ENTREES

BAKED MUSHROOMS & FETTA 21
Served with garlic butter

GRILLED BEEF SAUSAGE (BOEREWORS) 21
Served with a side of Squires BBQ or sweet chilli sauce

CHICKEN BREAST SKEWER 19
Marinated with Squires Loft baste & char-grilled

PRAWN SKEWER 20
Char-grilled and served with a side of creamy garlic sauce

LAMB CHOPS 24
Char-grilled & served with a side of mint jelly

PORK RIBS (2 / 4 RACK) 46/86
Slow cooked for 15 hours, succulent & incredibly tender

BEEF RIBS (1 RACK) 54
Slow cooked for 15 hours & char-grilled to perfection

ENTREE PLATTER 94
Pork Riblets, Beef Sausage, Baked Mushrooms & Prawn Skewer (Shared between 4)

MAIN COURSE

All mains are char-grilled with our signature Squires Loft Baste & served with your choice of **CHIPS** or **BAKED POTATO**

PORK RIBS (2 / 4 RACK) 54/94
Our Legendary Pork Ribs, marinated in our signature baste, slow cooked for 15 hours & char grilled

BEEF RIBS (1 RACK) 64
Marinated in our signature baste, slow cooked for 15 hours & char-grilled

LAMB CHOPS (2 / 4 CHOPS) 32/48
Char-grilled Loin Chops with our signature baste

CHICKEN BREAST (1 / 2 FILLETS) 34/46
Marinated with Squires Loft baste & char grilled

SALMON FILLET 46
Char-grilled with our signature baste

PRAWN SKEWERS 42
Two prawn skewers, char-grilled to perfection

VEGETARIAN MEAL 34
Two skewers of mushroom, capsicum & zucchini with grilled pumpkin & crispy fried onions

ADD ON (To any Main)

PORK RIBLETS 24

PRAWN SKEWER 19

OUR STEAKS

All of our steaks are char-grilled with our signature Squires Loft baste & served with your choice of **CHIPS** or **BAKED POTATO**

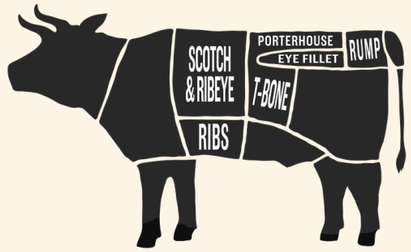
EYE FILLET	*200g / 300g*	**57 / 72**
BEEF & REEF (EYE FILLET)	*200g / 300g*	**73 / 88**
SCOTCH	*300g*	**59**
RIBEYE ON THE BONE	*400g*	**74**
PORTERHOUSE	*300g*	**54**
T-BONE	*450g*	**59**
RUMP	*250g*	**43**

SQUIRES LOFT PREMIUM SELECTION

WAGYU EYE FILLET *250g* **92**
350-day Grain Fed, Marble Score 3+

WAGYU SCOTCH FILLET *350g* **115**
350-day Grain Fed, Marble Score 6+

ANGUS PORTERHOUSE *350g* **89**
150-day Grain Fed, Marble Score 3+



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 - THE 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

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

THE MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR SAUCES, DRESSINGS & BASTE
All seafood is imported
PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS

SAUCES

CREAMY MUSHROOM	6
BLACK PEPPER	6
CREAMY GARLIC	6
GREEN PEPPER	6
JALAPEÑO	6
BBQ	6
MUSTARD	6
SQUIRES BASTE	6
STEAKHOUSE MAYO	6
BLUE CHEESE	7

SALADS

GREEK SALAD 16

GARDEN (Small / Large) 9 / 12

CAESAR SALAD 21
(w/ bacon)

WARM CHICKEN SALAD 29

WARM CHICKEN CAESAR 33
(w/ bacon)

SIDES

CHIPS 11

BAKED POTATO 11

CRISPY FRIED ONIONS 11

CHAR-GRILLED VEGETABLES 15
Mushroom, capsicum, zucchini & pumpkin

BAKED MUSHROOMS & FETTA 21
Served with garlic butter

DESSERTS

CHOCOLATE FUDGE CAKE 18

STICKY DATE PUDDING 18

ORANGE ALMOND & COINTREAU CAKE 18

VANILLA ICE CREAM 14

AFFOGATO (with liqueur) 21

CHEESE PLATTER 16 / 26 / 35
Choice of 1/2/3

DO YOU HAVE AN ALLERGY OR DIETARY REQUIREMENTS?
Scan here to learn more about what you can order with our dietitian approved menu

DIETARY NEEDS?
Scan to match our menu to **YOU**

foodini

Squires Loft®
CAIRNS

SPECIALS

All of our steaks are char-grilled with our signature Squires Loft baste & all mains served with your choice of CHIPS or BAKED POTATO

PREMIUM STEAKS

ANGUS SCOTCH FILLET **83**
400g
From Victoria's Gippsland region, O'Connor Beef comes from carefully selected Angus cattle raised on pasture and aged for enhanced tenderness. Delivering rich flavour, even marbling, natural juiciness and a consistently tender finish

ENTREE

FRIED CALAMARI **19**
Lightly fried, seasoned with lemon pepper & served with our steakhouse mayo

MAINS

FRIED CALAMARI **36**
Lightly fried, seasoned with lemon pepper & served with our steakhouse mayo

SIDES

BROCCOLINI **12**

COLESLAW **10**

BAKED SWEET POTATO **11**