

## 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.'

### 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

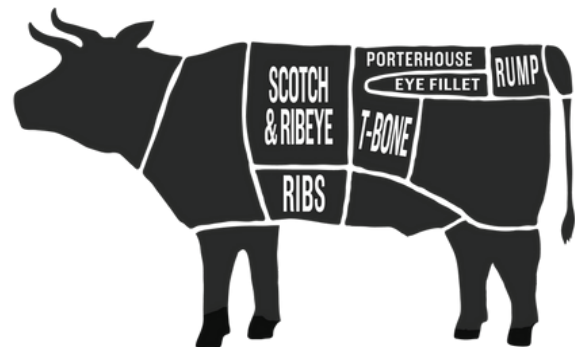
EXCELLENT FLAVOUR WITH MEDIUM FAT COVER

### 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

<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



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## ENTRÉES

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<b>GRILLED CAMEMBERT</b>	<b>18</b>
BASTED AND SERVED WITH CRANBERRY SAUCE ON THE SIDE	
<b>GARLIC AND FETTA BAKED MUSHROOMS</b>	<b>19</b>
SERVED WITH GARLIC BUTTER AND TOPPED WITH FETTA CHEESE	
<b>GRILLED BEEF SAUSAGE</b>	<b>19</b>
GRILLED BEEF SAUSAGE - SERVED WITH BBQ SAUCE OR SWEET CHILLI SAUCE	
<b>PRAWN SKEWER</b>	<b>19</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH GARLIC SAUCE	
<b>CHICKEN BREAST FILLET SKEWER</b>	<b>21</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH GARLIC SAUCE	
<b>LAMB LOIN CHOPS (2)</b>	<b>21</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH MINT JELLY	
<b>PORK RIBS 2   3   4 RACKS</b>	<b>42   62   81</b>
OUR LEGENDARY PORK RIBS ARE TRIMMED OF FAT, MARINATED AND SLOW COOKED FOR 15 HOURS THEN CHAR-GRILLED WITH OUR SIGNATURE BASTE	
<b>BLACK ANGUS BEEF RIBS</b>	<b>49</b>
MARINATED AND SLOW COOKED FOR 15 HOURS THEN CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH MUSTARD SAUCE	
<b>ENTRÉE PLATTER</b>	<b>93</b>
PORK RIBS, GARLIC AND FETTA BAKED MUSHROOMS, BEEF SAUSAGE AND PRAWN SKEWER	

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## RIBS

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OUR LEGENDARY RIBS ARE MARINATED AND SLOW COOKED FOR 15 HOURS, BEFORE CHAR-GRILLING TO PERFECTION WITH OUR SIGNATURE BASTE

SERVED WITH YOUR CHOICE OF BAKED POTATO, CHIPS OR A SIDE SALAD

<b>PORK RIBS 2   3   4 RACKS</b>	<b>49   66   83</b>
<b>BLACK ANGUS BEEF RIBS 1 RACK</b>	<b>59</b>

THE MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR BASTE, SAUCES AND DRESSINGS. THE FOLLOWING ARE NOT GLUTEN FREE: BREAD, BELGIAN WAFFLES, CAESAR SALAD CROUTONS, DOUBLE CHOCOLATE FUDGE CAKE AND CHOCOLATE FUDGE SAUCE

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

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# MAINS

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ALL MAIN MEALS ARE CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH YOUR

