<b>Lamb Loin Chops</b>	<b>2 / 4 Chops</b>	<b>29/41</b>
<b>Chicken Breast Fillet</b>	<b>1 / 2 Breasts</b>	<b>30/45</b>
<b>Prawns</b> (Two prawn kebabs char-grilled with Squires Loft Baste served with creamy garlic sauce on the side)		<b>39</b>
<b>Char-Grilled Salmon</b> (Char-grilled to medium-rare and served with creamy garlic sauce on the side)		<b>39</b>
<b>Vegetarian Meal</b> (Two kebabs of mushrooms, capsicum and zucchini served with grilled pumpkin and fried onions)		<b>32</b>

### Speciality Steaks

<b>Ranger Valley Porterhouse</b>	<b>350 g (Mbl 3+)</b>	<b>75</b>
<b>Pure Black Angus Scotch</b>	<b>400 g (Mbl 3+)</b>	<b>70</b>

<b>Add on - Prawn Kebab</b> (to any main)	<b>18</b>
<b>Add on - Beef Ribs 2 Bone</b> (to any main)	<b>20</b>
<b>Add on - Pork 1/2 Rack</b> (approx 250g to any main)	<b>20</b>

## SAUCES

Mushroom, Black Pepper, Green Pepper, B.B.Q., Creamy Garlic, Squires Baste, Jalapeño.	<b>5</b>
Danish Blue Cheese	<b>6</b>

## SIDES & SALADS

<b>Chips or Baked Potato</b>	<b>10</b>	<b>Garden Salad (Small / Large)</b>	<b>8/12</b>
<b>Fried Onions</b>	<b>10</b>	<b>Greek Salad (Medium - Olives with Pits)</b>	<b>16</b>
<b>Char-Grilled Vegetables</b> (mushrooms, capsicum and zucchini with a pumpkin slice)	<b>11</b>	<b>Warm Chicken Salad</b>	<b>29</b>
<b>Broccolini</b> (drizzled with olive oil and lightly seasoned)	<b>11</b>	<b>Caesar Salad with Bacon (Large)</b>	<b>19</b>
<b>Baked Mushrooms and Feta</b> (with your choice of garlic or herb butter)	<b>19</b>	<b>Warm Chicken Caesar Salad</b>	<b>32</b>

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## DESSERTS, CHEESE

<b>Double Chocolate Fudge Cake</b>	15
<i>Served warm with vanilla ice cream and Squires Loft original chocolate fudge sauce</i>	
<b>Sticky Date Pudding</b>	15
<i>Served hot with butterscotch sauce and vanilla ice cream</i>	
<b>Belgian Waffle</b>	15
<i>Served with Squires Loft original chocolate fudge sauce and vanilla ice cream</i>	
<b>Vanilla Ice Cream</b>	12
<i>Served with Squires Loft original chocolate fudge sauce</i>	
<b>Cheese Platter</b>	
<i>A selection of cheese served with dried apricots, quince paste, crisp bread and seasonal fruit</i>	
1 Cheese	14
2 Cheeses	24
3 Cheeses	32

## HOT DRINKS

<b>Coffee</b>	5
<b>Affogato</b>	10
<i>Vanilla ice cream served with an espresso shot</i>	
<b>Tea</b>	5
<i>Earl Grey, English Breakfast, Green Tea Chamomile, Peppermint, Lemongrass &amp; Ginger</i>	
<b>Hot Chocolate</b>	6
<i>Made with Squires Loft original chocolate fudge sauce</i>	
<b>Liqueur Coffee</b>	14
<i>A blend of espresso coffee and a liqueur of your choice topped with fresh cream</i>	
<b>Liqueur Hot Chocolate</b>	14
<i>Made with Squires Loft original chocolate fudge sauce and your choice of liqueur</i>	

## DESSERT WINES

	90ML	375ML
<b>Dessert Wine</b>	12	50
<i>Vasse Felix 'Cane Cut' Semillon</i>		

## AFTER DINNER DRINKS

<b>Don Pedro</b>	22
<i>Choose from Kahlua or Jameson Irish Whiskey blended with ice cream</i>	
<b>Lion's Roar</b>	22
<i>Baileys, Kahlua and Butterscotch Schnapps blended with ice cream</i>	
<b>Squires Loft Chocolate Log</b>	22
<i>Kahlua, Frangelico, Baileys blended with Squires Loft original chocolate fudge sauce and ice cream</i>	
<b>Liqueur Affogato</b>	22
<i>A double espresso served with vanilla ice cream and your liqueur of choice</i>	

## LIQUEURS

	30ML
Disaronno Amaretto, Baileys, Cointreau, Drambuie, Frangelico, Kahlua, Sambucca (Black, White, Vanilla), Chambord (Raspberry)	10

## FORTIFIEDS

	60ML
Galway Pipe Port	11
Penfolds Grandfather Port	23
Muscat	9.5
Tokay	9.5

## COGNACS

	30ML
Hennessy V.S.O.P.	13
Hennessy X.O.	26

## SINGLE MALT WHISKIES

	30ML
<b>Glenmorangie 18 y.o. (Central Highland)</b>	18
<i>A rare malt of distinction with a rich bouquet and full rounded flavour</i>	
<b>Laphroaig. (Islay)</b>	15
<i>A gentle giant. Long and peaty. Delicate for a whisky so big</i>	
<b>Glenmorangie Signet (Central Highland)</b>	28
<i>Melting with rich sweetness, sizzling spices, mocha &amp; velvet finish</i>	
<b>Nikka Coffey Grain Whisky (Japan)</b>	18
<i>Pleasantly sweet, with a mix of spice and floral notes, with a light creaminess</i>	

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