

SQUIRESLOFT
THE STEAK SPECIALISTS
SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARD TO ANY DIETARY REQUIREMENTS

\$70 SET MENU

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
Free Range chicken breast, marinated
with squires baste
chargrilled to perfection.

MIGHTY WAGYU (or CHICKEN) 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-EYE MEDALLION
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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\$85 SET MENU

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)**

Free Range chicken breast, marinated
with squires baste
chargrilled to perfection.

VEGETABLE PLATTER

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 REGARD TO ANY DIETARY REQUIREMENTS

\$100 SET MENU

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

450g BLACK ANGUS T-BONE
The best of both worlds, striploin on
one side with tenderloin on the other.
Does well when cooked Medium.

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

VEGETABLE PLATTER
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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\$115 SET MENU

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.

200g or 300g EYE FILLET
The most tender cut of meat, which is beautiful at any cooking temperature.

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

4 LAMB LOIN CHOPS
Succulent lamb, basted and chargrilled over an open flame, cooked to a perfect medium (unless otherwise specified), with mint jelly.

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

400g BLACK ANGUS SCOTCH FILLET
The superior marbelling of Black Angus will produce a rich flavour when the fat content is rendered (requiring a medium cooking temperature).

...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