

Squires Loft Geelong

“THE STEAK SPECIALISTS”

Squires Selection

600g MB9+ Mayura Platinum Wagyu Rib Eye	179.00
<i>Is well balanced between smooth marbling characteristics and distinguished flavours. (recommended without Squires Baste)</i>	
300g MB7+ Wagyu Scotch Fillet	78.00
<i>Regarded as one of the most succulent cuts from the under exercised upper neck muscles</i>	
200g Wagyu Rump Medallion	37.00
<i>With its natural Marbling it makes for a more tender and flavoursome cut than our standard Rump</i>	
Mixed Platter with Pork Ribs (serves 4)	79.00
<i>500g Pork Ribs, Boerewors, Tiger Prawn Kebab, Baked Mushrooms & Feta with Garlic Butter (Served with Louisiana hot sauce, sweet chili sauce & garlic sauce on the side)</i>	
Sharing Mixed Platter (serves 4)	36.00
<i>Fried Halloumi Cheese (with capsicum jelly), Baked Mushrooms & Feta with Garlic Butter & Large Greek Salad</i>	
Apple and bacon slaw small/large	12.00/16.00
<i>Sweet apple, bacon, cabbage, spring onion with honey mustard dressing.</i>	
Roasted Balsamic Baby Carrots	14.50
<i>Maple roasted baby carrots with a parsley garnish</i>	
Charred Broccoli	16.00
<i>Broccoli, coconut tahini, smoked pepitas served with a lemon wedge</i>	

ENTREES

Baked Mushrooms & Feta with your choice of garlic or herb butter	17.00
Fried Halloumi Cheese with capsicum jelly.	14.50
Chicken Breast Fillet Kebab marinated in Squires Loft baste then char-grilled.	16.50
Grilled Beef Sausage (Boerewors) with chili sauce on the side.	18.00
Tiger Prawn Kebab char-grilled with Squires Loft baste and served with garlic sauce on the side.	18.00
Lamb Loin Chops (2) char-grilled with Squires Loft baste and served with mint jelly on the side.	18.00
Pork Spare Ribs (2 racks, 500g) marinated in Squires Loft baste then char-grilled.	39.00
Entrée Platter for Two with Louisiana hot sauce or sweet chilli sauce (selection of Chicken kebab, Boerewors, and Pork Spare Ribs).	39.00