

# SQUIRES LOFT

## THE STEAK SPECIALISTS

### SINCE 1993

- PLEASE SPEAK WITH YOUR SERVER IN REGARD TO ANY DIETARY REQUIREMENTS -

## ENTREES

### ENTREE PLATTER (Serves 4) \$92

A generous portion of Pork Riblets, Boerewors, six Prawns and Baked Garlic Mushroom with Fetta

### PAN-SEARED SAGANAKI \$18

Pan-seared Greek cheese served with a lemon wedge.

### BAKED MUSHROOM AND FETTA \$20

Served with garlic butter

### CHICKEN KEBAB \$19

Marinated in Squires Loft baste, and then chargrilled.

### BEEF KEBAB \$23

Tender eye-fillet pieces, char-grilled with Squires Loft baste.

### TIGER PRAWN KEBAB - 6 prawns \$20

Char-grilled with Squires Loft baste and served with creamy garlic sauce on the side.

### GRILLED BEEF SAUSAGE (Boerewors) \$21

Served with sweet chilli sauce on the side.

### PORK RIBS (2, 3 or 4 RACKS) \$45/66/83

Signature-baste marinated, slow-cooked for 15hrs, and char-grilled to finish. (5-6 bone racks)

### LEMON PEPPER CALAMARI \$18

Flash-fried Calamari, dusted with a lemon pepper seasoning, with Steakhouse Mayo.

### LAMB LOIN CHOPS (2) \$24

Char-grilled to medium, with Squires Loft Baste and served with Mint jelly on the side.

## SIDES

### CHIPS OR BAKED POTATO \$10

A Serve of chips or baked potato

### CRISPY FRIED ONIONS \$10

Battered and fried strips of onion

### CHAR-GRILLED VEGETABLES \$15

Vegetable skewer with mushroom, capsicum, and zucchini with a pumpkin slice on the side

### CHAR-GRILLED CORN \$10

Fresh Char-grilled corn

### BABY BROCCOLINI \$12

Baked broccolini drizzled with olive oil and roasted almonds.

## SALADS

### GARDEN SALAD (Small/Large) \$9/13

### GREEK SALAD (Small/Large) \$11/16

### CAESAR SALAD (Small/Large) \$12/19

### HOUSE SLAW (Small/Large) \$9/14

### GRILLED CHICKEN CAESAR SALAD \$33

Crispy cos lettuce, bacon, cucumber, Caesar dressing and shaved parmesan with free-range egg and chicken tenderloins.

### MEDITERRANEAN PRAWN SALAD \$30

Grilled Tiger Prawns served on a salad of lettuce, cucumber, olives, fetta, capsicum, tomato, Spanish onion topped with vinaigrette dressing.

# MAINS

## STEAKS

<b>RUMP-EYE MEDALLION</b> 250g	<b>\$40</b>
Tender, lean and with a bold meaty flavour	
<b>EYE FILLET</b> 200g or 300g	<b>\$54/\$69</b>
The most tender of all the cuts, Recommended to be cooked medium rare, but will be great even cooked well.	
<b>BEEF AND REEF ( EYE FILLET )</b>	<b>\$74/89</b>
200g or 300g Eye Fillet with a grilled 6-Prawn skewer	
<b>SCOTCH FILLET</b> 300g	<b>\$58</b>
A rib-eye off the bone. The fat marbling melts during cooking for the fullest flavour and moisture content. (Must reach a medium temperature to be its best)	
<b>PORTERHOUSE</b> 300g	<b>\$54</b>
Prepared from the striploin with a thin strip of fat for enhanced flavour. Lean and tender.	
<b>RIB-EYE ON THE BONE</b> 400g	<b>\$72</b>
"The meat is sweeter next to the bone". Again, the marbled fat content must reach a 'medium' temp.	
<b>BLACK ANGUS T-BONE</b> 450g	<b>\$62</b>
The best of both worlds, Striploin on one side and tenderloin on the other. Best when cooked to medium.	

