Squires Loft®

TORQUAY & GEELONG

MENU

THE STEAK SPECIALISTS

Squires Loft®

TORQUAY & GEELONG

DINNER

7 DAYS FROM 5PM - LATE

SUNDAY LUNCH

12PM - 3PM

TORQUAY

6 / 15 BELL ST. 3228

GEELONG WEST

76 PRESTON ST. 3218

@SQUIRESLOFT.TORQUAY.GEELONG

THE STEAK SPECIALISTS

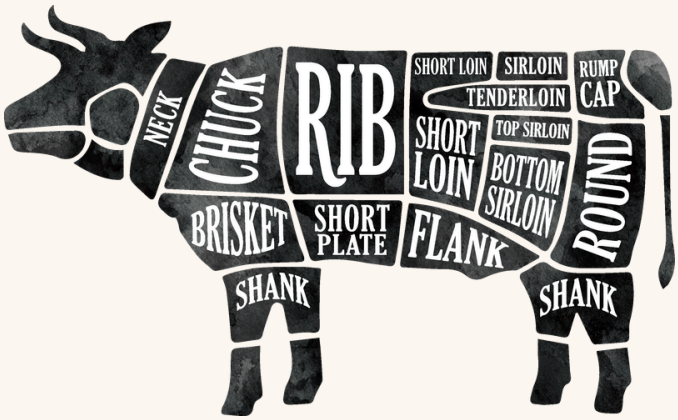
Since 1993, Squires Loft has been built on one philosophy - a perfectly grilled steak, every time.

For more than three decades, guests have returned for our signature baste and specialised char-grill technique; a combination that's made us one of Australia's most recognised steakhouse brands.

We use premium MSA-graded Australian beef from selected producers across Victoria's Western Districts and Gippsland, featuring both grass-fed and Black Angus grain-fed selections chosen for quality, flavour and tenderness.

Our philosophy remains unchanged: premium Australian beef, expertly char-grilled and finished with our iconic signature baste.

Welcome to Squires Loft.



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

Squires Loft®
TORQUAY & GEELONG

PREMIUM SELECTION

OUR PREMIUM SQUIRES SELECTION WELCOMES GUESTS TO SAVOUR THE SUPERIOR TASTE & TENDERNESS OF EXCLUSIVE CUTS FOR AN UNPARALLELED & MEMORABLE DINING EXPERIENCE.

ALL SPECIALTY CUTS ARE SERVED WITH OUR SIGNATURE SQUIRES BASTE & SALT FLAKES ON THE SIDE, AND YOUR CHOICE OF CHIPS OR TWICE COOKED POTATO WITH SOUR CREAM, CHIVES & LEMON ZEST.

A NOTE FROM THE CHEF

TO EXPERIENCE THESE SPECIALTY CUTS AT THEIR FINEST, OUR CHEF RECOMMENDS MEDIUM-RARE, THOUGH MEDIUM, RARE, OR BLUE PREPARATIONS ARE ALSO EXCELLENT CHOICES.

MAYURA PLATINUM WAGYU RIB EYE MB 9+

600G | **192**

THIS CUT BOASTS EXTRAORDINARY MARBLING, DELIVERING BEAUTIFUL EARTHY FLAVOURS. THE RICH, BUTTERY NOTES OF FULL - BLOODED WAGYU OFFER A DEPTH THAT LINGERS ON YOUR PALATE.

DRY AGED RIB EYE

400G | **93**

THE ART BEHIND OUR 8-WEEK DRY AGEING PROCESS IS BEING CAPABLE TO TELL WHEN THE BEEF IS AT THE POINT WHEN THE COMPLEXITY OF FLAVOURS IS AT ITS OPTIMUM WHILE MAINTAINING SOME JUICINESS.

GOURMET WAGYU SCOTCH FILLET MB 7+

300G | **113**

REGARDED AS ONE OF THE MOST SUCCULENT AND RICH CUTS OF MEAT. THE FINE MARBLING WITH THIS PREMIUM WAGYU GIVES A FULL FLAVOUR AND MELT IN YOUR MOUTH TEXTURE.

GOURMET WAGYU EYE FILLET MB 6+

200G | **85**

THE PINNACLE OF TENDERNESS. THIS 450-DAY GRAIN-FED WAGYU EYE FILLET DELIVERS A DELICATE, BUTTERY TEXTURE WITH MB6+ MARBLING THAT CREATES CREAMY RICHNESS AND SUBTLE BEEF FLAVOURS.

ALL PREMIUM SELECTIONS ARE SUBJECT TO AVAILABILITY.
PLEASE SPEAK TO OUR FRIENDLY TEAM FOR THE CURRENT PREMIUM CUTS SELECTIONS IN STORE.

