Squires Loft®
E.S.T 1993

THE STEAK SPECIALISTS

Since 1993, Squires Loft has been dedicated to providing a remarkable dining experience to our guests.

The first Squires Loft opened in 1992 in Church Street Brighton, from there we expanded the franchise to Subiaco, Western Australia in 2011. Our founders came up with a winning formula, in delivering South African flavours to Australia.

We pride our winning formula's on -

Our Passion – to deliver mouth-watering steaks and ribs matched with our unique signature basting, which leaves a lasting impression

Value – in our partnerships with Australian producers and growers, ensuring that our products are sustainably sourced and are competitively priced

Consistency – in our well-balanced menus, the quality of our wine list and the consistency of our cooking is our priority. Our customers identify with our unique flavours & hospitality.

The secret to becoming an institution over the last 30 years, has been that we have always emphasised the principle of KISS (Keep It Simple Steak) and having an unrivalled flavour profile, is what makes us the 'Steak Specialists.'

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

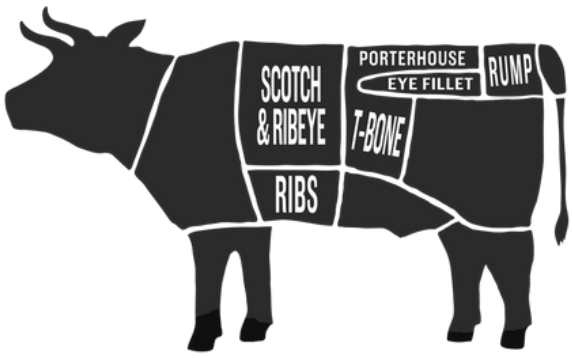
EXCELLENT FLAVOUR WITH MEDIUM FAT COVER

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

ENTREES

ENTREE PLATTER 85.0

SERVES 4

500G PORK RIBS, BOEREWORS, PRAWN SKEWER, BAKED GARLIC MUSHROOMS

BAKED GARLIC MUSHROOMS 19.0

MUSHROOMS BAKED WITH GARLIC BUTTER AND FETA

LAMB SKEWER 20.0

CHAR GRILLED WITH SQUIRES LOFT BASTE

CHICKEN BREAST KEBAB 19.0

MARINATED IN SQUIRES LOFT BASTE & CHAR-GRILLED.

GRILLED BOEREWORS 19.0

PURE BEEF SAUSAGE SERVED WITH SWEET CHILLI SAUCE.

PRAWN SKEWER 20.0

6 PRAWNS GRILLED & SERVED WITH A SIDE OF GARLIC SAUCE.

LAMB LOIN CHOPS 20.0

2 CHOPS

GRILLED IN BASTING SAUCE & SERVED WITH A SIDE OF MINT JELLY.

PORK SPARE RIBS 500G 40.0

SLOW COOKED & CHAR GRILLED IN SIGNATURE BASTE.

DEEP FRIED CALAMARI 20.0

SERVED WITH TARTARE SAUCE.

BAKED CAMEMBERT 20.0

SERVED WITH CRANBERRY JELLY AND BREAD

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

The following are not Gluten Free: Bread, Chocolate Brownie, Sticky Date Pudding & Mars Bar Sauce.

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS.

PREMIUM CUTS

ALL MAINS ARE CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE.
SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO OR SIDE SALAD.

LIMITED AVAILABILITY. PLEASE CHECK WITH OUR FRIENDLY TEAM MEMBERS.

250G WAGYU EYE FILLET

MARBLE SCORE 6-7

$79.0

GRAIN FED FOR OVER 500 DAYS, RANGERS VALLEY HAS BEEN DISTINGUISHED AS THE NAME BEHIND PREMIUM MARBLED BEEF FOR BOTH THE AUSTRALIAN AND EXPORT MARKETS, AND PRODUCING EXCEPTIONAL MARBLED BEEF IS THE RESULT OF THEIR PASSION AND EXPERIENCE.
THIS WAGYU EYE FILLET CUT IS CONSISTENTLY DELICIOUS WITH INCREDIBLE TENDERNESS AND AN UNFORGETTABLE FLAVOUR.

