

## THE STEAK SPECIALISTS

Since 1993, Squires Loft has been dedicated to providing a remarkable dining experience to our guests.

From humble beginnings in Brighton to establishing ourselves in the vibrant strip of Toorak Road in South Yarra, our founders came up with a winning formula, in delivering South African flavours to Australia.

We pride our winning formula's on -

**Our Passion** – to deliver mouth-watering steaks and ribs matched with our unique signature basting, which leaves a lasting impression

**Value** – in our partnerships with Australian producers and growers, ensuring that our products are sustainably sourced and are competitively priced

**Consistency** – in our well-balanced menus, the quality of our wine list and the consistency of our cooking is our priority. Our customers identify with our unique flavours & hospitality.

The secret to becoming an institution over the last 30 years, has been that we have always emphasised the principle of KISS (Keep It Simple Steak) and having an unrivalled flavour profile, is what makes us the 'Steak Specialists.'

### SCOTCH

HIGHLY  
MARBLED THE  
ULTIMATE IN  
FLAVOUR

### RIBEYE

SAME AS THE  
SCOTCH BUT IT'S  
SWEETER NEXT  
TO THE BONE

### RUMP

LEAN WITH A MEATY  
FLAVOUR - BEST  
VALUE CUT STEAK ON  
THE MENU

### PORTERHOUSE

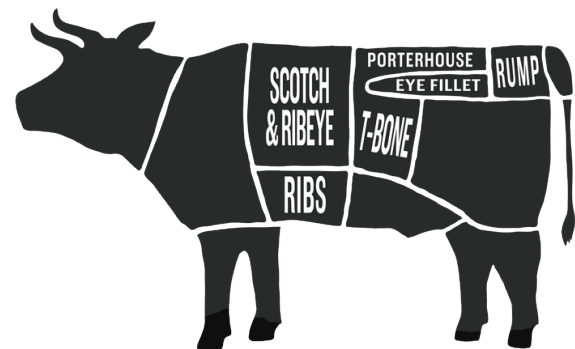
EXCELLENT  
FLAVOUR  
WITH MEDIUM  
FAT COVER

### T-BONE

THE BEST OF BOTH  
WORLDS,  
PORTERHOUSE ON  
ONE SIDE, EYE  
FILLET ON THE  
OTHER SIDE

### EYE FILLET

THE ULTIMATE  
IN TENDERNESS  
WITH VERY  
MINIMAL FAT



## 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

### DIETARY NEEDS?

Scan to match our menu to YOU



foodini



# ENTRÉES

<b>FRIED CALAMARI</b>	<b>18</b>
COATED IN LEMON PEPPER - LIGHTLY FRIED AND SERVED WITH OUR STEAKHOUSE MAYO	
<b>GRILLED CAMEMBERT</b>	<b>18</b>
COOKED IN OUR SIGNATURE BASTE, SERVED WITH CRANBERRY SAUCE ON THE SIDE	
<b>CHICKEN BREAST SKEWER</b>	<b>19</b>
CHICKEN BREAST FILLET, SKEWERED THEN FINISHED IN OUR SIGNATURE BASTE	
<b>PRAWN SKEWER</b>	<b>20</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE AND SERVED WITH GARLIC SAUCE	
<b>BAKED MUSHROOMS AND FETTA</b>	<b>20</b>
SERVED WITH GARLIC BUTTER AND TOPPED WITH FETTA CHEESE	
<b>GRILLED BEEF SAUSAGE (BOEREWORS)</b>	<b>21</b>
100% BEEF SAUSAGE GRILLED TO PERFECTION, SERVED WITH SWEET CHILLI OR BBQ SAUCE ON THE SIDE	
<b>LAMB LOIN CHOPS (2)</b>	<b>24</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH MINT JELLY ON THE SIDE	
<b>PORK RIBS 2   4 RACKS</b>	<b>45   83</b>
SLOW COOKED FOR 15 HOURS, MARINATED WITH OUR SIGNATURE BASTE FOR 5-8 DAYS, THEN CHAR-GRILLED	
<b>BLACK ANGUS BEEF RIBS (1 RACK)</b>	<b>49</b>
SLOW COOKED FOR 15 HOURS, MARINATED WITH OUR SIGNATURE BASTE FOR 5-8 DAYS, THEN FINISHED ON THE CHAR-GRILL	
<b>ENTRÉE PLATTER</b>	<b>92</b>
PORK RIBS, BEEF SAUSAGE, PRAWNS AND BAKED MUSHROOMS SERVED WITH GARLIC BUTTER, FINISHED WITH OUR SIGNATURE BASTE	

MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR SAUCES, DRESSING & BASTES  
THE FOLLOWING ARE NOT GLUTEN FREE: BREAD, CAESAR SALAD CROUTONS, DOUBLE CHOCOLATE  
FUDGE CAKE & CHOCOLATE FUDGE SAUCE

# MAINS

ALL MAIN MEALS ARE FLAVOURED WITH OUR SIGNATURE BASTE WHEN GRILLED AND SERVED WITH YOUR CHOICE OF: **CHIPS, BAKED POTATO OR A SIDE GARDEN SALAD**

**RUMP 250g** **40**  
FIRMER TEXTURE WITH THE BEEFIEST FLAVOUR

**PORTERHOUSE 250g** **49**  
BEAUTIFUL TEXTURE WITH A RUN OF FAT ALONG ONE SIDE

**BLACK ANGUS PORTERHOUSE 350g** **69**  
GRAIN FED FOR 120 DAYS - MARBLE SCORE 2+ - AGED FOR 28 DAYS  
KNOWN FOR ITS SUPERIOR MARBLING TRAIT WHICH RESULTS IN A CONSISTENTLY  
TENDER, FLAVOURFUL AND EXTREMELY SUCCULENT STEAK

**EYE FILLET 200g | 300g** **54 | 69**  
ONE OF THE MOST SUCCULENT CUTS, LEAN AND TENDER WHICH HAS AN  
AMAZING TASTE AND TEXTURE

**BLACK ANGUS EYE FILLET 250g** **67**  
GRAIN FED FOR 120 DAYS, AGED FOR 8 WEEKS WHILST SUPREMELY LEAN. A PREMIUM  
AND TENDER CUT WITH ROBUST FLAVOUR

**RANGER VALLEY INFINITE WAGYU EYE-FILLET 280g** **93**  
GRAIN FED FOR 500 DAYS - MARBLE SCORE 7+ - AGED FOR 28 DAYS  
INCREDIBLY TENDER, THE ULTIMATE IN FLAVOUR, CREATED FROM THE HIGHEST  
QUALITY BEEF WITH EXCEPTIONAL MARBLING THROUGHOUT THE BEEF

**SCOTCH 300g** **58**  
A HIGHER MARBLING WITH A STRIP OF FAT THROUGH THE MIDDLE THAT ENHANCES  
THE FLAVOUR

**BLACK ANGUS SCOTCH 400g** **83**  
GRAIN FED FOR 150 DAYS - MARBLE SCORE 3+ - AGED FOR 28 DAYS  
KNOWN FOR ITS NATURAL ABUNDANCE OF MARBLING, RESULTING IN A RICH  
FLAVOUR AND EXTREMELY TENDER CUT OF BEEF

**T-BONE 450g** **64**  
OFFERING THE BEST OF BOTH WORLDS, THE TENDERNESS OF AN EYE FILLET ON ONE  
SIDE & THE EXCEPTIONAL FLAVOUR OF THE PORTERHOUSE ON THE OTHER SIDE

**RIB EYE - ON THE BONE 400g** **72**  
SCOTCH FILLET ON THE BONE, GRAIN FED FOR 100 DAYS, WHICH GIVES THE MEAT  
AN EXTRA DIMENSION

**RANGER VALLEY 'BLACK ONYX' PURE BLACK ANGUS RIB EYE 700g** **110**  
GRAIN FED FOR 150 DAYS - MARBLE SCORE 7+ - AGED FOR 28 DAYS  
THE MARBLING ON THIS PREMIUM STEAK PRODUCES A UNIQUE TASTE, SUCCULENT,  
BUTTERY TEXTURE AND AN ABUNDANCE OF PURE BEEF FLAVOUR DELIVERING AN  
EXCEPTIONAL EATING EXPERIENCE

