



## ENTRÉES

**BAKED MUSHROOMS AND FETTA** \$21  
Your choice of Garlic or Herb butter

**GRILLED CAMEMBERT** \$19  
Decadent and gooey camembert grilled to perfection. Served with toasted ciabatta and cranberry jelly, finished with our signature Squires Loft baste

**TRIO OF DIPS** \$18  
All home made with the freshest ingredients, served with toasted ciabatta  
Dips - Hommus, Avocado and Spicy Capsicum

**BEEF SAUSAGE BOEREWORS** \$21  
Traditional South African sausage, char-grilled served with sweet chilli sauce on the side

**BEEF SKEWER** \$25  
Char-grilled with our signature Squires Loft baste

**CHICKEN BREAST SKEWER** \$19  
Char-grilled with our signature Squires Loft baste

**PRAWN SKEWER** \$20  
Char-grilled with our signature Squires Loft baste

**2 LAMB LOIN CHOPS** \$24  
Char-grilled with our signature Squires Loft baste, served with mint jelly on the side

**BLACK ANGUS BEEF RIBS - 1 RACK** \$54  
Our legendary Beef Ribs, marinated in our signature baste, slow cooked for 15 hours and char-grilled

**PORK RIBS - 2 or 4 RACKS** \$46 | \$86  
Our legendary Pork Ribs, marinated in our signature baste, slow cooked for 15 hours and char-grilled

**ENTRÉE PLATTER** \$94  
Pork riblets, boerewors, tiger prawn skewer, mushrooms with fetta and garlic butter. Finished with our signature Squires Loft baste



## MAINS

All main meals are served with your choice of 1:

- CHIPS
- BAKED POTATO
- SIDE GARDEN SALAD, SIDE GREEK SALAD or SIDE CAESAR SALAD

**RUMP 250g** **\$43**  
Grain fed for 120 days, from the Riverina NSW

**PORTERHOUSE 300g** **\$54**  
Beautiful texture with a run of fat along the side

**EYE FILLET 200g | 300g** **\$57 | \$72**  
One of the most succulent cuts, lean and tender which has an amazing taste and texture

**SCOTCH 300g** **\$59**  
Highly marbled through the middle of the steak that embodies and enhances the flavour

**T-BONE 450g** **\$59**  
Offering both the tenderness of the eye fillet on one side, with the exceptional flavour of the porterhouse on the other side

**RIB EYE 400g** **\$74**  
Grain feed for 100 days, prime rib on the bone, which gives the meat extra dimension, amazing texture, and marbling

**BEEF AND REEF 200g | 300g** **\$73 | \$88**  
Eye fillet served with char-grilled prawns with our signature Squires Loft baste

**ADD ON PORK RIBLETS WITH YOUR MEAL** **\$24**  
Available with any Main Meal

**ADD ON 1 PRAWN SKEWER TO YOUR MEAL** **\$19**  
Available with any Main Meal



## MAINS

<b>LAMB LOIN CHOPS 2 OR 4</b>	<b>\$32   \$48</b>
Very tender and flavourful served with mint jelly on the side	
<b>WAGYU BEEF BURGER 220g</b>	<b>\$32</b>
220g Wagyu beef patty char-grilled with our signature Squires Loft baste, served on a toasted milk bun with bacon, cheese, tomato, onion, lettuce and Steakhouse mayo (gluten free bun +\$1)	
<b>BEEF SAUSAGES BOEREWORS</b>	<b>\$44</b>
2 traditional beef boerewors char-grilled, served with chilli sauce on the side	
<b>CHICKEN BREAST FILLETS 1 OR 2 FILLETS</b>	<b>\$34   \$46</b>
Extremely juicy and tender cooked to perfection, then finished with our signature Squires Loft baste	
<b>SALMON CHAR-GRILLED</b>	<b>\$46</b>
Atlantic salmon char-grilled with our Squires Loft baste, served with creamy garlic sauce on the side	
<b>TIGER PRAWN SKEWERS</b>	<b>\$42</b>
2 prawn skewers, char-grilled in our Squires Loft baste, served with creamy garlic sauce on the side	
<b>VEGETARIAN MEAL</b>	<b>\$34</b>
2 vegetable skewers (mushrooms, capsicum and zucchini), served with char-grilled pumpkin, with a side of fried onions	

## SAUCES

*Your choice of:*

<b>Mushroom</b>	<b>\$6</b>
<b>Creamy Garlic</b>	<b>\$6</b>
<b>Green Pepper</b>	<b>\$6</b>
<b>Black Pepper</b>	<b>\$6</b>
<b>Squires Baste</b>	<b>\$6</b>
<b>BBQ</b>	<b>\$6</b>
<b>Jalapeno</b>	<b>\$6</b>
<b>Danish Blue Cheese</b>	<b>\$7</b>



## PREMIUM STEAK COLLECTION

Hand-picked selection of Premium Steaks for the ultimate steak lovers

**WESTHOLME WAYGU EYE FILLET 250g** **\$92**

Grain fed 350 days – marble score 5+

The perfect steak, super tender and delivering a succulent flavour for the ultimate taste and savouring experience

**NORTHERN RIVERS BLACK ANGUS RIB-EYE 700g** **\$120**

Grain fed for 150 days, Marble Score 5+

For the ultimate of appetites, and marbling that melts into the steak nicely

**BLACK ANGUS EYE FILLET 250g** **\$69**

Grain fed for 120 days, aged for 8 weeks.

