

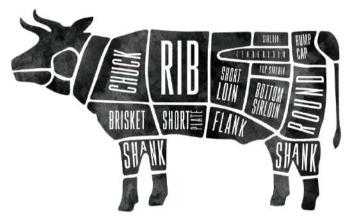
# Squires Loft

#### THE STEAK SPECIALISTS

The Squires Loft philosophy is a perfectly cooked steak every time. To achieve this, we use Meat Standards Australia (M.S.A) graded quality beef and have our specialised cooking technique since 1995.

Our quality beef is primarily sourced from the western districts of Victoria and the lush pastures of Gippsland, renowned for producing premium grass-fed beef excelling in taste and tenderness.

Squires Loft Black Angus are Victorian grown and selected exclusively for Squires Loft. Grain fed for 100 days and aged for 8 weeks, thereby enhancing its flavour and tenderness.



#### **DEGREES OF DONENESS**

| DONENESS    | INTERNAL COLOUR   | <b>TEMPERATURE</b> |
|-------------|-------------------|--------------------|
| 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            |

Majority of our menu is Gluten Free including our Sauces, Dressings & Bastes.

The following are <u>not Gluten Free</u>: Bread, Caesar Salad Croutons, Double Chocolate Hot Fudge Cake, Sticky Date Pudding & Chocolate Fudge Sauce.

## **SQUIRES SELECTION**

| 0—  |                     |
|---|---------------------|
| MAYURA PLATINUM WAGYU RIB EYE 7/9+  | Price on Request    |
| A SMOOTH BALANCE & DISTINGUISHED FLAVOUR OF 7 TO 9+ GRADE MARBLING. *SUBJECT TO AVAILABILITY* | 600G - 700G         |
| WAGYU SCOTCH FILLET 7+  | 300G   <b>89.00</b> |
| REGARDED AS ONE OF THE MOST SUCCULENT CUTS. *SUBJECT TO AVAILABILITY*                         |                     |
| WAGYU RUMP  | 200G   <b>39.00</b> |
| NATURAL MARBLING MAKES FOR MORE TENDER & FLAVOURSOME CUT.                                     |                     |
| PORK RIBS MIXED PLATTER   | 79.00               |
| 500G PORK RIBS, BOEREWORS, TIGER PRAWN KEBAB, BAKED MUSHROOM & FETA.                          | SERVES 4            |
| SHARING PLATTER   | 36.00               |
| FRIED HALLOUMI, BAKED MUSHROOM & FETA, SMALL GREEK SALAD.                                     | SERVES 2            |
| CHARRED BROCCOLI  | 16.00               |
| CHAR GRILLED BROCCOLI FLORETS SERVED WITH HERBED TAHINI & LEMON.                              |                     |
|   |                     |
| ENTREES   | •                   |
|   | v                   |
| BAKED MUSHROOM & FETA   | 17.00               |
| A CHOICE OF HERB OR GARLIC BUTTER   |                     |
| FRIED HALLOUMI  | 14.50               |
| CHEESE SERVED WITH CAPSICUM JELLY.  |                     |
| CHICKEN BREAST FILLET KEBAB   | 16.50               |
| MARINATED IN SQUIRES LOFT BASTE & CHAR-GRILLED.   |                     |
| GRILLED BEEF SAUSAGE  | 18.00               |
| BOEREWORS SAUSAGE SERVED WITH CHILLI SAUCE.   |                     |
| TIGER PRAWN KEBAB   | 18.00               |
| GRILLED & SERVED WITH A SIDE OF GARLIC SAUCE.   |                     |
| LAMB CHOPS  | 18.00               |
| GRILLED & SERVED WITH A SIDE OF MINT JELLY.   | 2 CHOPS             |
| DODE CDARE DIDC   | 41.00               |

41.00

2 RACKS

39.00

SERVES 2

PORK SPARE RIBS

ENTREE PLATTER FOR TWO

SLOW COOKED & CHAR GRILLED IN SIGNATURE BASTE.

CHICKEN KEBAB, BOEREWORS, PORK RIBS & CHILLI SAUCE.

### MAINS

ALL MAINS ARE CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE.

