

# Squires Loft

E.S.T 1993

### 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 FORMULAS 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  $\delta$  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.

#### **PORTERHOUSE**

EXCELLENT FLAVOUR WITH MEDIUM FAT COVER.

### T-BONE

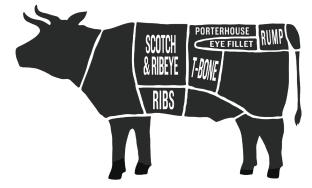
THE BEST OF BOTH WORLDS, PORTER-HOUSE ON ONE SIDE, EYE FILLET ON THE OTHER SIDE.

#### RUMP

LEAN WITH A MEATY FLAVOUR, BEST VALUE CUT STEAK ON THE MENU.

### EYE FILLET

THE ULTIMATE IN TENDERNESS WITH VERY MINIMAL FAT.



### **DEGREES OF DONENESS**

### DONENESS

BLUE
RARE
MEDIUM RARE
MEDIUM
MEDIUM WELL
WELL DONE

### INTERNAL COLOUR

DEEP RED - PURPLE
DARK RED
RED
RED TO PINK
PINK IN CENTRE
NO PINK

### **TEMPERATURE**

COLD
COOL
WARM
HOT
HOTTER
HOTTEST

DIETARY NEEDS?



foodini

## **ENTRÉES**

<b>TRIO OF DIPS</b> HOMMUS, GUACAMOLE & SPICY CAPSICUM SERVED WITH TOASTED CIABATTA BREAD	15
GRILLED CAMEMBERT CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE AND SERVED WITH CRANBERRY SAUCE ON THE SIDE	18
GARLIC AND FETTA BAKED MUSHROOMS SERVED WITH GARLIC BUTTER AND TOPPED WITH FETTA CHEESE	19
BEEF SAUSAGE  100% BEEF SAUSAGE CHAR-GRILLED TO PERFECTION, SERVED WITH SWEET CHILLI OR BBQ SAUCE ON THE SIDE	19
CHICKEN BREAST FILLET SKEWER CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE	21
PRAWN SKEWER  CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE AND SERVED WITH GARLIC SAUCE ON THE SIDE	19
BEEF SKEWER CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE	19
LAMB LOIN CHOPS (2) CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE, SERVED WITH MINT JELLY ON THE SIDE	21
PORK RIBS - 2   4 RACKS  OUR LEGENDARY PORK RIBS ARE MARINATED IN OUR SIGNATURE BASTE  AND SLOW COOKED FOR 15 HOURS, THEN CHAR-GRILLED	42   81
BLACK ANGUS BEEF RIBS - 1 RACK MARINATED IN OUR SIGNATURE BASTE AND SLOW COOKED FOR 15 HOURS, THEN CHAR-GRILLED	49
ENTRÉE PLATTER  OUR LEGENDARY PORK RIBS, GARLIC AND FETTA BAKED MUSHROOMS,  BEEF SAUSAGE AND PRAWN SKEWER	93

THE MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR BASTE, SAUCES AND DRESSINGS.

THE FOLLOWING ARE NOT GLUTEN FREE: BREAD, CAESAR SALAD CROUTONS, BELGIAN WAFFLES, DOUBLE CHOCOLATE FUDGE CAKE & CHOCOLATE FUDGE SAUCE.

