

Squires Loft Geelong

“ THE STEAK SPECIALISTS ”

- MAINS -

All mains are char-grilled with Squires Loft baste and served with your choice of chips or baked potato.

Rump	28.00 (200g)
Porterhouse	34.00 (250g)
Black Angus Porterhouse	48.00 (350g)
Eye Fillet	38.00 (200g) / 49.00 (300g)
Certified Premium Black Angus Eye Fillet	56.00 (300g)
Scotch	37.00 (300g)
Rib Eye on the bone	46.00 (400g)
T-Bone	46.00 (500g)
Squires Beef Rib	43.00 (1 rack, 650g)
Pork Spare Ribs	40.00 (2 racks, 500g) / 50.00 (3 racks, 750g)
Lamb Loin Chops <i>served with mint jelly on the side</i>	26.00 (2 chops) / 38.00 (4 chops)
Chicken Breast Fillet	28.00 (1 breast)/ 38.00 (2 breasts)
Beef & Reef - <i>Eye Fillet served with a Tiger Prawn Kebab</i>	49.00 (200g)/ 59.00 (300g)
Tiger Prawns - <i>2 Prawn kebabs with garlic sauce on the side</i>	37.00
Atlantic Salmon - <i>prepared medium rare, served with lemon chive sauce</i>	37.00 (220g)
Vegetarian Meal - <i>2 kebabs of mushroom, capsicum, zucchini served with grilled pumpkin & fried onions</i>	28.00

- SAUCES -

Mushroom	Black Pepper	B.B.Q.	Creamy Garlic	Jalapeno	Green Pepper	Squires Baste	5.50
Danish Blue Cheese							6.00

- SALADS -

Greek Salad <i>small / large</i>	9.00 / 14.00
Bacon & Brussel Slaw <i>small / large</i> <small>(brussel sprouts, bacon, red cabbage, wombok, carrot, balsamic glaze)</small>	9.00 / 14.00
Caesar Salad <i>small / large</i>	9.00 / 14.00
Warm Chicken Salad	24.00
Warm Chicken Caesar	26.00

- SIDE ORDERS -

Chips / Baked Potato	7.00
Crispy Fried Onions	9.00
Corn on the cob	7.00
Bowl of Greens <small>(Beans and Broccolini with lemon and olive oil)</small>	7.50
Char-Grilled Vegetables <small>(mushroom, capsicum & zucchini with a pumpkin slice)</small>	9.00
Baked Mushrooms & Feta <small>(with your choice of garlic or herb butter)</small>	14.50

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- KIDS MEALS -

All kids meals are flavoured with Squires Loft baste when grilled and are served with chips

Grilled Beef Sausage (<i>Boerewors</i>)	12.00
Chicken Breast Fillet Kebab	12.00
Scotch Fillet	13.00
Pork Spare Ribs	16.50
Vanilla Ice Cream <i>served with Hot Fudge Sauce</i>	3.00
Soft Drink - raspberry, coke, lemon squash, lemonade, apple juice, orange juice, milk	2.50
Milkshake – chocolate, caramel or vanilla	3.50

- DESSERT -

Double Chocolate Hot Fudge Cake <i>served with vanilla ice cream</i>	13.00
Vanilla Ice Cream <i>served with hot fudge sauce</i>	9.00
Death By Chocolate Crepe <i>served with Nutella, chocolate chunk ice cream and hot fudge sauce</i>	13.00
Warm Sticky Date Pudding <i>served with butterscotch sauce and vanilla ice cream</i>	13.00

- HOT DRINKS -

Coffee 'Naked Espresso - Mega Choc Blend' <i>Espresso, latte, flat white, cappuccino, soy, macchiato, mochachino.</i>	5.00
Chai Latte – <i>a spiced tea made with hot frothy milk</i>	5.00
Tea 'Tea Drop' – <i>peppermint, english breakfast, green tea, earl grey</i>	5.00
Hot Chocolate <i>made with Squires Loft original fudge sauce</i>	6.00
Liqueur Coffee <i>a blend of espresso coffee and your choice of liqueur, topped with whipped cream</i>	10.00
Liqueur Hot Chocolate <i>made with Squires Loft original fudge sauce and your choice of liqueur</i>	12.50

- AFTER DINNER TREATS -

Affogato - <i>vanilla ice cream served with espresso shot</i>	7.00
Liqueur Affogato - <i>double espresso served with vanilla ice cream and your choice of liqueur</i>	15.00
Crunchie – <i>Baileys, Kahlua and Butterscotch schnapps blended with ice cream (served in a tall glass)</i>	15.00