300G WAGYU PORTERHOUSE

MARBLE SCORE 7-9

$70.0

GRAIN FED FOR AN AVERAGE OF 450 DAYS, THIS WAGYU PORTERHOUSE IS SOURCED FROM THE PRISTINE NEW ENGLAND TABLELANDS (NORTHERN NEW SOUTH WALES)
RANGERS VALLEY PROVIDES PICTURESQUE, STRESS FREE, COOL CLIMATE ENVIRONMENT WITH ABUNDANT RAINFALL, PRODUCING SUPERIOR BEEF THAT IS FLAVOURSOME, TENDER, SUCCULENT AND CONSISTENT.

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS.

MAINS

ALL MAINS ARE CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE.
SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO OR SIDE SALAD.

SAUCES

BBQ	5.0
MUSHROOM	5.0
GARLIC	5.0
SQUIRES BASTE	5.0
BLACK PEPPER	5.0
GREEN PEPPER	5.0
JALAPENO	5.0
BLUE CHEESE	6.0

SIDES

BAKED BROCCOLINI 10.0
COOKED IN GARLIC BUTTER WITH ALMONDS AND SESAME SEEDS.

CHIPS 9.0

BAKED POTATO 8.0

DEEP FRIED ONIONS 10.0

CORN ON THE COB (2) 10.0

CHARGRILLED VEGGIES 10.0
ONE SKEWER, 1 SLICE OF PUMPKIN

BAKED GARLIC MUSHROOMS 19.0

SALADS

SIDE SALAD 7.0
YOUR CHOICE OF GARDEN, SEASONAL, OR GREEK

SEASONAL SALAD 14.0
SPINACH, PARMESAN CHEESE, PINE NUTS, TOMATO

GARDEN SALAD 14.0
MESCLUN, CAPSICUM, CUCUMBER, TOMATO, CARROT

GREEK SALAD 14.0
TOMATO, CUCUMBER, CAPSICUM, FETA, BLACK OLIVES

RIB EYE ON THE BONE — 450G — 65.0
BOTH FLAVOURSOME & TENDER WITH THE MEAT SWEETER NEAREST THE BONE.

PORTERHOUSE — 250G — 42.0
EXCELLENT FLAVOUR WITH A MEDIUM FAT STRIP COVERAGE.

ANGUS PORTERHOUSE — 400G — 64.0
SUPERIOR MARBLING WHICH CREATES A VERY TENDER, JUICY FLAVOUR MEAT.

EYE FILLET — 200G — 49.0 / 300G — 62.0
THE ULTIMATE CUT IN TENDERNESS WITH THE MINIMAL AMOUNT OF FAT.

SCOTCH — 300G — 52.0
THE ULTIMATE CUT IN FLAVOUR WITH A HIGHER MARBLING CONTENT.

RUMP — 200G — 34.0
LEAN WITH A MEATY FLAVOUR. THE BEST VALUE CUT AVAILABLE.

T-BONE — 500G — 55.0
PORTERHOUSE ON ONE SIDE OF THE BONE & AN EYE FILLET ON THE OTHER.

PORK SPARE RIBS — 500G — 48.0 / 1 KILO — 79.0
SLOW COOKED FOR 15 HOURS; INCREDIBLY TENDER & SUCCULENT.

BEEF RIBS 1 RACK — 58.0
PACKED WITH FLAVOUR THAT MELTS IN YOUR MOUTH.

LAMB CHOPS — 2 CHOPS — 30.0 / 4 CHOPS — 41.0
SERVED WITH A SIDE OF MINT JELLY.

CHICKEN BREAST — 1 FILLET — 30.0 / 2 FILLETS — 42.0
CHAR GRILLED WITH SQUIRE'S BASTE.

PRAWNS — 39.0
2 SKEWERS SERVED WITH GARLIC SAUCE.