## PREMIUM STEAKS

<b>Pure Black Angus Ribeye</b> 700g	<b>\$98</b>
700g, Grain fed for 200 days, Marble Score 3+ For the ultimate of appetites and marbling that melts into the steak at a medium temperature. This Ribeye is a favourite for all steak enthusiasts.	
<b>Rangers Valley Wagyu Eye Fillet</b> 280g	<b>\$93</b>
Grain fed for 500 days, Marble Score 5+ A lot of time and care has been taken creating a premium grain feel, to ensure our best grade of steak, suitably cooked on a higher heat.	
<b>Rangers Valley Porterhouse</b> 350g	<b>\$84</b>
Grain fed for 300 days, Marble Score 3+ Rich flavour, an exquisite cut of the range. With a succulent flavour, it's the ultimate savouring experience.	
<b>Black Angus Scotch Fillet</b> 400g	<b>\$83</b>
Superior marbling from Black Angus cattle leads to a more tender and flavoursome steak.	

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

## RIBS

<b>PORK RIBS (2, 3 or 4 RACKS)</b>	<b>\$54/\$72/\$85</b>
<i>Legendary!</i> Signature-baste marinated, slow-cooked for 15hrs, and then char-grilled to finish. Each rack 5-6 bones	
<b>BLACK ANGUS BEEF RIB</b>	<b>\$59</b>
Marinated in Squires Loft baste, slow cooked and then char-grilled to finish	
<b>- ADD PORK RIBLETS TO ANY MAIN</b>	<b>\$19</b>

## ADD A SAUCE

Mushroom \* Creamy Garlic \* Squires Baste \* Jalapeno  
Black pepper \* Green Pepper \* BBQ \* Garlic Butter (\$3)  
Danish Blue Cheese (\$7) (Complimentary Mustards,  
aoli, horseraddish and Steakhouse Mayo is available)

## OTHER MAINS

<b>TIGER PRAWNS (12 large prawns)</b>	<b>\$39</b>
Two prawn kebabs, char-grilled with Squires Loft Baste, served with garlic sauce on the side	
<b>VEGETABLE PLATTER</b>	<b>\$34</b>
Two kebabs with mushrooms, capsicum and zucchini served with grilled pumpkin and fried onions	
<b>CHAR-GRILLED SALMON</b>	<b>\$44</b>
220g Atlantic Salmon cooked with Squires Loft Baste served with Garlic Sauce	
<b>LEMON PEPPER CALAMARI</b>	<b>\$36</b>
Flash Fried calamari, coated in a lemon pepper seasoning & served with Steakhouse Mayo.	
<b>CHICKEN BREASTS 1 or 2</b>	<b>\$32/44</b>
Free Range chicken breast marinated with Squires Loft Baste chargrilled to perfection.	
<b>LAMB LOIN CHOPS 2 or 4</b>	<b>\$32/46</b>
Chargrilled Lamb loin chops char-grilled with Squires Loft Baste served with mint jelly on the side	

# BURGERS

All burgers come with chips or baked potato

## THE MIGHTY WAGYU

220g Wagyu beef patty with tasty cheddar cheese, lettuce, tomato, bacon, Spanish onion, house-made sauce, served on a brioche bun.

**\$29**

**EXTRA BURGER PATTY \$10**

## CHICKEN BURGER

Marinated chicken breast with tasty cheddar cheese, lettuce, tomato, bacon, Spanish onion, house-made sauce, served on a brioche bun.