ADD ON TO ANY MAIN MEAL

**PORK RIBLETS OR PRAWN SKEWER** **19**

# MAINS

ALL MAIN MEALS ARE FLAVOURED WITH OUR SIGNATURE BASTE WHEN GRILLED AND SERVED WITH YOUR CHOICE OF: **CHIPS, BAKED POTATO OR A SIDE GARDEN SALAD**

**LAMB LOIN CHOPS 2 OR 4** 32 | 46  
TENDER AND FULL OF FLAVOUR, SERVED WITH MINT JELLY ON THE SIDE

**WAGYU 100% BEEF BURGER 220g** 29  
CHAR-GRILLED AND BASTED PATTY, SERVED ON A TOASTED MILK BUN WITH MAYO, TOMATO, ONION, BACON, CHEESE AND LETTUCE - THE ULTIMATE BURGER (GLUTEN FREE BUN \$1)

**BEEF SAUSAGES (BOEREWORS)** 44  
2 OF OUR 100% BEEF SAUSAGES, CHAR-GRILLED AND SERVED WITH SWEET CHILLI SAUCE ON THE SIDE

**CHICKEN BREAST 1 OR 2 FILLETS** 32 | 44  
EXTREMELY JUICY AND TENDER COOKED TO PERFECTION, CHAR-GRILLED THEN FINISHED WITH OUR SIGNATURE BASTE

**PRAWN SKEWERS (2)** 39  
TENDER AND FULL OF FLAVOUR, CHAR GRILLED THEN FINISHED IN OUR SIGNATURE BASTE

**GRILLED SALMON** 44  
ATLANTIC SALMON, RICH AND TENDER IN FLAVOUR, CHAR-GRILLED THEN FINISHED WITH OUR SIGNATURE BASTE

**VEGETARIAN MEAL** 34  
2 SKEWERS OF MUSHROOMS, CAPSICUM AND ZUCCHINI, SERVED WITH CHAR GRILLED PUMPKIN AND FRIED ONIONS

ADD ON TO ANY MAIN MEAL

**PORK RIBLETS OR PRAWN SKEWER** 19

# RIBS

OUR SIGNATURE RIBS ARE SLOW COOKED FOR 15 HOURS, THEN VAC SEALED IN OUR FAMOUS BASTE AND MARINATED FOR A MINIMUM OF 5-8 DAYS FOR THE ULTIMATE TENDERNESS AND FLAVOUR

**PORK RIBS 2 | 4 RACKS** 54 | 85  
CHAR-GRILLED AND COOKED TO PERFECTION WITH OUR SIGNATURE BASTE

**BLACK ANGUS BEEF RIBS 1 RACK** 59  
CHAR-GRILLED AND COOKED TO PERFECTION WITH OUR SIGNATURE BASTE

# SAUCES

**BLACK PEPPER, GREEN PEPPER, CREAMY GARLIC, BBQ, JALAPENO, 6  
SQUIRES BASTE, MUSHROOM, MUSTARD.**

**GARLIC BUTTER 3 DANISH BLUE CHEESE 7**

# SIDES

<b>SIDE GARDEN SALAD</b>	<b>8</b>
<b>SIDE COLESLAW</b>	<b>10</b>
<b>SIDE GREEK SALAD</b>	<b>12</b>
<b>CHAR-GRILLED CORN ON THE COB (2)</b>	<b>10</b>
<b>BAKED POTATO</b>	<b>10</b>
<b>SIDE OF CHIPS</b>	<b>10</b>
<b>FRIED ONIONS</b>	<b>10</b>
<b>BROCCOLINI</b>	
DRIZZLED WITH OLIVE OIL AND LIGHTLY SEASONED	<b>12</b>
<b>CHAR-GRILLED VEGETABLES</b>	<b>15</b>
(MUSHROOM, CAPSICUM, ZUCCHINI AND PUMPKIN)	
<b>BAKED MUSHROOMS AND FETTA</b>	<b>20</b>
SERVED WITH GARLIC BUTTER AND TOPPED WITH FETTA CHEESE	