SQUIRES SELECTION

PORK RIBS MIXED PLATTER — 94
500G PORK RIBS, BOEREWORS, TIGER PRAWN KEBAB, BAKED MUSHROOM & FETA. — SERVES 4

SHARING PLATTER — 44
FRIED HALLOUMI, BAKED MUSHROOM & FETA, SMALL GREEK SALAD. — SERVES 2

TASTING SELECTION — 44
A MIX OF CHICKEN KEBAB, BOEREWORS, PORK RIBS & PRAWN SKEWER SERVED WITH GARLIC SAUCE & CHILLI SAUCE. — SERVES 2

ENTREES

BAKED MUSHROOM & FETA — 21
A CHOICE OF HERB OR GARLIC BUTTER.

FRIED HALLOUMI — 19
CHEESE SERVED WITH CAPSICUM JELLY.

CHICKEN BREAST FILLET KEBAB — 19
MARINATED IN SQUIRES LOFT BASTE & CHAR-GRILLED.

GRILLED BEEF SAUSAGE — 21
BOEREWORS SAUSAGE SERVED WITH CHILLI SAUCE.

TIGER PRAWN KEBAB SKEWER — 20
GRILLED & SERVED WITH A SIDE OF GARLIC SAUCE.

LAMB CHOPS
GRILLED & SERVED WITH A SIDE OF MINT JELLY.
2 CHOPS | 24
3 CHOPS | 32

PORK SPARE RIBS
SLOW COOKED IN SIGNATURE BASTE, THEN CHAR-GRILLED.
2 RACKS | 46
3 RACKS | 64

GLUTEN FREE FRIENDLY

MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING
OUR SAUCES, DRESSINGS & BASTES. THE FOLLOWING ARE NOT GLUTEN FREE:
COMPLIMENTARY BREAD, STICKY DATE PUDDING & CHOCOLATE FUDGE SAUCE.

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 TWICE COOKED POTATO WITH SOUR CREAM, CHIVES & LEMON ZEST.

STEAK

BLACK ANGUS EYE FILLET — 300G | 79
WHILST SUPREMELY LEAN, A PREMIUM & TENDER CUT WITH ROBUST FLAVOUR.

BLACK ANGUS SCOTCH FILLET — 350G | 80
GRAIN-FED WITH A 3+ MBS, EXCEPTIONAL FLAVOUR, JUICINESS & TENDERNESS.

BLACK ANGUS PORTERHOUSE — 350G | 72
SUPERIOR MARBLING WHICH CREATES A VERY TENDER, JUICY FLAVOUR MEAT.

EYE FILLET — 200G | 57 / 300G | 70
THE ULTIMATE CUT IN TENDERNESS WITH THE MINIMAL AMOUNT OF FAT.

PORTERHOUSE — 250G | 52
EXCELLENT FLAVOUR WITH A MEDIUM FAT STRIP COVERAGE.

SCOTCH FILLET — 300G | 59
THE ULTIMATE CUT IN FLAVOUR WITH A HIGHER MARBLING CONTENT.

RIB EYE ON THE BONE — 400G | 74
BOTH FLAVOURSOME & TENDER WITH THE MEAT SWEETER NEAREST THE BONE.

RUMP — 200G | 39
LEAN WITH A MEATY FLAVOUR. THE BEST VALUE CUT AVAILABLE.

T-BONE — 450G | 65
PORTERHOUSE ON ONE SIDE OF THE BONE & AN EYE FILLET ON THE OTHER.

ADD TO YOUR STEAK

TIGER PRAWN SKEWER 18.00
1 RACK PORK RIBS 21.00

REPLACE YOUR SIDE

SMALL CAESAR OR GREEK SALAD | CHAR GRILLED VEG 8.00
SMALL GARDEN SALAD | FRIED ONIONS | GREENS 6.00

LAND & SEA

PORK SPARE RIBS — 2 RACKS | 55 / 3 RACKS | 73
SLOW COOKED FOR 18 HOURS; INCREDIBLY TENDER & SUCCULENT.

BEEF RIBS — 1 RACK | 64
PACKED WITH FLAVOUR THAT MELTS IN YOUR MOUTH.

LAMB CHOPS — 2 CHOPS | 33 / 4 CHOPS | 48
SERVED WITH A SIDE OF MINT JELLY.

CHICKEN BREAST — 1 FILLET 220G | 34 / 2 FILLETS 440G | 46
CHAR GRILLED WITH SQUIRE'S BASTE.

ATLANTIC SALMON — 220G | 46
SERVED WITH SALAD & LEMON CHIVE SAUCE.

TIGER PRAWNS — 42
2 KEBABS SERVED WITH GARLIC SAUCE.

VEGETARIAN MEAL — 34
2 VEGETABLE KEBABS, GRILLED PUMPKIN & FRIED ONIONS.

