Squires Loft®
E.S.T 1993

THE STEAK SPECIALISTS

Since 1993, the Squires Loft brand has been built around two things we're passionate about — great hospitality and a perfectly grilled steak, every time.

For more than three decades, our guests have returned to create memories, celebrate together and enjoy the unmistakable flavour that defines Squires Loft.

Our iconic signature baste, combined with our specialised char-grill cooking technique, creates the distinctive taste that has become synonymous with our name.

We are obsessive in our pursuit of the perfect cut. Our menu brings together premium Australian grass-fed and grain-fed selections, with every cut chosen to deliver the Squires Loft experience our guests have come to know and love.

Now, about those ribs...
More than 30 years around the char-grill has taught us a thing or two. Slow-cooked until beautifully tender, finished over our char-grill while continually basted, our ribs have been perfected over decades to create a flavour that's unmistakably Squires Loft.

Legendary Steaks. Unforgettable Ribs. Since 1993.

SCOTCH
HIGHLY MARBLED THE ULTIMATE IN FLAVOUR

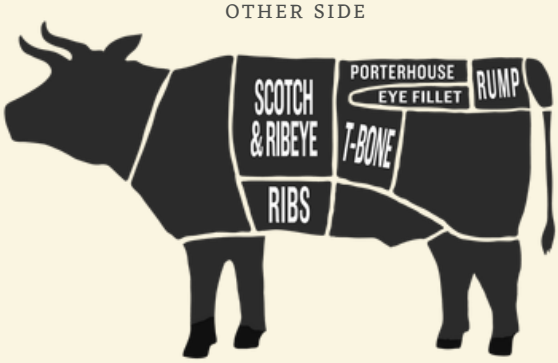
RIBEYE
SAME AS THE SCOTCH BUT IT'S SWEETER NEXT TO THE BONE

RUMP
LEAN WITH A MEATY FLAVOUR - BEST VALUE CUT STEAK ON THE MENU

PORTERHOUSE
EXCELLENT FLAVOUR WITH MEDIUM FAT COVER

T-BONE
THE BEST OF BOTH WORLDS, PORTERHOUSE ON ONE SIDE, EYE FILLET ON THE OTHER SIDE

EYE FILLET
THE ULTIMATE IN TENDERNESS WITH VERY MINIMAL FAT



DEGREES OF DONENESS

DONENESS	INTERNAL COLOUR	TEMPERATURE
BLUE	DEEP RED - PURPLE	COLD
RARE	DARK RED	COOL
MEDIUM RARE	RED	WARM
MEDIUM	RED TO PINK	HOT
MEDIUM WELL	PINK IN CENTRE	HOTTER
WELL DONE	NO PINK	HOTTEST

DIETARY NEEDS?
Scan to match our menu to **YOU**

foodini

Squires Loft®
WILLIAMSTOWN

SPECIALS

PREMIUM STEAKS

ANGUS EYE FILLET 250g **70**
Victorian Black Angus Eye Fillet, Grain finished to deliver a marbling score of 2+, this premium cut is renowned for its rich flavour, delicate texture and consistently tender finish

ANGUS SCOTCH 400g **84**
From Victoria's Gippsland region, O'Connor Beef comes from carefully selected Angus cattle raised on pasture and aged for enhanced tenderness. Delivering rich flavour, even marbling, natural juiciness and a consistently tender finish

NORTHERN RIVERS RIBEYE 700g **122**
Angus Rib Eye featuring premium Northern Rivers Angus Beef, hand-selected for exceptional consistency, balanced flavour and reliable tenderness. Renowned for its rich marbling and pure beef flavour, delivering a premium steak experience

ENTREES

FRIED CALAMARI **20**
Lightly fried, seasoned with lemon pepper & served with our steakhouse mayo

GRILLED CAMEMBERT **20**
Char-grilled & basted, served with cranberry jelly & toasted ciabatta

MAINS

All of our mains are char-grilled with our signature Squires Loft baste & served with your choice of CHIPS or BAKED POTATO

WAGYU BURGER **33**
Char-grilled Wagyu Beef Patty served with streaky bacon, tasty cheese, lettuce, tomato, crispy fried onions & steakhouse mayo served on a brioche bun (Gluten free bun $1)

SIDES

BROCCOLINI **13**
Baked broccolini drizzled with olive oil

GRILLED CORN **11**
Char-grilled corn on the cob with a smoky finish

COLESLAW **11**
Crisp, housemade coleslaw coated in our creamy, signature steakhouse mayo

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS

ENTREES

BAKED MUSHROOMS & FETTA 22
Served with garlic butter

GRILLED BEEF SAUSAGE (BOEREWORS) 22
Served with a side of Squires BBQ or sweet chilli sauce

CHICKEN BREAST SKEWER 20
Char-grilled with our Squires Loft baste

PRAWN SKEWER 21
Char-grilled & served with a side of creamy garlic sauce

LAMB CHOPS 25
Char-grilled & served with a side of mint jelly

PORK RIBS (2 / 4 RACK) 47/87
Slow cooked for 15 hours, succulent & incredibly tender