# SALADS

<b>GARDEN SALAD</b>	<b>11</b>
ICEBERG LETTUCE, CUCUMBER, TOMATO, GREEN CAPSICUM, RED ONION, CARROT, RED CABBAGE WITH A SQUIRES VINAIGRETTE	
<b>COLESLAW SALAD</b>	<b>15</b>
A COMBINATION OF WHITE CABBAGE, RED CABBAGE AND CARROT DRESSED WITH SQUIRES LOFT MAYONNAISE	
<b>GREEK SALAD</b>	<b>15</b>
CUCUMBER, TOMATO, GREEN CAPSICUM, RED ONION, OLIVES, FETTA CHEESE & OREGANO	
<b>CAESAR SALAD</b>	<b>19</b>
COS LETTUCE, BACON, CROUTONS, ANCHOVIES, EGG & PARMESAN CHEESE WITH SQUIRES CAESAR DRESSING	
<b>CHICKEN SALAD</b>	<b>29</b>
WARM CHAR-GRILLED CHICKEN COOKED WITH SQUIRES BASTE SERVED TOGETHER WITH A LARGE GARDEN SALAD	
<b>CHICKEN CAESAR SALAD</b>	<b>33</b>
WARM CHAR-GRILLED CHICKEN COOKED WITH SQUIRES BASTE SERVED TOGETHER WITH A LARGE CAESAR SALAD	

# KIDS MENU

<b>KIDS FRIED CALAMARI</b>	<b>19</b>
COATED IN LEMON PEPPER - LIGHTLY FRIED, SERVED WITH OUR MAYO AND CHIPS	
<b>KIDS CHICKEN OR PRAWN SKEWER</b>	<b>19</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS	
<b>KIDS BEEF SAUSAGE</b>	<b>19</b>
100% BEEF SAUSAGE, SERVED WITH CHIPS	
<b>KIDS VEGETABLE SKEWER 100g</b>	<b>19</b>
SKEWER OF MUSHROOM, ZUCCHINI AND CAPSICUM, SERVED WITH CHIPS	
<b>KIDS WAGYU BEEF BURGER OR CHICKEN BURGER</b>	<b>23</b>
CHAR-GRILLED BEEF PATTY OR CHICKEN FILLET SERVED ON A TOASTED BUN WITH MAYONNAISE, CHEESE, LETTUCE, TOMATO, SERVED WITH CHIPS	
<b>KIDS SCOTCH FILLET 100g</b>	<b>23</b>
CHAR-GRILLED WITH OUR SIGNATURE BASTE, SERVED WITH CHIPS	

# DESSERTS

<b>VANILLA ICE CREAM 3 SCOOPS</b>	<b>15</b>
SERVED WITH OUR SQUIRES LOFT CHOCOLATE OR BUTTERSCOTCH SAUCE	
<b>STICKY DATE PUDDING*</b>	<b>16</b>
SERVED HOT WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM (*MAY CONTAIN DATE PITS)	
<b>ORANGE ALMOND &amp; COINTREAU CAKE</b>	<b>16</b>
SERVED WITH DOUBLE CREAM	
<b>WAFFLES</b>	<b>16</b>
OVEN BAKED AND SERVED WITH OUR SQUIRES LOFT ORIGINAL CHOCOLATE FUDGE SAUCE AND VANILLA ICE CREAM	
<b>DOUBLE CHOCOLATE FUDGE CAKE</b>	<b>17</b>
SERVED WARM WITH VANILLA ICE CREAM, SQUIRES LOFT ORIGINAL CHOCOLATE FUDGE SAUCE	
<b>CREME BRULEE</b>	<b>18</b>
A RICH VANILLA BEAN CUSTARD TOPPED WITH CARAMALIZED SUGAR	
<b>AFFOGATO</b>	<b>21</b>
ICE CREAM WITH A SHOT OF ESPRESSO AND YOUR CHOICE OF LIQUEUR	

# COFFEE & HOT DRINKS

## COFFEE BY GENOVESE - LOCALLY BREWED

<b>COFFEE</b>	<b>6</b>	<b>TEA</b>	<b>6</b>
ESPRESSO, LATTE, FLAT WHITE, CAPPUCCINO, LONG BLACK, SHORT OR LONG MACCHIATO		ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, PEPPERMINT, GREEN TEA	
SOY MILK EXTRA	<b>.50</b>	<b>HOT CHOCOLATE</b>	<b>7</b>
		SQUIRES HOT CHOCOLATE	