

THE STEAK SPECIALISTS

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

From humble beginnings in Brighton to establishing ourselves in the vibrant strip of Toorak Road in South Yarra, 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

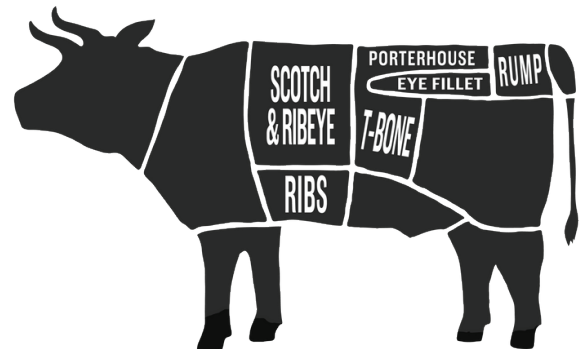
Value – in our partnerships with Australian producers and growers, ensuring that our products are sustainably sourced and are competitively priced

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.'



<u>SCOTCH</u>	<u>RIBEYE</u>	<u>RUMP</u>
HIGHLY MARBLED THE ULTIMATE IN FLAVOUR	SAME AS THE SCOTCH BUT IT'S SWEETER NEXT TO THE BONE	LEAN WITH A MEATY FLAVOUR - BEST VALUE CUT STEAK ON THE MENU
<u>PORTERHOUSE</u>	<u>T-BONE</u>	<u>EYE FILLET</u>
EXCELLENT FLAVOUR WITH MEDIUM FAT COVER	THE BEST OF BOTH WORLDS, PORTERHOUSE ON ONE SIDE, EYE FILLET ON THE OTHER SIDE	THE ULTIMATE IN TENDERNESS WITH VERY MINIMAL FAT



DEGREES OF DONENESS

<u>DONENESS</u>	<u>INTERNAL COLOUR</u>	<u>TEMPERATURE</u>
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



ENTRÉES

TRIO OF DIPS	18
HOMMUS, AVOCADO AND SPICY CAPSICUM ALL MADE IN-HOUSE WITH THE FRESHEST INGREDIENTS, SERVED WITH CRACKERS	
GRILLED CAMEMBERT	18
COOKED IN OUR SIGNATURE BASTE, SERVED WITH CRANBERRY SAUCE ON THE SIDE	
BAKED MUSHROOMS AND FETTA	19
SERVED WITH GARLIC BUTTER AND TOPPED WITH FETTA CHEESE	
GRILLED BEEF SAUSAGE	19
100% BEEF SAUSAGE GRILLED TO PERFECTION, SERVED WITH SWEET CHILLI OR BBQ SAUCE ON THE SIDE	
PRAWN SKEWER	19
CHAR-GRILLED WITH OUR SIGNATURE BASTE & SERVED WITH GARLIC SAUCE	
CHICKEN SKEWER	21
CHICKEN BREAST FILLET, SKEWERED THEN FINISHED IN OUR SIGNATURE BASTE	
LAMB LOIN CHOPS (2)	21
CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH MINT JELLY ON THE SIDE	
BEEF SKEWER	23
CHAR-GRILLED THEN FINISHED IN OUR SIGNATURE BASTE	
PORK RIBS 2 4 RACKS	42 81
SLOW COOKED FOR 15 HOURS, MARINATED WITH OUR SIGNATURE BASTE FOR 5-8 DAYS, THEN CHAR-GRILLED	
BLACK ANGUS BEEF RIBS	49
SLOW COOKED FOR 15 HOURS, MARINATED WITH OUR SIGNATURE BASTE FOR 5-8 DAYS, THEN FINISHED ON THE CHAR-GRILL	
ENTRÉE PLATTER	93
PORK RIBS, BEEF SAUSAGE, PRAWNS & BAKED MUSHROOMS SERVED WITH GARLIC BUTTER, FINISHED WITH OUR SIGNATURE BASTE	

MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR SAUCES, DRESSING & BASTES
THE FOLLOWING ARE NOT GLUTEN FREE: BREAD, CAESAR SALAD CROUTONS, DOUBLE CHOCOLATE
FUDGE CAKE & CHOCOLATE FUDGE SAUCE

PLEASE NOTE: A 15% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS | A SURCHARGE APPLIES: 1.32% ACROSS ALL CARDS

MAINS

ALL MAIN MEALS ARE FLAVOURED WITH OUR SIGNATURE BASTE WHEN GRILLED AND SERVED WITH YOUR CHOICE OF: **CHIPS, BAKED POTATO OR A SIDE GARDEN SALAD**

