

Squires Loft

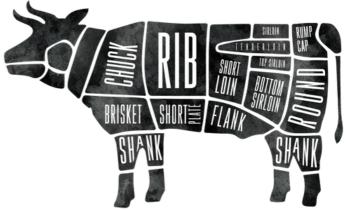
THE STEAK SPECIALISTS

The Squires Loft philosophy is a perfectly grilled steak every time. To achieve this, we use Meat Standards Australia (M.S.A) graded quality beef and have our specialised cooking technique since 1995.

Our quality beef is primarily sourced from the western districts of Victoria and the lush pastures of Gippsland, renowned for producing premium grass-fed beef excelling in taste and tenderness.

Squires Loft Black Angus are Victorian grown and selected exclusively for Squires Loft. Grain fed for 100 days and aged for 8 weeks, thereby enhancing its flavour and tenderness.

Squires Loft



DEGREES OF DONENESS

DONENESS	INTERNAL COLOUR	TEMPERATUR
BLUE	DEEP RED - PURPLE	COLD
RARE	DARK RED	COOL
MEDIUM RARE	RED	WARM
MEDIUM	RED TO PINK	нот
MEDIUM WELL	PINK IN CENTRE	HOTTER
WELL DONE	NO PINK	HOTTEST

Squires Loft

SQUIRES SELECTION

PORK RIBS MIXED PLATTER 500G PORK RIBS, BOEREWORS, TIGER PRAWN KEBAB, BAKED MUSHROOM & FETA.	89.00 SERVES 4	
SHARING PLATTER FRIED HALLOUMI, BAKED MUSHROOM & FETA, SMALL GREEK SALAD.	42.00 SERVES 2	
ENTREE PLATTER FOR TWO CHICKEN KEBAB, BOEREWORS, PORK RIBS & CHILLI SAUCE.	39.00 SERVES 2	
ENTREES	•	
BAKED MUSHROOM & FETA A CHOICE OF HERB OR GARLIC BUTTER	19.00	
FRIED HALLOUMI CHEESE SERVED WITH CAPSICUM JELLY.	16.00	
CHICKEN BREAST FILLET KEBAB MARINATED IN SQUIRES LOFT BASTE & CHAR-GRILLED.	19.00	
GRILLED BEEF SAUSAGE BOEREWORS SAUSAGE SERVED WITH CHILLI SAUCE.	20.00	
TIGER PRAWN KEBAB GRILLED & SERVED WITH A SIDE OF GARLIC SAUCE.	19.50	
LAMB CHOPS GRILLED & SERVED WITH A SIDE OF MINT JELLY.	21.00 2 CHOPS	
PORK SPARE RIBS SLOW COOKED & CHAR GRILLED IN SIGNATURE BASTE.	42.00 2 RACKS	

MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR SAUCES, DRESSINGS & BASTES.

The following are not Gluten Free: Complimentary Bread, Sticky Date Pudding & Chocolate Fudge Sauce.

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS.



PREMIUM SELECTION

OUR PREMIUM SQUIRES SELECTION WELCOMES GUESTS
TO SAVOUR THE SUPERIOR TENDERNESS AND TASTE OF
EXCLUSIVE CUTS FOR AN UNPARALLELED AND
MEMORABLE DINING EXPERIENCE.

SERVED WITH YOUR CHOICE OF CHIPS OR TWICE COOKED POTATO WITH SOUR CREAM, CHIVES & LEMON ZEST

CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE

BLACK ANGUS EYE FILLET BONE - IN

300G | 89.00

AUSTRALIA'S FIRST CULINARY OFFERING - CHARACTERISED BY A PRONOUNCED FLAVOUR, TENDERNESS AND A UNIQUELY SWEET UNDERTONE THAT IS MORE PROMINENT IN PROXIMITY TO THE BONE.

DRY AGED RIB EYE

400G | **92.00**

THE ART BEHIND DRY AGEING IS BEING CAPABLE TO TELL WHEN THE BEEF IS AT THE POINT WHEN THE COMPLEXITY OF FLAVOURS IS AT ITS OPTIMUM WHILE MAINTAINING SOME JUICINESS.

EXPERIENCE THE BEST OF BOTH WORLDS WITH OUR SIGNATURE BASTE AND SALT FLAKES ON THE SIDE—ENHANCING NATURAL FLAVOURS WHILE ALLOWING YOU TO CUSTOMISE YOUR TASTE

MAYURA PLATINUM WAGYU RIB EYE 9+

600G | 186.00

A SMOOTH BALANCE OF MARBLING & DISTINGUISHED FLAVOURS.

WAGYU SCOTCH FILLET 7+

300G | 99.00

REGARDED AS ONE OF THE MOST SUCCULENT CUTS.

