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SQUIRESLOFT

THE STEAK SPECIALISTS
SINCE 1993

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PLEASE SPEAK WITH YOUR SERVER IN REGARDS TO ANY DIETRY REQUIREMENTS

SET MENU 1 - \$65 pp

SHARED ENTREES

Saganaki
Baked Garlic Mushrooms with Feta

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

LARGE PORTION OF FRIED CALAMARI
Served with our golden, steak-cut chips
and a roasted garlic aoli.

VEGETABLE PLATTER
Two kebabs with mushrooms,
capsicum and zucchini served with
grilled pumpkin and fried onions

SINGLE CHICKEN BREAST
220g of Free Range chicken breast,
marinated with squires baste
chargrilled to perfection.

MIGHTY WAGYU (or VEGGIE) BURGER
Lettuce, bacon, tomato, tasty cheddar
Spanish onion, house-made sauce
served with our golden, steak-cut chips
on a brioche bun. (Cooked to MW)

200g EYE FILLET
The most tender cut of meat, that is
beautiful at any cooking temperature.

250g RUMP STEAK
Lean and firm cut of steak, with good
flavour. Recommend Medium temp.

...with YOUR CHOICE OF SAUCE

Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

Grilled Corn
Fried Onion Strings
Coleslaw

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SET MENU 2 - \$80 pp

SHARED ENTREES

Saganaki

Baked Garlic Mushrooms with Feta
Rack of Slow cooked Pork Ribs

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

LARGE PORTION OF FRIED CALAMARI
Served with our golden, steak-cut chips
and a roasted garlic aoli.

200g EYE FILLET
The most tender cut of meat, which is
beautiful at any cooking temperature.

300g SCOTCH FILLET
Essentially a Rib-eye off the bone, with
wonderful flavour when cooked medium

300g PORTERHOUSE
Lean and firm cut of steak, with good
flavour. We recommend Med. temp.

**DOUBLE CHICKEN BREAST (or SINGLE
BREAST option available)**
440g of Free Range chicken breast,
marinated with squires baste
chargrilled to perfection.

VEGETABLE PLATTER
(VEGGIE BURGER option available)
Two kebabs with mushrooms,
capsicum and zucchini served with
grilled pumpkin and fried onions

...with YOUR CHOICE OF SAUCE

Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

House Garden Salad
Coleslaw
Crispy Fried Onion Strings

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PLEASE SPEAK WITH YOUR SERVER IN REGARDS TO ANY DIETRY REQUIREMENTS

SET MENU 3 - \$90 pp

SHARED ENTREES

Boereworst (Grilled Beef Sausage)
Baked Garlic Mushrooms with Feta

Prawn Skewers
Rack of Pork Ribs

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

LARGE PORTION OF FRIED CALAMARI
Served with our golden, steak-cut chips
and a roasted garlic aoli.

200g EYE FILLET
The most tender cut of meat, which is
beautiful at any cooking temperature.

220g ATLANTIC SALMON FILLET
Basted and cooked on the hotplate
until the skin is crispy, served with
garlic sauce

350g BLACK ANGUS PORTERHOUSE
A firm cut of meat with marbling that
when cooked to medium, will give the
steak additional flavour and moisture

DOUBLE CHICKEN BREAST
(SINGLE BREAST option available)
440g of Free Range chicken breast,
marinated with squires baste
chargrilled to perfection.

VEGETABLE PLATTER
(VEGGIE BURGER option available)
Two kebabs with mushrooms,
capsicum and zucchini served with
grilled pumpkin and fried onions

...with YOUR CHOICE OF SAUCE

Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

House Garden Salad
Crispy Fried Onion Strings

Grilled Corn
Caesar Salad

SHARED DESSERTS TO FOLLOW MAINS

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SET MENU 4 - \$110 pp

SHARED ENTREES

Calamari
Boereworst (Grilled Beef Sausage)

Saganaki

Prawn Skewers
Rack of Pork Ribs

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

220g ATLANTIC SALMON FILLET
Basted and cooked on the hotplate
until the skin is crispy, served with
garlic sauce

DOUBLE CHICKEN BREAST
(SINGLE BREAST option available)
440g of Free Range chicken breast,
marinated with squires baste
chargrilled to perfection.

VEGETABLE PLATTER
(VEGGIE BURGER option available)
Two kebabs with mushrooms,
capsicum and zucchini served with
grilled pumpkin and fried onions

200g EYE FILLET
The most tender cut of meat, which is
beautiful at any cooking temperature.

400g BLACK ANGUS RIB_EYE
Served with a small section of bone
intact, the marbling of the Rib-eye
will give the steak additional flavour
and moisture when cooked medium.

350g 'BLACK ONYX' PORTERHOUSE
With a Marble Score of 5, this premium
cut has a succulent, rich flavour when
the fat content is rendered (requiring a
medium cooking temperate)

...with YOUR CHOICE OF SAUCE

Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

Broccolini
Caesar Salad

Garlic Mushrooms with Feta Corn
Crispy Fried Onion Strings

SHARED DESSERTS TO FOLLOW MAINS