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- SOFT DRINKS -

Cola, Diet Cola, Lemonade, Lemon Squash, Dry Ginger Ale, Soda Water, Tonic Water, Raspberry Lemonade, Lemon Lime & Bitters	4.00
Sanpella-grino – bottled sparkling mineral water (500ml)	7.50
Milkshake – chocolate, caramel or vanilla	6.00

- FRUIT JUICE -

Apple, Pineapple, Orange Juice, Cranberry Juice	4.00
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- COCKTAILS –

Long Island Iced Tea <i>A blend of vodka, white rum, gin, tequila, lemon juice & a splash of cola</i>	18.00
Espresso Martini <i>A sophisticated blend of Kahlua, vanilla vodka, white crème de cacao & espresso</i>	18.00
Pomegranate Margarita <i>Traditionally salted rim with Jose Cuervo silver tequila, pomegranate liqueur, triple sec and lime juice</i>	18.00
Cosmopolitan <i>The timeless combination of vodka, triple sec, lime juice & cranberry juice</i>	16.00
Pina Colada <i>The tropical favourite, a blend of rum, coconut and pineapple juice</i>	14.00
Mojito <i>A delicious mix of white rum, fresh mint leaves, lime & soda</i>	14.00
Aperol Spritz <i>THE drink of summer. An Italian classic. Aperol, prosecco & a splash of soda garnished with orange</i>	12.00
Spicy Margarita <i>A spicy mix of tequila, mango, jalapeno and lime juice garnished with dehydrated chilies</i>	12.00
Virgin Mojito <i>As delicious as the rum based Mojito but without the hangover!</i>	7.00

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- BEER -

On Tap

- **SL Lager** – *Crisp dry flavor with slight malt presence.
Low levels of sweetness* **6.00** (285ml) **9.50**(568ml)
- **Asahi Super Dry** – *delicate, yet rich. Full flavoured with refreshing dry aftertaste
Full flavoured with refreshing dry aftertaste* **7.50**(300ml) **9.50**(400ml)
- **Mountain Goat Organic Steam Ale** – *Crisp, aromatic, cleansing ale.
Wheat malt makes for a dry finish. Fruity and tropical.* **6.00** (285ml) **9.50**(568ml)
- **Goat** – *Modern Australian lager, very enjoyable beer!
Clean, balanced lager.* **6.00** (285ml) **9.50**(568ml)
- **Somersby Apple Cider** – *Invigorating and refreshing.
Pronounced fruit flavor, fresh and crisp.* **8.00** (400ml)

Bottled Beer

- **Little Creatures Furphy Beer**
clean, crisp, balanced with subtle fruit flavours & aromas (Geelong, VIC) **8.50**
- **Little Creatures Pale Ale**
refreshing with distinct bitterness that leaves the palate craving for more (Geelong, Vic) **9.50**
- **Little Creatures Rogers Beer** (*mid strength*)
roasted toffee & caramel malt flavours, light citrus hop notes & a gentle bitterness (Geelong, VIC) **8.50**
- **Stone & Wood Pacific Ale**
big fruit hops, a cloudy haze with a refreshing finish (Byron Bay, NSW) **8.50**
- **Prickly Moses Otway Light**
malted barley and characters of a rich full bodied & flavour of a full strength beer (Otways, Vic) **8.00**
- **Victorian Bitter**
full bodied & flavoured, bitter lager (Melbourne, Vic) **8.00**
- **Corona**
crisp & refreshing taste best served with lemon or lime (Mexico) **8.50**

Squires Loft Torquay

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- SPIRITS -

House Spirits

8.00

Bacardi, Bundaberg Rum, Captain Morgan Spiced Rum, Gordon's Gin, Jim Beam, Johnny Walker Red, Southern Comfort, Smirnoff Vodka, St. Agnes Brandy

Premium Spirits

9.00

Bombay Sapphire Gin, Canadian Club, Chivas Regal, Jameson, Gentleman Jack, Jack Daniels, Wild Turkey, Wild Turkey – American Honey, Jose Cuervo Tequila, Hendricks Gin

Top Shelf Spirits

Grey Goose Vodka

10.00

Single Malt Scotch - Glenmorangie

10.00

- LIQUEURS -

9.00

Baileys, Campari, Cointreau, Cariel Vanilla Vodka, Drambuie, Frangelico, Galliano - (Sambuca, Amaretto, Black, Vanilla), Grand Marnier, Kahlua, Lena, Malibu, Midori, Pimm's, Schnapps – (Butterscotch, Apple, Peach), Tia Maria

- FORTIFIEDS -

Galway Pipe Port

10.00 (60ml)

Mr Pickwicks Tawny

12.00 (60ml)

Campbells Rutherglen Muscat

25.00(375ml)

- DESSERT WINE -

Mitchell Noble Semillon

25.00 (375ml)