

Squires Loft[®]

TORQUAY & GEELONG

M E N U

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

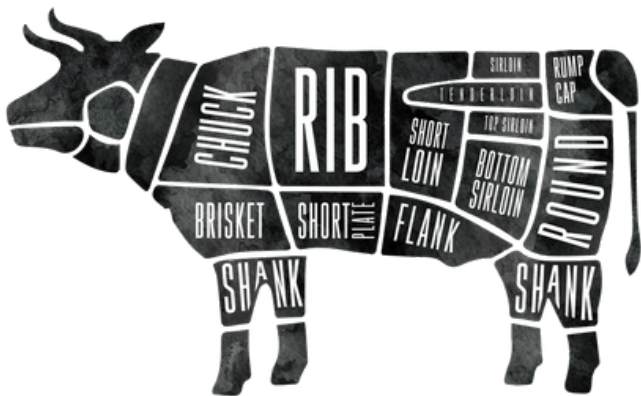
@SQUIRESLOFT.TORQUAY.GEELONG

THE STEAK SPECIALISTS

The Squires Loft philosophy is a perfectly grilled steak every time. To achieve this, we use Meat Standards Australia (M.S.A) graded quality beef and have our specialised cooking technique since 1993.

Our quality beef is primarily sourced from the western districts of Victoria and the lush pastures of Gippsland, renowned for producing premium grass-fed beef excelling in taste and tenderness.

Squires Loft Black Angus are Victorian grown and selected exclusively for Squires Loft. Grain fed for 100 days and aged for 8 weeks, thereby enhancing its flavour and tenderness.



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



P R E M I U M S E L E C T I O N

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.

DRY AGED RIB EYE

400G | 92

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.

MAYURA PLATINUM WAGYU RIB EYE MB 9+

600G | 189

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.

GOURMET WAGYU SCOTCH FILLET MB 7+

300G | 112

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 | 84

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.

S Q U I R E S S E L E C T I O N

PORK RIBS MIXED PLATTER **92**
500G PORK RIBS, BOEREWORS, TIGER PRAWN KEBAB, BAKED MUSHROOM & FETA. SERVES 4

SHARING PLATTER **42**
FRIED HALLOUMI, BAKED MUSHROOM & FETA, SMALL GREEK SALAD. SERVES 2

ENTREE PLATTER FOR TWO **40**
CHICKEN KEBAB, BOEREWORS, PORK RIBS & CHILLI SAUCE. SERVES 2

E N T R E E S

BAKED MUSHROOM & FETA **20**
A CHOICE OF HERB OR GARLIC BUTTER.

FRIED HALLOUMI **18**
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 **24**
GRILLED & SERVED WITH A SIDE OF MINT JELLY. 2 CHOPS | **24**
3 CHOPS | **32**

PORK SPARE RIBS **45**
SLOW COOKED & CHAR GRILLED IN SIGNATURE BASTE. 2 RACKS

G L U T E N F R E E F R I E N D L Y

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.

M A I N S

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.

S T E A K

BLACK ANGUS EYE FILLET WHILST SUPREMELY LEAN, A PREMIUM & TENDER CUT WITH ROBUST FLAVOUR.	300G 79
BLACK ANGUS SCOTCH FILLET GRAIN-FED WITH A 3+ MBS, EXCEPTIONAL FLAVOUR, JUICINESS & TENDERNESS.	350G 78
BLACK ANGUS PORTERHOUSE SUPERIOR MARBLING WHICH CREATES A VERY TENDER, JUICY FLAVOUR MEAT.	350G 69
EYE FILLET THE ULTIMATE CUT IN TENDERNESS WITH THE MINIMAL AMOUNT OF FAT.	200G 54 300G 69
PORTERHOUSE EXCELLENT FLAVOUR WITH A MEDIUM FAT STRIP COVERAGE.	250G 49
SCOTCH FILLET THE ULTIMATE CUT IN FLAVOUR WITH A HIGHER MARBLING CONTENT.	300G 58
RIB EYE ON THE BONE BOTH FLAVOURSOME & TENDER WITH THE MEAT SWEETER NEAREST THE BONE.	400G 72
RUMP LEAN WITH A MEATY FLAVOUR. THE BEST VALUE CUT AVAILABLE.	200G 38
T-BONE PORTERHOUSE ON ONE SIDE OF THE BONE & AN EYE FILLET ON THE OTHER.	450G 64

A D D T O Y O U R S T E A K

TIGER PRAWN SKEWER 16.00
1 RACK PORK RIBS 20.00

R E P L A C E Y O U R S I D E

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

L A N D & S E A

PORK SPARE RIBS SLOW COOKED FOR 18 HOURS; INCREDIBLY TENDER & SUCCULENT.	2 RACKS 54 3 RACKS 72
BEEF RIBS PACKED WITH FLAVOUR THAT MELTS IN YOUR MOUTH.	1 RACK 64
LAMB CHOPS SERVED WITH A SIDE OF MINT JELLY.	2 CHOPS 32 4 CHOPS 46
CHICKEN BREAST CHAR GRILLED WITH SQUIRE'S BASTE.	1 FILLET 220G 32 2 FILLETS 440G 44
ATLANTIC SALMON SERVED WITH SALAD & LEMON CHIVE SAUCE.	220G 44
TIGER PRAWNS 2 KEBABS SERVED WITH GARLIC SAUCE.	39
VEGETARIAN MEAL 2 VEGETABLE KEBABS, GRILLED PUMPKIN & FRIED ONIONS.	34

S A U C E S

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

S I D E S & S A L A D S

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	20
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	10
GREEK SALAD	SML 13
A FRESH SALAD MIX WITH KALAMATA OLIVES, FETA, VINAIGRETTE DRESSING.	
	LRG 17
GARDEN SALAD	SML 12
LETTUCE, TOMATO, CABBAGE, CARROT, ONION, CAPSICUM, VINAIGRETTE DRESSING.	
	LRG 16
CAESAR SALAD	SML 14
LETTUCE, PARMESAN, CROUTONS, ANCHOVIES, EGG, BACON, CAESAR DRESSING.	
	LRG 18
WARM CHICKEN SALAD	30
CHAR GRILLED CHICKEN BREAST SERVED ON A GARDEN SALAD.	
CHICKEN CAESAR SALAD	32
CHAR GRILLED CHICKEN BREAST SERVED ON A CAESAR SALAD.	

K I D S M E N U

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

HOMEMADE GRILLED BEEF SAUSAGE	19
CHAR GRILLED CHICKEN SKEWER	19
GRILLED STEAK	22
PORK SPARE RIBS	22

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