**\$29**



## KIDS ICE-CREAM

**1, 2 or 3 scoops:**

Vanilla Ice Cream with Chocolate Sauce  
\$6/\$9/\$12

Chocolate Ice Cream  
\$8/\$12/\$15

# KIDS MENU

**ALL  
\$23\***

## 160G WAYGU CHEESEBURGER

Wagyu beef patty served on a brioche bun served with house made tomato sauce and a side of chips

## BEEF SAUSAGE

(Boerewors), served with a side of chips

## RIBLETS

Pork riblets, marinated in Squires Loft baste, slow cooked and then char-grilled to finish, served with a serve of chips

## CRISPY CHICKEN TENDERLOIN BITES

Panko crumbed chicken tenderloin bites, served with tomato sauce and side of chips

## GRILLED CHICKEN BITES

Chicken breast bites, marinated in Squires baste, char-grilled, served with a side of chips

## GRILLED BEEF BITES (100g)

Beef tenderloin bites, marinated in Squires baste, char-grilled, served with a side of chips.

## GRILLED VEGGIE SKEWER\* - \$20

Basted and served with chips

**EVERY KIDS MEAL IS SERVED  
WITH A JUICE BOX-**

**Orange \* Apple \* Tropical**

# DESSERTS

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## STICKY DATE PUDDING

\$16

Steamed date pudding topped with a sweet and sticky butterscotch served with vanilla Ice cream

## HOT CHOCOLATE FUDGE CAKE (gf)

\$17

A rich, moist chocolate cake smothered in hot chocolate sauce, served with vanilla Ice cream

## APPLE CRUMBLE

\$16

Vanilla pastry tart filled with cinnamon flavoured apples and topped with an almond streusel. Served with Vanilla Ice Cream

## VANILLA ICE CREAM + CHOCOLATE TOPPING

\$15

A generous serving of vanilla ice cream (3 scoops) topped with our delicious hot chocolate sauce

## BELGIAN WAFFLE

\$16

A round waffle served with special hot chocolate sauce, topped with vanilla *and* chocolate ice cream

## FLOURLESS ORANGE AND ALMOND CAKE (gf)

\$16

Moist and magnificent, this cake is made using Cointreau and almond flour, and is served with vanilla ice-cream.

## AFFOGATO

\$21

Vanilla ice cream served in a martini glass, a shot of espresso, and a choice of Frangelico, Baileys, Licor 43 or Tia Maria liqueur on the side.

## COFFEE AND TEA

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Cappucino, Latte, Flat White, Mocha, Long Black, Short Black, Long Machiatto, Short Machiatto, Chai Latte

\$5.50

Hot Chocolate

\$6.50

Tea by T2

\$5.50

Chamomile, Earl Grey, English Breakfast, Lemongrass & Ginger, Peppermint, Sencha (green), Sleep Tight

# DRINKS

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- Coke ◦ \$5.50
- Coke No-Sugar
- Sprite
- Lemon Squash
- Raspberry Lemonade
- Ginger Ale,
- Tonic Water
- Lemon or Peach
- Iced-Tea

- Orange Juice ◦ \$5.50
- Apple Juice
- Pineapple Juice
- Cranberry Juice
- Grapefruit

- Lemon, Lime & Bitters ◦ \$6
- Soda, Lime & Bitters

- Bundaberg soft drink bottles: ◦ \$7.50
  - Passionfruit, Guava, Creamy Soda

- Capi citrus soda water ◦ \$6
  - Blood Orange, Grapefruit, Yuzu Lemon

- Bottomless Purezza Sparkling Water ◦ \$5 p.p.

## AFTER DINNER DRINKS

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### SIGNATURE CHOCOLATE DELIGHT

\$25

Bailey's Irish Cream, Brown Creme de Cacao, Absolute Vanilla, blended with chocolate sauce, chocolate syrup and vanilla ice cream

### ESPRESSO MARTINI

\$22

Bailey's Irish Cream, Tia Maria, 1800 Anejo, shot of espresso, coffee beans to garnish

### THE GAYTIME

\$22

Bailey's Irish cream, Butterscotch liqueur, with smashed honeycomb to garnish

**DESSERT WINES AND  
FORTIFIEDS AVAILABLE**  
(Please ask your waiter)