

ENTREES

BAKED MUSHROOMS & FETA	20
Served with garlic butter	
GRILLED BEEF SAUSAGE (Boerewors)	21
Served with a side of sweet chilli sauce	
CHICKEN BREAST SKEWER	19
Marinated with Squires Loft baste & char-grilled	
FRIED CALAMARI	18
Coated in lemon pepper, lightly fried and served with our steakhouse mayo	
PRAWN SKEWER	20
Grilled and served with a side of garlic sauce	
LAMB CHOPS	24
Grilled & served with a side of mint jelly	
PORK RIBS (2 / 4 RACK)	45/83
Slow cooked for 15 hours, succulent & incredibly tender	
BEEF RIBS (1 RACK)	49
Slow cooked for 15 hours & packed with flavour that melts in your mouth	
ENTREE PLATTER	92
Pork Ribs, Beef Sausage, Baked Mushrooms & Prawn Skewer (Shared between 4)	

MAIN COURSE

All mains are char grilled with our signature Squires Loft Baste and served with your choice of **CHIPS** ,**BAKED POTATO** or **SALAD**

PORK RIBS (2 / 4 RACK)	54/87
Our Legendary pork ribs, marinated in our signature baste, slow cooked for 15 hours & char grilled	
BEEF RIBS	59
Marinated in our signature baste, slow cooked for 15 hours & char grilled	
LAMB CHOPS (2 / 4 CHOPS)	32/46
Tender australian lamb loin chops char grilled	
CHICKEN BREAST (1 / 2 FILLETS)	32/44
Marinated with Squires Loft baste & char grilled	
GRILLED SALMON	46
220g Atlantic Salmon, cooked med-rare & served with garlic sauce	
PRAWNS SKEWERS	39
Two prawn skewers char grilled, served with a side of garlic sauce	
FRIED CALAMARI	36
Coated in lemon pepper, lightly fried and served with our steakhouse mayo	
VEGETARIAN MEAL	34
Two skewers of mushroom, capsicum & zucchini with grilled pumpkin, fried onions & mushroom sauce	

Squires Loft<sup>®</sup>  
ALBERT PARK

OUR STEAKS

All of our steaks are char-grilled with our signature Squires Loft baste and served with your choice of **CHIPS**, **BAKED POTATO** or **SALAD**

EYE RUMP MEDALLION	250g	40
PORTERHOUSE	250g	48
EYE FILLET	200g / 300g	54 / 69
BEEF & REEF (EYE FILLET)	200g / 300g	73 / 88
SCOTCH FILLET	300g	58
RIB EYE ON THE BONE	400g	72
T-BONE	450g	59
ADD ON	PORK RIBS 19	or PRAWN SKEWER 19

PREMIUM SELECTION

BLACK ANGUS PORTERHOUSE	350g	69
Queensland, Grain Fed 120 Days, Marble Score 2+		
O’CONNOR ANGUS SCOTCH	400g	83
Gippsland Victoria, Grain Fed 220 Days, Marble Score 4+		
WAGYU EYE FILLET	200g	78
Rangers Valley N.S.W, Grain Fed 450 Days, Marble Score 6+		

SAUCES

Creamy Mushroom, Black Pepper, Creamy Garlic,	6
Green Pepper, Jalapeño, BBQ, Mustard, Baste,	
Steakhouse Mayo	
Blue Cheese	7
Garlic Butter	3

DO YOU HAVE AN  
ALLERGY OR DIETARY  
REQUIREMENTS?

Scan here to learn more  
about what you can order  
with our dietitian approved  
menu

DIETARY NEEDS?  
Scan to match our menu to you



foodini

SALADS

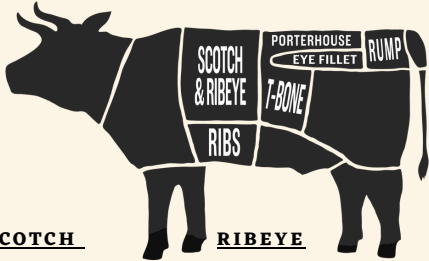
GREEK (Small / Large)	10 / 15
GARDEN (Small / Large)	8 / 11
CAESAR SALAD	19
(With bacon)	
COLESLAW	8
WARM CHICKEN SALAD	29
WARM CHICKEN CAESAR	33
(With bacon)	

SIDES

CHIPS	10
BAKED POTATO	10
FRIED ONIONS	10
BROCCOLINI	12
CHAR-GRILLED VEGETABLES	12
Mushroom, capsicum, zucchini & pumpkin	
BAKED MUSHROOMS & FETA	20
Served with garlic butter	

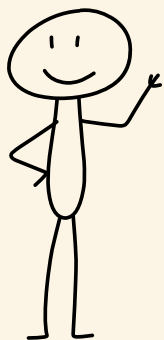
DEGREES OF DONENESS

DONENESS	INTERNAL COLOUR	TEMPERATURE
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