RUMP 250g	37
FIRMER TEXTURE WITH THE BEEFIEST FLAVOUR	
PORTERHOUSE 300g	49
BEAUTIFUL TEXTURE WITH A RUN OF FAT ALONG ONE SIDE	
EYE FILLET 200g 300g	49 67
ONE OF THE MOST SUCCULENT CUTS, LEAN AND TENDER WHICH HAS AN AMAZING TASTE AND TEXTURE	
SCOTCH 300g	54
A HIGHER MARBLING WITH A STRIP OF FAT THROUGH THE MIDDLE THAT ENHANCES THE FLAVOUR	
T-BONE 500g	59
OFFERING THE BEST OF BOTH WORLDS, THE TENDERNESS OF AN EYE FILLET ON ONE SIDE & THE EXCEPTIONAL FLAVOUR OF THE PORTERHOUSE ON THE OTHER SIDE	
RIB EYE - ON THE BONE 400g	68
SCOTCH FILLET ON THE BONE, GRAIN FED FOR 100 DAYS, WHICH GIVES THE MEAT AN EXTRA DIMENSION	
LAMB LOIN CHOPS 2 OR 4	29 42
TENDER AND FULL OF FLAVOUR, SERVED WITH MINT JELLY ON THE SIDE	
WAGYU 100% BEEF BURGER 220g	29
CHAR-GRILLED AND BASTED PATTY, SERVED ON A TOASTED MILK BUN WITH MAYO, TOMATO, ONION, BACON, CHEESE AND LETTUCE - THE ULTIMATE BURGER (GLUTEN FREE BUN \$1)	
BEEF SAUSAGES	42
2 OF OUR 100% BEEF SAUSAGES, CHAR-GRILLED AND SERVED WITH SWEET CHILLI SAUCE ON THE SIDE	
CHICKEN BREAST 1 OR 2 FILLETS	30 42
230G OF SUCCULENT FREE RANGE CHICKEN CHAR-GRILLED THEN FINISHED IN OUR SIGNATURE BASTE	
SALMON	42
ATLANTIC SALMON, RICH AND TENDER IN FLAVOUR, CHAR-GRILLED THEN FINISHED IN OUR SIGNATURE BASTE	
PRAWN SKEWERS (2)	39
TENDER AND FULL OF FLAVOUR, CHAR-GRILLED THEN FINISHED IN OUR SIGNATURE BASTE	
VEGETARIAN MEAL	32
2 SKEWERS OF MUSHROOMS, CAPSICUM AND ZUCCHINI, SERVED WITH CHAR GRILLED PUMPKIN AND FRIED ONIONS	
ADD ON TO ANY MAIN MEAL	
PORK RIBS	20
PRAWN SKEWER	18

PLEASE NOTE: A 15% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS | A SURCHARGE APPLIES: 1.32% ACROSS ALL CARDS

SQUIRES PREMIUM STEAK SELECTION

THE HIGHEST QUALITY OF OUR PREMIUM HAND-PICKED STEAK COLLECTION

RANGER VALLEY INFINITE WAGYU EYE-FILLET 280g 92

GRAIN FED FOR 500 DAYS - MARBLE SCORE 7+ - AGED FOR 28 DAYS
INCREDIBLY TENDER, THE ULTIMATE IN FLAVOUR, CREATED FROM THE HIGHEST
QUALITY BEEF WITH EXCEPTIONAL MARBLING THROUGHOUT THE BEEF

BLACK ANGUS EYE FILLET 250g 65

GRAIN FED FOR 150 DAYS - MARBLE SCORE 3+ - AGED FOR 28 DAYS
SUPREMELY LEAN AND INCREDIBLY TENDER. WITH SUPERIOR MARBLING THROUGHOUT
THE BEEF, THIS PREMIUM STEAK DELIVERS A SUPERB EXPERIENCE EVERY TIME.

BLACK ANGUS SCOTCH 400g 75

GRAIN FED FOR 150 DAYS - MARBLE SCORE 3+ - AGED FOR 28 DAYS
KNOWN FOR ITS NATURAL ABUNDANCE OF MARBLING, RESULTING IN A RICH
FLAVOUR AND EXTREMELY TENDER CUT OF BEEF

RANGER VALLEY 'BLACK ONYX' PURE BLACK ANGUS RIB EYE 700g 95

GRAIN FED FOR 500 DAYS - MARBLE SCORE 7+ - AGED FOR 28 DAYS
THE MARBLING ON THIS PREMIUM STEAK PRODUCES A UNIQUE TASTE, SUCCULENT,
BUTTERY TEXTURE AND AN ABUNDANCE OF PURE BEEF FLAVOUR DELIVERING AN
EXCEPTIONAL EATING EXPERIENCE

ADD ON TO ANY MAIN MEAL

PORK RIBS 20

PRAWN SKEWER 18

RIBS

OUR SIGNATURE RIBS ARE SLOW COOKED FOR 15 HOURS, THEN VAC SEALED IN OUR FAMOUS BASTE
AND MARINATED FOR A MINIMUM OF 5-8 DAYS FOR THE ULTIMATE TENDERNESS AND FLAVOUR