All seafood served at this venue is imported.

SAUCES

BARBEQUE 6.00 | MUSHROOM 6.50 | CREAMY GARLIC 6.00 | JALAPENO 6.00 | SQUIRES BASTE 6.00 | BLACK PEPPER 6.00 | GREEN PEPPER 6.00 | DANISH BLUE CHEESE 8.00

SIDES & SALADS

LOADED PARMESAN & PAPRIKA CHIPS 14
COATED IN SWEET, SPICY & SAVOURY SMOKED SPICES, WITH HOUSE SAUCE & PARMESAN.

WARM CHARRED BROCCOLI 18
TENDER AND CHAR GRILLED, SERVED WITH HERB TAHINI & LEMON.

CORN ON THE COBB 10
CHAR GRILLED CORN SERVED WITH BUTTER.

BOWL OF GREENS 12
A MEDLEY OF BROCCOLINI AND BEANS SERVED WITH OLIVE OIL & LEMON.

TWICE COOKED POTATO 11
SERVED WITH SOUR CREAM, CHIVES & LEMON ZEST.

BAKED MUSHROOM & FETA 21
SERVED WITH YOUR CHOICE OF HERB BUTTER OR GARLIC BUTTER.

CHAR GRILLED VEGETABLES 15
CHAR GRILLED PUMPKIN WEDGE SERVED WITH A MIXED VEGETABLE SKEWER.

FRIED ONIONS 14
CRISPY ONIONS TOPPED WITH CHIVES.

CHIPS 11

GREEK SALAD SML | 14 LRG | 18
A FRESH SALAD MIX WITH KALAMATA OLIVES, FETA, VINAIGRETTE DRESSING.

GARDEN SALAD SML | 12 LRG | 16
LETTUCE, TOMATO, CABBAGE, CARROT, ONION, CAPSICUM, VINAIGRETTE DRESSING.

CAESAR SALAD SML | 18 LRG | 20
LETTUCE, PARMESAN, CROUTONS, ANCHOVIES, EGG, BACON, CAESAR DRESSING.

WARM CHICKEN SALAD 30
CHAR GRILLED CHICKEN BREAST SERVED ON A GARDEN SALAD.

CHICKEN CAESAR SALAD 33
CHAR GRILLED CHICKEN BREAST SERVED ON A CAESAR SALAD.

KIDS MENU

ALL KIDS MEALS ARE GRILLED WITH SQUIRES BASTE & SERVED WITH CHIPS AND TOMATO SAUCE.

HOMEMADE GRILLED BEEF SAUSAGE 22

CHAR GRILLED CHICKEN SKEWER 21

100G GRILLED SCOTCH FILLET STEAK 24

PORK SPARE RIBS 24

PRAWN SKEWER SERVED WITH A SIDE OF GARLIC SAUCE 22

TWO LAMB CHOPS SERVED WITH A SIDE OF MINT JELLY 24

VEGETABLE SKEWER OF MUSHROOM, ZUCCHINI & CAPSICUM 20

SET MENU EXPERIENCES

Exclusive Menu

$155 pp

ON ARRIVAL: BREAD & BUTTER, A **WELCOME GLASS** OF WINE, POT OF TAP BEER*, JUICE OR SOFT DRINK

A CHOICE OF ENTREÉ
FRIED HALLOUMI WITH CAPSICUM JELLY
BAKED MUSHROOM & FETA
TWO TIGER PRAWN SKEWERS

A CHOICE OF MAIN
DRY AGED RIB EYE 400GM
BLACK ANGUS EYE FILLET 300GM
WAGYU SCOTCH FILLET 300GM
WAGYU EYE FILLET 200GM

A CHOICE OF **CHIPS** OR **TWICE COOKED POTATO**

A CHOICE OF SIDE
CHAR GRILLED VEGETABLES
BOWL OF GREENS
CAESAR SALAD

A CHOICE OF SAUCE
SQUIRES BASTE | BLACK PEPPER | GREEN PEPPER | CREAMY GARLIC | JALAPEÑO | BBQ | MUSHROOM | DANISH BLUE CHEESE

TO FINISH, A CHEF'S SELECTION OF ONE **DESSERT** PER GUEST

Platinum Menu

$125 pp

ON ARRIVAL: BREAD & BUTTER, A **WELCOME GLASS** OF WINE, POT OF TAP BEER*, JUICE OR SOFT DRINK

ENTREÉ TO SHARE
TWO TIGER PRAWN SKEWERS SERVED WITH GARLIC SAUCE*

A CHOICE OF MAIN
SCOTCH FILLET 300GM
T-BONE 450GM
EYE FILLET 200GM
TWO SERVES CHICKEN BREAST
ATLANTIC SALMON
VEGETARIAN MEAL