 $\begin{smallmatrix} A & L & L \end{smallmatrix} \quad \begin{smallmatrix} P & R & E & M & I & U & M \end{smallmatrix} \quad \begin{smallmatrix} S & E & L & E & C & T & I & O & N & S \end{smallmatrix} \quad \begin{smallmatrix} A & R & E & S & U & B & J & E & C & T \end{smallmatrix} \quad \begin{smallmatrix} T & O & & A & V & A & I & L & A & B & I & L & I & T & Y \end{smallmatrix}$

ASK OUR FRIENDLY TEAM FOR THE CURRENT PREMIUM ${\tt CUTS\ AVAILABLE.}$

MAINS

ALL MAINS ARE CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE.

SERVED WITH YOUR CHOICE OF CHIPS OR TWICE COOKED POTATO WITH SOUR CREAM, CHIVES & LEMON ZEST.

EAK	DIR EVE ON THE RONE	400G 69.00
•		4000 09.00
16.00		
20.00		
22.00	BLACK ANGUS PORTERHOUSE	350G 64.00
		,
	VERY TENDER, JUICY FLAVOUR MEAT.	
-	DIACV ANCHE EVE ELLET	2006 70 00
		300G 72.00
	TENDER COT WITH ROBOUT TEAVOUR.	
6.00		44 00
6.00	PORTERHOUSE	250G 44.00
6.00	EXCELLENT FLAVOUR WITH A	
7 50	MEDIUM FAT STRIP COVERAGE.	
7.50	EVE CILLET	2000 40 00
g.		200G 49.00
.		300G 66.00
46.00	WITH THE MINIMAL AMOUNT OF FAT.	
		. = 4 - 4
	SCOTCH FILLET	300G 56.00
	THE ULTIMATE CUT IN FLAVOUR	
17 00	WITH A HIGHER MARBLING CONTENT.	
17.00		
	RUMP	200G 36.00
12 00	LEAN WITH A MEATY FLAVOUR.	
	THE BEST VALUE CUT AVAILABLE.	
17.00		
	T-BONE	500G 59.00
29.00	PORTERHOUSE ON ONE SIDE OF THE	
32.00	BONE & AN EYE FILLET ON THE OTHER.	
10.00	0	o
9.50		
	PORK SPARE RIBS	2 RACKS 48.00
10.00	SLOW COOKED FOR 18 HOURS;	3 RACKS 66.00
11.00	INCREDIBLY TENDER & SUCCULENT.	
14.00		
14.00	BEEF RIBS	1 RACK 60.00
	PACKED WITH FLAVOUR	
	THAT MELTS IN YOUR MOUTH.	
	0	
	I AMD CHODS	2 CHORG 20 AA
•		2 CHOPS 28.00
LED	SERVED WITH A SIDE OF MINT JELLY.	4 CHOPS 42.00
	CHICKEN BREAST	1 FILLET 30.00
		2 FILLETS 42.00
0	CHAR GRIELLE WITH SQUIKE S BASIL.	42.00
18.00	ATLANTIC SALMON	220G 42.00
18.00		,
22.00	SLAVED WITH LEWICH CHIVE SAUCE.	
22.00	MICHE DE L'ESTE	
	TIGER PRAWNS	39.00
J ' I. I .	2 KEBABS SERVED WITH GARLIC SAUCE.	
	VEGETARIAN MEAL	32.00
_		
	2 VEGETADLE REDADS, GRILLED PUMPKIN & F	MIED ONIONS.
	20.00 22.00 22.00 6.00 6.00 6.00 6.00 6.	BOTH FLAVOURSOME & TENDER WITH THE MEAT SWEETER NEAREST THE BONE. 22.00 BLACK ANGUS PORTERHOUSE SUPERIOR MARBLING WHICH CREATES A VERY TENDER, JUICY FLAVOUR MEAT. 6.00 BLACK ANGUS EYE FILLET 6.00 WHILST SUPREMELY LEAN, A PREMIUM & TENDER CUT WITH ROBUST FLAVOUR. 6.00 6.00 6.00 6.00 6.00 6.00 FORTERHOUSE EXCELLENT FLAVOUR WITH A MEDIUM FAT STRIP COVERAGE. 7.50 EYE FILLET THE ULTIMATE CUT IN TENDERNESS WITH THE MINIMAL AMOUNT OF FAT. 8 COTCH FILLET THE ULTIMATE CUT IN FLAVOUR WITH A HIGHER MARBLING CONTENT. RUMP 13.00 17.00 RUMP 13.00 17.00 T-BONE PORTERHOUSE ON ONE SIDE OF THE BONE & AN EYE FILLET ON THE OTHER. 9.50 10.00 9.50 10.00 9.50 PORK SPARE RIBS 10.00 SLOW COOKED FOR 18 HOURS; INCREDIBLY TENDER & SUCCULENT. 14.00 BEEF RIBS 19.00 PACKED WITH FLAVOUR THAT MELTS IN YOUR MOUTH. CHICKEN BREAST CHAR GRILLED WITH SQUIRE'S BASTE. 18.00 ATLANTIC SALMON SERVED WITH LEMON CHIVE SAUCE. 7.51 TIGER PRAWNS 2 KEBABS SERVED WITH GARLIC SAUCE.