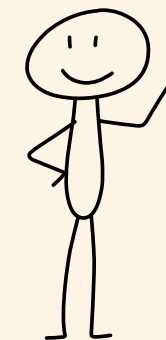
SCOTCH	RIBEYE	RUMP
HIGHLY MARBLED THE ULTIMATE IN FLAVOUR	SAME AS THE SCOTCH BUT IT'S SWEETER NEXT TO THE BONE	LEAN WITH A MEATY FLAVOUR - THE BEST VALUE CUT STEAK ON THE MENU
PORTERHOUSE	T-BONE	EYE FILLET
EXCELLENT FLAVOUR WITH MEDIUM FAT COVER	THE BEST OF BOTH WORLDS, PORTERHOUSE ON ONE SIDE, EYE FILLET ON THE OTHER SIDE	THE ULTIMATE IN TENDERNESS WITH VERY MINIMAL FAT

All prices are inclusive of G.S.T



# Squires Loft®

## ALBERT PARK



### KID'S MENU

12 YEARS OLD AND UNDER

All of our kid's meals are char-grilled with our Signature Squires Loft Baste & served with **chips or garden salad**

#### WAGYU BEEF BURGER

Char grilled served on a brioche bun with cheese & tomato sauce

#### GRILLED BEEF SAUSAGE (Boreworse)

100% beef sausage served with a side of tomato sauce

#### CHICKEN BREAST SKEWER

Marinated with Squires Loft baste & char-grilled

#### BEEF SKEWER

Tender eye fillet pieces skewered & char grilled

#### LAMB CHOPS

Char grilled & served with side of tomato sauce

#### PORK RIBLETS

Slow cooked for 18 hours, succulent & incredibly tender

#### FRIED CALAMARI

Coated in lemon pepper, lightly fried & served with our steakhouse mayo

#### KIDS STEAK 100G

100g scotch fillet char grilled to your liking

#### KIDS VEG SKEWER

Skewer of mushroom, zucchini & capsicum

#### BOWL OF CHIPS

23

23

22

23

22

23

22

23

22

10

### SOFT DRINKS

COKE 5

COKE ZERO 5

LEMONADE 5

LEMON LIME BITTERS 6

LEMON SQUASH 5

RASPBERRY LEMONADE 6

GINGER ALE 6

PINEAPPLE JUICE 5

ORANGE JUICE 5

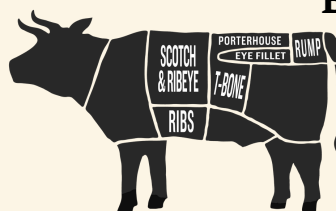
CRANBERRY JUICE 5

APPLE JUICE 5

### DESSERTS

VANILLA ICE CREAM & CHOC SAUCE 10

BELGIAN WAFFLE & ICE CREAM 12



## DESSERTS

<b>DOUBLE CHOCOLATE FUDGE CAKE</b> Served warm, with vanilla ice cream, Squires Loft chocolate fudge sauce & cream	<b>17</b>
<b>CRÈME BRULEE</b> A rich vanilla bean custard, topped with caramelised sugar	<b>18</b>
<b>STICKY DATE PUDDING</b> Served with butterscotch sauce & vanilla ice cream (May contain date pits)	<b>16</b>
<b>BELGIUM WAFFLE</b> Oven-baked and served with our Squires Loft chocolate sauce strawberries & vanilla ice cream	<b>16</b>
<b>ORANGE ALMOND &amp; COINTREAU CAKE</b> Delicate & moist, served with double cream	<b>16</b>
<b>VANILLA ICE CREAM</b> Served with our Squires Loft Chocolate or Butterscotch sauce	<b>12</b>
<b>AFFOGATO</b> Ice Cream, Espresso coffee and liqueur of your choice	<b>21</b>
<b>CHEESE PLATTER</b> A selection of 3 cheese varieties	<b>35</b>

## AFTER DINNER DRINKS

<b>ESPRESSO MARTINI</b>	<b>21</b>
<b>78 DEGREES</b> <i>BITTER ORANGE</i>	<b>12</b>
<b>AUTONOMY</b> <i>AUSTRALIAN AMARO</i>	<b>12</b>
<b>DESSERT WINE</b> <i>ICED RIESLING</i> FROGMORE CREEK, Tasmania Raw honey, floral with green pear & lychee flavours	<b>11</b>
<b>CRÈME BRÛTINI</b> An indulgent & smooth dessert cocktail inspired by the classic Crème Brûlée.	<b>24</b>
<b>BLACK FOREST STIRRED DOWN</b> Maraschino cherry liqueur, galliano, vanilla & crème de cacao blend perfectly to create our take on a black forest gateaux	<b>24</b>
<b>HAZELNUT HAZE</b> Dive into a chocolate haze with this delicious Ferrero Rocher like cocktail. A blend of frangelico, crème de cacao & a secret Squires ingredient.	<b>24</b>

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