CHOICE OF: **BAKED POTATO, CHIPS OR A SIDE GARDEN SALAD**

<b>EYE FILLET 200g   300g</b>	<b>49   67</b>
BY FAR THE MOST TENDER STEAK, LEAN AND SUCCULENT	
<b>SCOTCH 300g</b>	<b>54</b>
A HIGHER MARBLING WITH A RUN OF FAT THROUGH THE MIDDLE THAT ENHANCES THE FLAVOUR	
<b>PORTERHOUSE 300g</b>	<b>49</b>
A WELL BALANCED COMBINATION OF FLAVOUR AND TEXTURE WITH A STRIP OF FAT ALONG ONE SIDE	
<b>RIB EYE - ON THE BONE 400g</b>	<b>68</b>
SCOTCH FILLET ON THE BONE WHICH IMPARTS A RICHER FLAVOUR	
<b>T-BONE 500g</b>	<b>59</b>
OFFERING THE BEST OF BOTH WORLDS, THE TENDERNESS OF AN EYE FILLET ON ONE SIDE AND THE EXCEPTIONAL FLAVOUR OF THE PORTERHOUSE ON THE OTHER SIDE	
<b>RUMP 250g</b>	<b>37</b>
FIRMER TEXTURE WITH THE BEEFIEST FLAVOUR	
<b>LAMB LOIN CHOPS 2 OR 4</b>	<b>29   42</b>
TENDER AND FULL OF FLAVOUR, SERVED WITH MINT JELLY ON THE SIDE	
<b>STEAK SANDWICH</b>	<b>29</b>
CHAR-GRILLED SCOTCH FILLET STEAK, LETTUCE, TOMATO, STREAKY BACON, TASTY CHEESE, CRISPY FRIED ONION AND STEAKHOUSE MAYO	
<b>BEEF SAUSAGES</b>	<b>42</b>
2 OF OUR BEEF SAUSAGES, CHAR-GRILLED	
<b>CHICKEN BREAST 1 OR 2 FILLETS</b>	<b>30   42</b>
EXTREMELY JUICY AND TENDER COOKED TO PERFECTION	
<b>SALMON</b>	<b>42</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE	
<b>PRAWN SKEWERS (2)</b>	<b>39</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE	
<b>VEGETARIAN MEAL</b>	<b>32</b>
2 SKEWERS OF MUSHROOMS, CAPSICUM AND ZUCCHINI, SERVED WITH CHAR-GRILLED PUMPKIN AND FRIED ONIONS	
ADD ON TO ANY MAIN MEAL	
<b>PORK RIBLETS</b>	<b>19</b>
<b>PRAWN SKEWER</b>	<b>18</b>

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# SQUIRES ULTIMATE STEAK SELECTION

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THE HIGHEST QUALITY OF OUR PREMIUM HAND-PICKED STEAKS

**BLACK ANGUS SCOTCH 400g 75**

GROWN IN RIVERINE NSW, GRAIN FED FOR 120 DAYS, PRODUCING CONSISTENT FLAVOUR  
MARBLE SCORE OF 2+

**RANGERS VALLEY 'BLACK ONYX' PURE BLACK ANGUS RIB EYE 700g 95**

GRAIN FED FOR 120 DAYS, AGED FOR 8 WEEKS. MARBLE SCORE 3+

ADD ON TO ANY MAIN MEAL

**PORK RIBLETS 19**

**PRAWN SKEWER 18**

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## SAUCES

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<b>STEAKHOUSE MAYO</b>	<b>3.5</b>
<b>GARLIC BUTTER</b>	<b>3.5</b>
<b>BBQ</b>	<b>6</b>
<b>MUSTARD</b>	<b>6</b>
<b>BLACK PEPPER</b>	<b>6</b>
<b>GREEN PEPPER</b>	<b>6</b>
<b>CREAMY GARLIC</b>	<b>6</b>
<b>JALAPENO</b>	<b>6</b>
<b>SQUIRES BASTE</b>	<b>6</b>
<b>MUSHROOM</b>	<b>6</b>
<b>DANISH BLUE CHEESE</b>	<b>7</b>

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## SIDES

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<b>CHAR-GRILLED CORN ON THE COB</b>	<b>10</b>
<b>BAKED POTATO</b>	<b>10</b>
<b>SIDE OF CHIPS</b>	<b>10</b>
<b>CRISPY FRIED ONIONS</b>	<b>10</b>
<b>BAKED BROCCOLINI</b>	<b>11</b>
<b>CHAR-GRILLED VEGETABLES</b>	<b>11</b>
<b>GRILLED CAMEMBERT</b>	<b>18</b>
<b>GARLIC &amp; FETTA BAKED MUSHROOMS</b>	<b>19</b>

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## SALADS

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**GARDEN SALAD 13**

ICEBERG LETTUCE, CUCUMBER, TOMATO, CAPSICUM, RED ONION, CARROT,  
RED CABBAGE WITH OUR SQUIRES VINAIGRETTE

**GREEK SALAD 16**

CUCUMBER, TOMATO, CAPSICUM, RED ONION, OLIVES, FETTA CHEESE AND OREGANO

**CAESAR SALAD 18**

COS LETTUCE, BACON, CROUTONS, ANCHOVIES, EGG AND PARMESAN CHEESE WITH  
OUR SQUIRES CAESAR DRESSING

**CHICKEN SALAD 29**

CHAR-GRILLED CHICKEN BREAST FILLET SERVED TOGETHER WITH A  
LARGE GARDEN SALAD

**CHICKEN CAESAR SALAD 33**

CHAR-GRILLED CHICKEN BREAST FILLET ATOP COS LETTUCE, BACON, CROUTONS,  
ANCHOVIES, EGG AND PARMESAN CHEESE WITH OUR SQUIRES CAESAR DRESSING