## **MAINS**

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

RUMP 250g FIRMER TEXTURE WITH THE BEEFIEST FLAVOUR	37	
PORTERHOUSE 300g A WELL-BALANCED COMBINATION OF FLAVOUR AND TEXTURE WITH A STRIP OF FAT ALONG ONE SIDE	49	
EYE FILLET 200g   300g BY FAR THE MOST TENDER STEAK, LEAN AND SUCCULENT	49   67	
SCOTCH 300g A HIGHER MARBLING WITH A RUN OF FAT THROUGH THE MIDDLE OF THE STEAK THAT ENHANCES THE FLAVOUR	54	
<b>T-BONE 500g</b> OFFERING THE BEST OF BOTH WORLDS, THE TENDERNESS OF AN EYE FILLET ON ONE SIDE, WITH THE EXCEPTIONAL FLAVOUR OF THE PORTERHOUSE ON THE OTHER SIDE	59	
RIB EYE 400g SCOTCH FILLET ON THE BONE, GRAIN FED FOR 100 DAYS, WHICH IMPARTS A RICHER FLAVOUR	68	
LAMB LOIN CHOPS 2 or 4 TENDER AND FULL OF FLAVOUR, SERVED WITH MINT JELLY ON THE SIDE	29   42	
WAGYU 100% BEEF BURGER 220g CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE, SERVED ON A TOASTED BRIOCHE BUN WITH STREAKY BACON, TASTY CHEESE, TOMATO, ONION, LETTUCE, CRISPY FRIED ONIONS AND SQUIRES MAYO (GLUTEN FREE BUN +\$1)	29	
CHICKEN BREAST FILLET 1 OR 2 EXTREMELY JUICY AND TENDER COOKED TO PERFECTION	30   42	
<b>SALMON</b> CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE, SERVED WITH GARLIC SAUCE ON THE SIDE	42	
PRAWN SKEWERS (2) 2 SKEWERS OF PRAWN CUTLETS, FULL OF FLAVOUR, CHAR-GRILLED WITH OUR SIGNATURE SQUIRES BASTE, SERVED WITH GARLIC SAUCE ON THE SIDE	39	
VEGETARIAN MEAL 2 SKEWERS OF MUSHROOMS, CAPSICUM AND ZUCCHINI, SERVED WITH CHAR-GRILLED PUMPKIN AND FRIED ONIONS	32	
ADD ON TO ANY MAIN MEAL	•	
PORK RIBLETS	19	

### **SQUIRES PREMIUM STEAK SELECTION**

THE HIGHEST QUALITY OF OUR PREMIUM HAND-PICKED STEAK COLLECTION

### RANGERS VALLEY 'INFINITE' WAYGU 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. THE PERFECT STEAK FOR 'THE ULTIMATE TASTE' AND SAVOURING EXPERIENCE.

### RANGERS VALLEY 'BLACK ONYX' PURE BLACK ANGUS RIB EYE 700g

95

GRAIN FED FOR 120 DAYS - MARBLE SCORE 3+ - AGED FOR 28 DAYS THE MARBLING ON THIS PREMIUM STEAK, PRODUCES A TRULY UNIQUE TASTE. SUCCULENT, BUTTERY TEXTURE AND AN ABUNDANCE OF PURE BEEF FLAVOUR DELIVERING AN EXCEPTIONAL EATING EXPERIENCE

### **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, AN EXTREMELY TENDER CUT

### **BLACK ANGUS EYE FILLET 250g**

63

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

### RIBS

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

### PORK RIBS 2 | 4 RACKS

49 | 83

### **BLACK ANGUS BEEF RIBS 1 RACK**

59

### SAUCES & SIDES

SQUIRES BASTE	6	GARLIC AND FETTA BAKED MUSHROOMS	19
CREAMY GARLIC	6	BROCCOLINI	11
GREEN PEPPER	6	CHIPS	10
BLACK PEPPER	6	BAKED POTATO	10
MUSHROOM	6	FRIED ONIONS	10
MUSTARD	6	CHAR-GRILLED CORN ON THE COB	10
BBQ	6	GARDEN SALAD SMALL	8
JALAPENO	6	CEASAR SALAD SMALL	10
DANISH BLUE CHEESE	7	GREEK SALAD SMALL	10
STEAKHOUSE MAYO	3.5	SQUIRES COLESLAW	9
GARLIC BUTTER	3.5	CHAR-GRILLED VEGETABLE SKEWER (1)	11