PORK RIBS 2 | 4 RACKS 49 | 83

CHAR-GRILLED AND COOKED TO PERFECTION WITH OUR SIGNATURE BASTE

BLACK ANGUS BEEF RIBS 1 RACK 59

CHAR-GRILLED AND COOKED TO PERFECTION WITH OUR SIGNATURE BASTE

SAUCES

BLACK PEPPER 6

GREEN PEPPER 6

CREAMY GARLIC 6

BBQ 6

JALAPENO 6

SQUIRES BASTE 6

MUSHROOM 6

MUSTARD 6

DANISH BLUE CHEESE 7

SIDES

SIDE GARDEN SALAD	8
CHAR-GRILLED CORN ON THE COB (2)	10
BAKED POTATO	10
SIDE OF CHIPS	10
FRIED ONIONS	10
BROCCOLINI	
DRIZZLED WITH OLIVE OIL AND LIGHTLY SEASONED	11
CHAR-GRILLED VEGETABLES	11
(MUSHROOM, CAPSICUM, ZUCCHINI AND PUMPKIN)	
BAKED MUSHROOMS AND FETTA	19
SERVED WITH GARLIC BUTTER AND TOPPED WITH FETTA CHEESE	

SALADS

GARDEN SALAD	11
ICEBERG LETTUCE, CUCUMBER, TOMATO, GREEN CAPSICUM, RED ONION, CARROT, RED CABBAGE WITH A SQUIRES VINAIGRETTE	
GREEK SALAD	16
CUCUMBER, TOMATO, GREEN CAPSICUM, RED ONION, OLIVES, FETTA CHEESE & OREGANO	
CAESAR SALAD	18
COS LETTUCE, BACON, CROUTONS, ANCHOVIES, EGG & PARMESAN CHEESE WITH SQUIRES CAESAR DRESSING	
CHICKEN SALAD	29
WARM CHAR-GRILLED CHICKEN COOKED WITH SQUIRES BASTE SERVED TOGETHER WITH A LARGE GARDEN SALAD	
CHICKEN CAESER SALAD	33
WARM CHAR-GRILLED CHICKEN COOKED WITH SQUIRES BASTE SERVED TOGETHER WITH A LARGE CAESAR SALAD	

KIDS MENU

KIDS WAGYU BEEF BURGER	19
CHAR-GRILLED PATTY SERVED ON A TOASTED BUN WITH MAYONNAISE, CHEESE, LETTUCE, TOMATO, AND CHIPS	
KIDS CHICKEN BURGER	19
CHAR-GRILLED CHICKEN FILLET SERVED ON A TOASTED BUN WITH MAYONNAISE, CHEESE, LETTUCE, TOMATO AND CHIPS	
KIDS CHICKEN SKEWER	19
CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS	
KIDS BEEF SAUSAGE	19
100% BEEF SAUSAGE SERVED WITH CHIPS	
KIDS SCOTCH FILLET 100g	24
CHAR-GRILLED WITH OUR SIGNATURE BASTE SERVED WITH CHIPS	
KIDS PORK RIBLETS	24
CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS	

DESSERTS

VANILLA ICE CREAM 3 SCOOPS	11
SERVED WITH OUR SQUIRES LOFT CHOCOLATE OR BUTTERSCOTCH SAUCE	
STICKY DATE PUDDING*	16
SERVED HOT WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM (*MAY CONTAIN DATE PITS)	
DOUBLE CHOCOLATE FUDGE CAKE	16
SERVED WARM WITH VANILLA ICE CREAM, SQUIRES LOFT ORIGINAL CHOCOLATE FUDGE SAUCE	
ORANGE ALMOND & COINTREAU CAKE	16
SERVED WITH DOUBLE CREAM	
WAFFLES	16
OVEN BAKED AND SERVED WITH OUR SQUIRES LOFT ORIGINAL CHOCOLATE FUDGE SAUCE AND VANILLA ICE CREAM	
CREME BRULEE	16
A RICH VANILLA BEAN CUSTARD TOPPED WITH CARAMALIZED SUGAR	
AFFOGATO	19
ICE CREAM WITH A SHOT OF ESPRESSO AND YOUR CHOICE OF LIQUEUR	

COFFEE & HOT DRINKS

COFFEE BY GENOVESE - LOCALLY BREWED		TEA	5
COFFEE	5	ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, PEPPERMINT, GREEN TEA	
ESPRESSO, LATTE, FLAT WHITE, CAPPUCCINO, LONG BLACK, SHORT OR LONG MACCHIATO		HOT CHOCOLATE	7
SOY MILK EXTRA	.50	SQUIRES HOT CHOCOLATE	