SERVED WITH YOUR CHOICE OF CHIPS OR TWICE COOKED POTATO WITH SOUR CREAM, CHIVES & LEMON ZEST.

| ADD TO YOUR STEAK                               |                | RIB EYE ON THE BONE  | 400G   <b>62.00</b>                     |
|---|----------------|--|---|
|   | 12.00<br>18.00 | BOTH FLAVOURSOME & TENDER WITH THE MEAT SWEETER NEAREST THE BONE   |   |
| 0   |                | PORTERHOUSE  | 250G   <b>39.00</b>                     |
| SAUCES .  |                | EXCELLENT FLAVOUR WITH A MEDIUM FAT STRIP COVERAGE.                |   |
| BBQ   | 5.50           | BLACK ANGUS PORTERHOUSE  | 350G   <b>59.00</b>                     |
| MUSHROOM  |                | SUPERIOR MARBLING WHICH CREATES                                    |   |
| CREAMY GARLIC                                   |                | A VERY TENDER, JUICY FLAVOUR MEAT.                                 |   |
| SQUIRE'S BASTE<br>BLACK PEPPER                  |                | rvr rii i rm   | 2002   45 00                            |
| GREEN PEPPER                                    |                | EYE FILLET THE ULTIMATE CUT IN TENDERNESS                          | 200G   45.00                            |
| JALAPENO  |                | WITH THE MINIMAL AMOUNT OF FAT.                                    | 300G   <b>58.00</b>                     |
| DANISH BLUE CHEESE                              | 6.00           |  |   |
| 0   |                | BLACK ANGUS EYE FILLET   | 300G   <b>65.00</b>                     |
| SALADS  |                | WHILST SUPREMELY LEAN, A PREMIUM & TENDER CUT WITH ROBUST FLAVOUR. |   |
| GREEK SML 1                                     | 12.00          | SCOTCH FILLET  | 300G   <b>49.00</b>                     |
| GREEK SML 1 GARDEN LRG 1                        |                | THE ULTIMATE CUT IN FLAVOUR  | , |
| CAESAR  |                | WITH A HIGHER MARBLING CONTENT.                                    |   |
| WARM CHICKEN 2                                  | 24.00          | RUMP   | 200G   <b>29.00</b>                     |
| SALAD   |                | LEAN WITH A MEATY FLAVOUR.   | 2006   29.00                            |
| WARM CHICKEN 2                                  | 26.00          | THE BEST VALUE CUT AVAILABLE.                                      |   |
| CAESAR  |                |  |   |
| 0   |                | T BONE   | 500G   <b>52.00</b>                     |
| SIDES   |                | PORTERHOUSE ON ONE SIDE OF THE BONE & AN EYE FILLET ON THE OTHER.  |   |
| CHIPS   | 8.00           | PORK SPARE RIBS  | 2 RACKS   <b>46.00</b>                  |
| CORN ON THE COB                                 | 8.00           | SLOW COOKED FOR 18 HOURS;  | 3 RACKS   <b>62.00</b>                  |
| TWICE COOKED POTATO BOWL OF GREENS              | 8.00           | INCREDIBLY TENDER & SUCCULENT.                                     |   |
|   | 12.00          | BEEF RIBS  | 1 RACK   <b>58.00</b>                   |
| CHAR GRILLED VEG                                | 12.00          | PACKED WITH FLAVOUR  | 1 RACK   50.00                          |
| BAKED MUSHROOM & FETA ( HERB OR GARLIC BUTTER ) | 17.00          | THAT MELTS IN YOUR MOUTH.  |   |
| «KIDS   |                | LAMB CHOPS   | 2 CHOPS   <b>27.00</b>                  |
| 0—  | o              | SERVED WITH A SIDE OF MINT JELLY.                                  | 4 CHOPS   40.00                         |
| KIDS MEALS ARE GRILLED W                        | VITH           |  |   |
| SQUIRES BASTE & SERVED W                        |                | CHICKEN BREAST   | 1 FILLET   30.00                        |
| CHIPS AND TOMATO SAUCE.                         |                | CHAR GRILLED WITH SQUIRE'S BASTE.                                  | 2 FILLETS   40.00                       |
| GRILLED BEEF SAUSAGE                            | 16.00          | ATLANTIC SALMON  | 220G   <b>42.00</b>                     |
|   | 16.00          | SERVED WITH LEMON CHIVE SAUCE.                                     | ,                                       |
|   | 20.00          |  |   |
| PORK SPARE RIBS 2                               | 22.00          | TIGER PRAWNS   | 38.00                                   |
| 0   |                | 2 KEBABS SERVED WITH GARLIC SAUCE.                                 |   |
| PLEASE ADVISE OUR FRIEN                         | IDLY           |  |   |
|   |                | VEGETARIAN MEAL 28.00  |   |
| OR DIETARY REQUIREMENTS                         | 5.             | 2 VEGETABLE KEBABS, GRILLED PUMPKIN &                              | FRIED ONIONS.                           |