BEEF RIBS (1 RACK) 55
Slow cooked for 15 hours & char-grilled to perfection

ENTREE PLATTER 95
(Shared between 4)
Pork Riblets, Beef Sausage, Baked Mushrooms & Prawn Skewer

THE MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR SAUCES, DRESSINGS & BASTE

All seafood is imported

Please refer to the Foodini QR code if you have any dietary requirements

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MAINS

All of our mains are char-grilled with our signature Squires Loft baste & served with your choice of CHIPS or BAKED POTATO

SAUCES

CREAMY MUSHROOM	6
BLACK PEPPER	6
CREAMY GARLIC	6
GREEN PEPPER	6
JALAPEÑO	6
BBQ	6
MUSTARD	6
SQUIRES BASTE	6
STEAKHOUSE MAYO	6
BLUE CHEESE	7

SALADS

GREEK SALAD	17
GARDEN SALAD Small / Large	10/13
CAESAR SALAD w/ bacon	22
WARM CHICKEN SALAD	30
WARM CHICKEN CAESAR w/ bacon	34

SIDES

CHIPS	12
BAKED POTATO	12
CRISPY FRIED ONIONS	12
CHAR-GRILLED VEGETABLES Mushroom, capsicum & zucchini with grilled pumpkin	16
BAKED MUSHROOMS & FETTA Served with garlic butter	22

ADD ON (To any Main)

PORK RIBLETS	25
PRAWN SKEWER	20

OUR STEAKS

EYE FILLET	*200g/300g*	58 / 73
BEEF & REEF (EYE FILLET)	*200g/300g*	74 / 89
SCOTCH	*300g*	60
RIB EYE ON THE BONE	*400g*	75
PORTERHOUSE	*300g*	55
T-BONE	*450g*	60
RUMP	*250g*	44

SQUIRES LOFT PREMIUM SELECTION

WAGYU EYE FILLET 350-day Grain Fed, Marble Score 3+	*250g*	93
WAGYU SCOTCH FILLET 350-day Grain Fed, Marble Score 6+	*350g*	116
ANGUS PORTERHOUSE 150-day Grain Fed, Marble Score 3+	*350g*	90

MAIN COURSE

PORK RIBS (2/4 Rack) Our legendary Pork Ribs, marinated in our signature baste, slow cooked for 15 hours & char-grilled	55/95
BEEF RIBS (1 RACK) Marinated in our signature baste, slow cooked for 15 hours & char-grilled	65
LAMB CHOPS (2/4 CHOPS) Char-grilled Loin Chops with our signature baste	33/49
CHICKEN BREAST (1/2 FILLETS) Marinated with Squires Loft baste & char-grilled	35/47
SALMON FILLET Char-grilled with our signature baste	47
PRAWN SKEWERS Two prawn skewers, char-grilled to perfection	43
VEGETARIAN MEAL Two skewers of mushrooms, capsicum & zucchini, with grilled pumpkin & crispy fried onions	35

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS

KIDS MENU

12 years old or under

All of our kids meals are char-grilled with our signature Squires Loft baste

KIDS FRIED CALAMARI 23
Coated in lemon pepper - lightly fried, served with chips & our house mayo

KIDS BEEF SAUSAGE 24
100% beef sausage, served with chips

KIDS CHICKEN SKEWER 24
Char-grilled with our signature baste & served with chips

KIDS PRAWN SKEWER 24
Char-grilled with our signature baste & served with chips

KIDS VEGETABLE SKEWER 21
Skewer of Mushroom, zucchini & capsicum, served with chips

KIDS PORK RIBLETS 24
Our legendary pork riblets, marinated in our signature baste, slow cooked for 15 hours & char-grilled & served with chips

KIDS SCOTCH FILLET 100g 24
Char-grilled with our signature baste, served with chips

KIDS WAGYU BEEF BURGER or CHICKEN BURGER 24
Char-grilled beef patty or chicken fillet served on a toasted bun with our steakhouse mayo, cheese, lettuce, tomato, served with chips

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DESSERTS

CHOCOLATE FUDGE CAKE 19
Served warm, with vanilla ice cream, Squires Loft chocolate fudge sauce & ice cream

STICKY DATE PUDDING 19
Served with butterscotch sauce & vanilla ice cream (May contain date pits)

ORANGE ALMOND & COINTREAU CAKE 19
Delicate & moist, served with double cream

VANILLA ICE CREAM 15
Served with our Squires Loft Chocolate or Butterscotch sauce & vanilla

CREME BRULEE 19
A rich vanilla bean custard, topped with caramelised sugar & ice cream

AFFOGATO 22
Ice cream with a shot of espresso & your choice of Kahlua, Baileys or Frangelico

COFFEE & HOT DRINKS

COFFEE BY GENOVESE - LOCALLY BREWED

COFFEE 6
Espresso, latte, flat white, cappuccino, long black, short or long macchiato
Soy milk extra .50

TEA 6
English Breakfast, Earl Grey, chamomile, peppermint, green tea

HOT CHOCOLATE 7
Squires hot chocolate