

SQUIRES LOFT

THE STEAK SPECIALISTS

SINCE 1993

- PLEASE SPEAK WITH YOUR SERVER IN REGARDS TO ANY DIETRY 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

Our legendary ribs, signature-baste marinated, slow-cooked for 15hrs, and char-grilled to finish

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

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

STEAKS

EYE-RUMP MEDALLION 250g \$40

Tender, lean and with a bold meaty flavour

EYE FILLET 200g or 300g \$54/\$69

The most tender of all the cuts, Recommended to be cooked medium rare, but will be great even cooked well.

REEF AND BEEF \$74/89

200g or 300g Eye Fillet with a grilled 6-Prawn skewer

SCOTCH 300g \$58

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)

PORTERHOUSE 300g \$59

Prepared from the striploin with a thin strip of fat for enhanced flavour. Lean and tender.

RIB-EYE ON THE BONE 400g \$72

"The meat is sweeter next to the bone". Again, the marbled fat content must reach a 'medium' temp.

BLACK ANGUS T-BONE 450g \$64

The best of both worlds, Striploin on one side and tenderloin on the other. Best when cooked to medium.

BLACK ANGUS SCOTCH 400g \$83

Superior marbling from a black angus leads to a much more tender and flavoursome experience

-ADD PORK RIBLETS TO ANY MAIN \$19

RIBS

PORK RIBS (2, 3 or 4 RACKS) \$54/\$72/\$85

Our legendary pork ribs, signature-baste marinated, slow-cooked for 15hrs, and then char-grilled to finish

BLACK ANGUS BEEF RIB \$59

Marinated in Squires Loft baste, slow cooked and then char-grilled to finish

ADD A SAUCE \$6

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)

PREMIUM STEAKS

Pure Black Angus Ribeye 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.

\$110

Rangers Valley Wagyu Eye Fillet 280g

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. This is where our custom grills come into play being able to hit 400kJ of direct heat for the perfect searing without overheating to keep this beauty simply mouth-watering.

\$93

Rangers Valley Porterhouse 350g

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.

\$89

OTHER MAINS

TIGER PRAWNS (12 large prawns) \$39

Two prawn kebabs, char-grilled with
Squires Loft Baste, served with garlic sauce on the side

VEGETABLE PLATTER \$34

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

CHAR-GRILLED SALMON \$44

220g Atlantic Salmon cooked with
Squires Loft Baste served with Garlic Sauce

LEMON PEPPER CALAMARI \$36

Flash Fried calamari, coated in a lemon pepper
seasoning & served with Steakhouse Mayo.

CHICKEN BREASTS 1 or 2 \$32/44

Free Range chicken breast marinated with
Squires Loft Baste chargrilled to perfection.

LAMB LOIN CHOPS 2 or 4 \$32/46

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

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

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

- 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

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)

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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 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-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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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
(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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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)
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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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)
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

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LUNCH MENU

One Course: \$35 Two Courses: \$45 Three Courses: \$55

Lunch packages include a soft drink, Carlton Draught or Great Northern beer, or a glass of house red or white wine

ENTREE OPTIONS-

- Baked Mushrooms and Feta
- Grilled Boerewors Sausage
- Pan-Seared Golden Saganaki
- Baste-Brushed Pork Riblets
- Lemon Pepper Calamari

MAIN COURSE OPTIONS-

Main courses include your choice of Chips or Baked Potato, or can be upgraded to a Salad Option for \$5.

- 250g Rump Steak
- 200g Eye Fillet
- Main course Pork Ribs
- Mediterranean Prawn Salad
- Vegetarian Platter
- Three Lamb Chops
- Char-Grilled Salmon
- Char Grilled Chicken Breast
- Main Lemon Pepper Calamari

DESSERT OPTIONS-

All desserts come with Vanilla Ice Cream.

- Hot Chocolate Fudge Cake
- Warm Sticky Date Pudding
- Warm Apple Crumble