Known for its extreme tenderness, a lean steak which melts in your mouth

**BLACK ANGUS SCOTCH 400g** **\$83**

Grain fed for 120 days, aged for 8 weeks.

Known for its marbling trait, which ensures the fat is evenly dispersed throughout the meat for maximum depth, flavour, and tenderness

## RIBS

Our legendary Pork or Beef Ribs, marinated in our signature baste, slow cooked for 15 hours and char-grilled.

**BLACK ANGUS BEEF RIBS 1 RACK** **\$64**

Cooked to perfection on our custom made grills

**PORK RIBS 2 | 4 RACKS** **\$54 | \$94**

Cooked to perfection on our custom made grills



## KIDS MENU

(Available to all children 12 and under)

<b>KIDS STEAK</b> Grain fed for 120 days, Rump Fillet served with chips	\$20
<b>WAGYU BEEF OR CHICKEN BURGER</b> Char-grilled and basted patty served on a toasted bun with cheese, lettuce, tomato and mayonnaise served with chips	\$22
<b>CHAR-GRILLED BEEF SAUSAGE (Boerewors)</b> Served with tomato sauce and chips	\$16
<b>BEEF SKEWER</b> Char-grilled with our signature Squires Loft baste, served with chips	\$16
<b>CHICKEN BREAST SKEWER</b> Char-grilled with our signature Squires Loft baste, served with chips	\$20

## SALADS

<b>SQUIRES COLESLAW</b> A combination of white cabbage, red cabbage & carrot dressed with our famous Squires Loft Mayonnaise	\$15
<b>GARDEN SALAD</b> Iceberg lettuce, red and green capsicum, cucumber, red onion, tomato, carrot, red cabbage. Dressed with Squires Loft vinaigrette	\$15
<b>TRADITIONAL GREEK SALAD</b> Green capsicum, cucumber, red onion, kalamata olives, tomato, fetta cheese, oregano. Dressed with Squires Loft vinaigrette	\$16
<b>CAESAR SALAD</b> Cos lettuce, bacon, anchovy, ciabatta croutons, egg & parmesan cheese. Dressed with Squires Loft Caesar dressing	\$21
<b>WARM CHICKEN CAESAR SALAD</b> Large Caesar Salad. Served with char-grilled chicken breast, basted with Squires Loft baste	\$33
<b>WARM CHICKEN SALAD</b> Iceberg lettuce, red and green capsicum, cucumber, red onion, tomato, carrot, red cabbage and char-grilled chicken breast. Dressed with Squires Loft vinaigrette	\$29



## SIDES

<b>BAKED MUSHROOMS AND FETTA</b> Your choice of Garlic or Herb butter	<b>\$21</b>
<b>BROCCOLINI</b>	<b>\$11</b>
<b>CHIPS</b>	<b>\$11</b>
<b>BAKED POTATO</b>	<b>\$11</b>
<b>FRIED ONIONS</b>	<b>\$11</b>
<b>CHAR-GRILLED CORN</b>	<b>\$11</b>
<b>GARDEN SALAD SMALL</b>	<b>\$9</b>
<b>GREEK SALAD SMALL</b>	<b>\$9</b>
<b>CAESAR SALAD WITH BACON SMALL</b>	<b>\$12</b>
<b>SQUIRES COLESLAW SMALL</b>	<b>\$9</b>
<b>CHAR-GRILLED VEGETABLE SKEWER (1)</b> A skewer of mushrooms, capsicum and zucchini served with a slice of grilled pumpkin all coated in our Squires Loft Baste	<b>\$15</b>



## DESSERTS

**AFFOGATO VIRGIN** \$9.50  
Ice cream with a shot of espresso coffee

**AFFOGATO** \$21  
Ice cream with a shot of espresso and your choice of liqueur

**DON PEDRO** \$18  
A traditional South African Don Pedro

**VANILLA ICE CREAM** \$9 | \$14  
Topped with our house-made Squires Loft chocolate sauce  
2 scoops kids | 3 scoops large

**CHOCOLATE PUDDING** \$17  
Decadent saucy pudding served with vanilla ice cream

**STICKY DATE PUDDING** \$17  
Moist pudding topped with a rich caramel sauce and vanilla ice cream  
(may contain date pits)

**LEMON MERINGUE PIE** \$17  
Served with vanilla ice cream

**FLOURLESS CHOCOLATE CAKE (GF)** \$16  
Served with vanilla ice cream

**WAFFLE** \$16  
Oven baked and served with our house-made chocolate sauce and  
vanilla ice cream

### AFTER DINNER BEVERAGES

We have an extensive range of stickies, fortifieds, cognacs, liqueurs and  
hot beverages to match your dessert choice