A CHOICE OF **CHIPS** OR **TWICE COOKED POTATO**

A CHOICE OF SIDE
CHAR GRILLED VEGETABLES
GREEK SALAD

A CHOICE OF SAUCE
SQUIRES BASTE | BLACK PEPPER | GREEN PEPPER | CREAMY GARLIC | JALAPEÑO | BBQ | MUSHROOM

TO FINISH, A CHEF'S SELECTION OF ONE **DESSERT** PER GUEST

Gold Menu

$105 pp

ON ARRIVAL: BREAD & BUTTER, A **WELCOME GLASS** OF WINE, POT OF TAP BEER*, JUICE OR SOFT DRINK

ENTREÉ TO SHARE
CRISPY FRIED LOCAL HALLOUMI, GOLDEN & LIGHTLY SEASONED

A CHOICE OF MAIN
PORTERHOUSE 250GM
SINGLE SERVE CHICKEN BREAST
RUMP 200GM
TWO TIGER PRAWN SKEWERS
VEGETARIAN MEAL

A CHOICE OF **CHIPS** OR **TWICE COOKED POTATO**

A CHOICE OF SIDE
BOWL OF GREENS
GARDEN SALAD

A CHOICE OF SAUCE
SQUIRES BASTE | BLACK PEPPER | GREEN PEPPER | CREAMY GARLIC | JALAPEÑO | BBQ | MUSHROOM

TO FINISH, A CHEF'S SELECTION OF ONE **DESSERT** TO SHARE

SET MENU EXPERIENCES

Black Angus TBone MB3+

$120pp

ON ARRIVAL: BREAD & BUTTER, A **WELCOME GLASS** OF WINE, POT OF TAP BEER*, JUICE OR SOFT DRINK

MAIN
PREMIUM 1.1KG BLACK ANGUS
T-BONE TO SHARE.

ONE CUT, TWO TEXTURES; EYE FILLET'S BUTTERY TENDERNESS MEETS PORTERHOUSE'S BEEFIER DEPTH, FINISHED WITH MARBLING THAT CARRIES FLAVOUR THROUGH IN EVERY BITE.

RECEIVE BOTH **CHIPS** & **TWICE COOKED POTATO**

SIDES TO SHARE
GRILLED CORN ON THE COBB
CHARRED CARROTS
GRILLED ASPARAGUS

A CHOICE OF SAUCE
SQUIRES BASTE | BLACK PEPPER | GREEN PEPPER | CREAMY GARLIC | JALAPEÑO | BBQ | MUSHROOM | DANISH BLUE CHEESE

TO FINISH, A CHEF'S SELECTION OF ONE **DESSERT** PER GUEST

The Squires Flambé

$114pp

ON ARRIVAL: BREAD & BUTTER, A **WELCOME GLASS** OF WINE, POT OF TAP BEER*, JUICE OR SOFT DRINK

ENTREÉ TO SHARE
CRISPY FRIED LOCAL HALLOUMI, GOLDEN & LIGHTLY SEASONED

A CHOICE OF MAIN
PREMIUM **1KG+ TOMAHAWK** OR **600G** GOURMENT **EYE FILLET**, BOTH CHAR-GRILLED WITH ROSEMARY & SIGNATURE SQUIRES LOFT BASTE, CARVED AND FLAMBÉ-FINISHED AT YOUR TABLE

A CHOICE OF **CHIPS** OR **TWICE COOKED POTATO**

SIDES TO SHARE
BABY GRILLED CARROTS
& ROASTED GARLIC

TO FINISH, A CHEF'S SELECTION OF ONE **DESSERT** PER GUEST

EXCLUSIVE
SUNDAY LUNCH
PRICE **$88PP**

Children's Menu

$39 pp

ON ARRIVAL: BREAD & BUTTER, AND A **WELCOME GLASS** OF JUICE OR SOFT DRINK

A CHOICE OF MAIN
GRILLED BEEF SAUSAGE
CHAR GRILLED CHICKEN SKEWER
100G SCOTCH FILLET STEAK
PORK SPARE RIBS
PRAWN SKEWER & GARLIC SAUCE
TWO LAMB CHOPS & MINT JELLY
VEGETABLE SKEWER OF MUSHROOM, ZUCCHINI & CAPSICUM

ALL MAINS SERVED WITH **CHIPS** AND TOMATO SAUCE

DESSERT
AN INDIVIDUAL CHOICE OF ICE CREAM WITH:
CHOCOLATE SAUCE
MIXED BERRY SAUCE
CARAMEL SAUCE

Set Menu Selections and pricing may vary based on seasonality, availability and premium cut supply.
If you have any dietary requirements please speak with our friendly team members.

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