# SALADS

GARDEN SALAD				
ICEBERG LETTUCE, TOMATO, CARROT, RED CABBAGE, RED AND GREEN CAPSICUM, CUCUMBER, RED ONION WITH OUR SQUIRES VINAIGRETTE				
TRADITIONAL GREEK SALAD	17			
CUCUMBER, TOMATO, FETTA CHEESE, OLIVES, GREEN CAPSICUM, RED ONION,	17			
OREGANO WITH OUR SQUIRES VINAIGRETTE				
CHICKEN SALAD	29			
WARM CHAR-GRILLED CHICKEN BREAST, SERVED TOGETHER WITH A				
LARGE GARDEN SALAD, WITH OUR SQUIRES VINAIGRETTE				
CAESAR SALAD	17			
COS LETTUCE, BACON, ANCHOVIES, CROUTONS, EGG AND PARMESAN CHEESE,				
WITH OUR SQUIRES SIGNATURE DRESSING				
CHICKEN CAESAR SALAD	33			
WARM CHAR-GRILLED CHICKEN BREAST, SERVED TOGETHER WITH A				
LARGE CAESAR SALAD				
	•			
KIDS MENU				
	•			
VIDS STEAV	10			
KIDS STEAK GRAIN FED FOR 120 DAYS RUMP FILLET, SERVED WITH CHIPS	18			
GRAIN 1LD 1OR 120 DATS ROWE TILLLI, SERVED WITH CHIES				
KIDS PORK RIBLETS	24			
CHAR-GRILLED WITH OUR SQUIRES SIGNATURE BASTE,				
SERVED WITH CHIPS				
KIDS WAGYU BEEF BURGER	19			
CHAR-GRILLED 100% BEEF PATTY, SERVED ON A BRIOCHE BUN WITH				
TOMATO, CHEESE, LETTUCE AND SQUIRES MAYONNAISE, SERVED WITH CHIPS				
KIDS CHICKEN BURGER	19			
CHAR-GRILLED CHICKEN FILLET SERVED ON A BRIOCHE BUN				
WITH TOMATO, CHEESE, LETTUCE AND SQUIRES MAYONNAISE, SERVED WITH CHIPS				
KIDS BEEF SAUSAGE	19			
100% BEEF SAUSAGE, SERVED WITH CHIPS				
KIDS CHICKEN SKEWER	19			
CHAR-GRILLED WITH OUR SQUIRES SIGNATURE BASTE, SERVED WITH CHIPS	15			
KIDS VEGETABLE SKEWER	12			
ONE MUSHROOM, CAPSICUM AND ZUCCHINI KEBAB AND BAKED POTATO				

### **DESSERTS**

VANILLA ICE CREAM SERVED WITH OUR SQUIRES LOFT CHOCOLATE SAUCE OR BUTTERSCOTCH SAUCE	6.5   13
2 SCOOPS KIDS   4 SCOOPS LARGE	
CHOCOLATE FUDGE CAKE	16
SERVED WARM WITH VANILLA ICE CREAM AND SQUIRES LOFT ORIGINAL CHOCOLATE FUDGE SAUCE	
STICKY DATE PUDDING*	16
SERVED HOT WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM (*MAY CONTAIN DATE PITS)	20
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	
AFFOGATO	9.50   18
VANILLA ICE CREAM WITH A SHOT OF ESPRESSO COFFEE OR YOUR CHOICE OF LIQUEUR	
COFFEE & HOT DRINKS	·
DIMATTINAS COFFEE - LOCALLY BREWED	5
ESPRESSO, LATTE, FLAT WHITE, CAPPUCCINO, LONG BLACK, SHORT OR LONG MACCHIATO	3
SOY & LACTOSE FREE MILK EXTRA	1
TEA	5
ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, PEPPERMINT, GREEN TEA	<b></b>
CHAI	7
SPICED OR VANILLA CHAI LATTE	

### AFTER DINNER BEVERAGES

WITH OUR FAMOUS SQUIRES HOT CHOCOLATE SAUCE

**HOT CHOCOLATE** 

WE HAVE AN EXTENSIVE RANGE OF STICKIES, FORTIFIEDS, COGNACS & LIQUEURS AVAILABLE UPON REQUEST