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# JUNIORS/SENIORS MENU

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## SCOTCH FILLET STEAK

100G SCOTCH FILLET CHAR GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS **25**

## LAMB LOIN CHOPS

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS AND MINT JELLY **25**

## BEEF SAUSAGE

GRILLED BEEF SAUSAGE SERVED WITH CHIPS AND SWEET CHILLI OR BBQ SAUCE **25**

## CHICKEN SKEWER

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS AND GARLIC SAUCE **25**

## PRAWN SKEWER

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS AND GARLIC SAUCE **25**

## PORK RIBLETS

CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS **25**

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## DESSERTS

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### VANILLA ICE CREAM

SERVED WITH OUR SQUIRES LOFT CHOCOLATE OR BUTTERSCOTCH SAUCE **10**

### STICKY DATE PUDDING\*

SERVED HOT WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM **16**  
(\*MAY CONTAIN DATE PITS)

### DOUBLE CHOCOLATE FUDGE CAKE

SERVED WARM WITH VANILLA ICE CREAM, SQUIRES LOFT CHOCOLATE FUDGE SAUCE, AND CREAM **16**

### ORANGE ALMOND & COINTREAU CAKE

DELICATE AND MOIST, SERVED WITH DOUBLE CREAM **16**

### BELGIAN WAFFLES

OVEN BAKED AND SERVED WITH OUR SQUIRES LOFT CHOCOLATE FUDGE SAUCE, STRAWBERRIES AND VANILLA ICE CREAM **16**

### FRANGELICO AFFOGATO

ICE CREAM, ESPRESSO COFFEE, FRANGELICO AND SQUIRES CHOCOLATE FUDGE SAUCE **19**

### CHEESE PLATTER

1 CHEESE **15** | 2 CHEESE **25** | 3 CHEESE **33**

CHOICE OF GOAT CHEESE, BRIE, CAMEMBERT & BLUE SERVED WITH CHERRY TOMATOES, DRIED APRICOTS, TOASTED CIABATTA BREAD & WALNUTS

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## COFFEE & HOT DRINKS

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### TEA

ENGLISH BREAKFAST, EARL GREY,  
CHAMOMILE, PEPPERMINT, GREEN TEA **5**

### CHAI

SPICED AND VANILLA CHAI LATTE **7**

### HOT CHOCOLATE

SQUIRES HOT CHOCOLATE OR MOCHA **8**

### COFFEE

ESPRESSO, LATTE, FLAT WHITE,  
CAPPUCCINO, LONG BLACK, SHORT OR  
LONG MACCHIATO **5**

SOY & LACTOSE FREE MILK **1**

### AFFOGATO

AFFOGATO WITH ESPRESSO SHOT AND  
CHOCOLATE FUDGE SAUCE **10**

# Squires Loft®

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## LUNCH SPECIALS

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ALL MEALS ARE CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH CHIPS

**PORTERHOUSE 200g** **29**

A WELL BALANCED COMBINATION OF FLAVOUR AND TEXTURE WITH A STRIP OF FAT ALONG ONE SIDE

**PORK RIBLETS** **25**

CHAR-GRILLED WITH OUR SIGNATURE BASTE

**PORK RIB BURGER** **25**

SLOW COOKED PORK RIB MEAT, SERVED ON A BRIOCHE BUN WITH COLESLAW & SQUIRES HOUSE MAYO

**BEEF RIB BURGER** **25**

SLOW COOKED ANGUS BEEF RIB MEAT, SERVED ON A BRIOCHE BUN WITH CRISPY FRIED ONIONS & BBQ SAUCE

**GRILLED CALAMARI** **25**

CHAR-GRILLED WITH SQUIRES 'LEGENDARY BASTE' SERVED WITH SQUIRES HOUSE MAYO

**CHICKEN BURGER OR WRAP** **25**

CHAR-GRILLED CHICKEN BREAST FILLET ON A BRIOCHE BUN OR WRAP SERVED WITH STREAKY BACON, TASTY CHEESE, LETTUCE, TOMATO, CRISPY FRIED ONIONS & SQUIRES HOUSE MAYO

**WAGYU BEEF BURGER** **25**

CHAR-GRILLED WAGYU PATTY ON A BRIOCHE BUN SERVED WITH STREAKY BACON, TASTY CHEESE, LETTUCE, TOMATO, CRISPY FRIED ONIONS & SQUIRES HOUSE MAYO