WARM CHICKEN SALAD — 29.0
CHARGRILLED CHICKEN BREAST SERVED ON A GARDEN SALAD.

VEGETARIAN PLATTER — 32.0
2 VEGETABLE SKEWERS, GRILLED PUMPKIN & FRIED ONIONS.

DESSERTS

CHOCOLATE BROWNIE 15.0

SERVED WITH A SCOOP OF ICE CREAM AND WHIPPED CREAM

STICKY DATE CARAMEL PUDDING 15.0

SERVED WITH A SCOOP OF ICE CREAM AND WHIPPED CREAM

VANILLA ICE-CREAM 14.0

SERVED WITH HOT MARS BAR SAUCE

FRANGELICO AFFOGATO (GF) 16.0

SHOT OF ESPRESSO, SHOT OF FRANGELICO, VANILLA ICE-CREAM

DON PEDRO (GF) 16.0

VANILLA ICE CREAM, SHOT OF BAILEYS, AND YOUR CHOICE OF KAHLUA OR JAMESON

LEMON PASSIONFRUIT CHEESECAKE (GF) 15.0

SERVED WITH PASSIONFRUIT COULIS

ESPRESSO MARTINI (GF) 22.0

KAHLUA, VODKA, ESPRESSO

TEA & COFFEE 4.50

USUAL SUSPECTS

The following are not Gluten Free: Bread, Chocolate Brownie, Sticky Date Pudding & Mars Bar Sauce.

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS.

LUNCH SPECIALS

AVAILABLE FROM TUESDAY TO FRIDAY
CHAR GRILLED IN BASTE AND SERVED WITH CHIPS, BAKED POTATO, OR SIDE SALAD

STEAK SANDWICH $25
150G SCOTCH FILLET WITH MAYO, LETTUCE, TOMATO, CARAMELISED ONIONS, AND SWISS CHEESE ON A CIABATTA ROLL. Served with your choice of sauce on the side.

CHICKEN BURGER $25
1 CHICKEN FILLET WITH MAYO, TOMATO, LETTUCE, PICKLES, AND SWISS CHEESE ON A BRIOCHE BUN. Served with your choice of sauce on the side.

WAGYU BEEF BURGER $25
WAGYU BEEF PATTY WITH MAYO, TOMATO, LETTUCE, CARAMELISED ONIONS, AND CHEDDAR CHEESE ON A BRIOCHE BUN. Served with your choice of sauce on the side.

WARM CHICKEN SALAD (GF) $25
1 CHICKEN FILLET SERVED ON A BED OF GARDEN SALAD.

RUMP 200G (GF) $30
LEAN WITH A MEATY FLAVOUR. THE BEST VALUE CUT AVAILABLE.

PORTERHOUSE 250G + 1 DRINK (GF) $35
SERVED WITH YOUR CHOICE OF A GLASS OF WINE, TAP BEER OR SOFT DRINK

SCOTCH 300G + 1 DRINK (GF) $45
SERVED WITH YOUR CHOICE OF A GLASS OF WINE, TAP BEER OR SOFT DRINK.

EXPRESS MENU
2 COURSES $65PP

ENTREE

LAMB LOIN CHOPS
2 CHOPS GRILLED IN BASTING SAUCE & SERVED WITH A SIDE OF MINT JELLY.

GRILLED BOEREWORS
PURE BEEF SAUSAGE SERVED WITH SWEET CHILLI SAUCE.

BAKED CAMEMBERT
SERVED WITH CRANBERRY JELLY AND BREAD

MAIN

300G EYE FILLET
THE ULTIMATE CUT IN TENDERNESS WITH THE MINIMAL AMOUNT OF FAT.

400G ANGUS PORTERHOUSE
SUPERIOR MARBLING WHICH CREATES A VERY TENDER, JUICY FLAVOUR MEAT.

500G PORK SPARE RIBS
SLOW COOKED FOR 15 HOURS; INCREDIBLY TENDER & SUCCULENT.

TO DRINK

INCLUDES A GLASS OF WINE, BEER OR SOFT DRINK

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS.