

Squires Loft®
E.S.T 1993

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 formulas on -

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

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

Consistency – in our well-balanced menus, the quality of our wine list & 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."

Here's to memorable & legendary flavours!

The Squires Loft team

SCOTCH
HIGHLY MARBLED THE ULTIMATE IN FLAVOUR

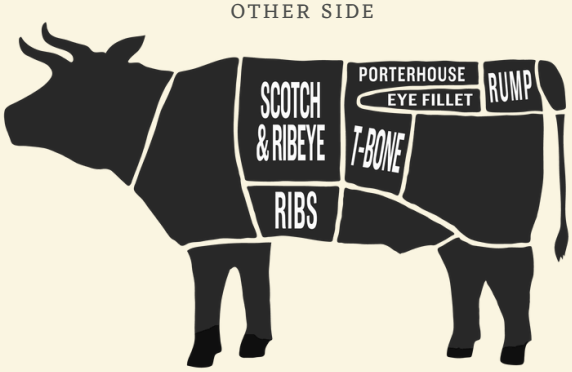
RIBEYE
SAME AS THE SCOTCH BUT IT'S SWEETER NEXT TO THE BONE

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

Squires Loft®
DIAMOND CREEK

SPECIALS

PREMIUM STEAKS

NORTHERN RIVERS RIBEYE 700g **120**
This exceptional, hand-selected, MSA-graded young beef is sourced from the fertile Northern Rivers region. Renowned for its natural consistency, it delivers balanced flavour and reliable tenderness

ENTREES

GRILLED CAMEMBERT **19**
Char-grilled & basted, served with cranberry jelly & toasted ciabatta

SAGANAKI **19**
Pan Fried Saganaki Cheese Served With a Lemon Wedge

FRIED CALAMARI **19**
Lightly fried, seasoned with lemon pepper & served with our steakhouse mayo

BEEF KEBAB **28**
Char-grilled with our signature baste

MAINS

All of our mains are char-grilled with our signature Squires Loft baste & served with your choice of CHIPS or BAKED POTATO

FRIED CALAMARI **36**
Lightly fried, seasoned with lemon pepper & served with our steakhouse mayo

WAGYU BURGER **32**
Char-grilled Wagyu Patty served with streaky bacon, tasty cheese, lettuce, tomato, crispy fried onions & steakhouse mayo served on a brioche bun

SIDES

BROCCOLINI **12**
Baked broccolini drizzled with olive oil

GRILLED CORN **10**
Char-grilled corn on the cob with a smoky finish

COLESLAW **10**
Crisp, housemade coleslaw coated in our creamy, signature steakhouse mayo

PLEASE ADVISE OUR FRIENDLY TEAM MEMBERS OF ALLERGIES OR DIETARY REQUIREMENTS

ENTREES

BAKED MUSHROOMS & FETTA 21
Served with garlic butter

GRILLED BEEF SAUSAGE (BOEREWORS) 21
Served with a side of Squires BBQ or sweet chilli sauce

CHICKEN BREAST SKEWER 19
Marinated with Squires Loft baste & char-grilled

PRAWN SKEWER 20
Char-grilled & served with a side of creamy garlic sauce

LAMB CHOPS 24
Char-grilled & served with a side of mint jelly

PORK RIBS (2 / 4 RACK) 46/86
Slow cooked for 15 hours, succulent & incredibly tender

BEEF RIBS (1 RACK) 54
Slow cooked for 15 hours & char-grilled to perfection

ENTREE PLATTER 94
(Shared between 4)
Pork Riblets, Beef Sausage, Baked Mushrooms & Prawn Skewer

THE MAJORITY OF OUR MENU IS GLUTEN FREE INCLUDING OUR SAUCES, DRESSINGS & BASTE

All seafood is imported

Please refer to the Foodini QR code if you have any dietary requirements

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MAINS

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SAUCES

CREAMY MUSHROOM	6
BLACK PEPPER	6
CREAMY GARLIC	6
GREEN PEPPER	6
JALAPEÑO	6
BBQ	6
MUSTARD	6
SQUIRES BASTE	6
STEAKHOUSE MAYO	6
BLUE CHEESE	7

SALADS

GREEK SALAD	16
GARDEN SALAD Small / Large	9/12
CAESAR SALAD w/ bacon	21
WARM CHICKEN SALAD	29
WARM CHICKEN CAESAR w/ bacon	33

SIDES

CHIPS	11
BAKED POTATO	11
CRISPY FRIED ONIONS	11
CHAR-GRILLED VEGETABLES Mushroom, capsicum & zucchini with grilled pumpkin	15
BAKED MUSHROOMS & FETTA Served with garlic butter	21

ADD ON (To any Main)

PORK RIBLETS	24
PRAWN SKEWER	19

OUR STEAKS

EYE FILLET	*200g/300g*	57 / 72
BEEF & REEF (EYE FILLET)	*200g/300g*	73 / 88
SCOTCH	*300g*	59
RIB EYE ON THE BONE	*400g*	74
PORTERHOUSE	*300g*	54
T-BONE	*450g*	59
RUMP	*250g*	43

SQUIRES LOFT PREMIUM SELECTION

WAGYU EYE FILLET 350-day Grain Fed, Marble Score 3+	*250g*	92
WAGYU SCOTCH FILLET 350-day Grain Fed, Marble Score 6+	*350g*	115
ANGUS PORTERHOUSE 150-day Grain Fed, Marble Score 3+	*350g*	89

MAIN COURSE

PORK RIBS (2/4 Rack) Our legendary Pork Ribs, marinated in our signature baste, slow cooked for 15 hours & char-grilled	54/94
BEEF RIBS (1 RACK) Marinated in our signature baste, slow cooked for 15 hours & char-grilled	64
LAMB CHOPS (2/4 CHOPS) Char-grilled Loin Chops with our signature baste	32/48
CHICKEN BREAST (1/2 FILLETS) Marinated with Squires Loft baste & char-grilled	34/46
SALMON FILLET Char-grilled with our signature baste	46
PRAWN SKEWERS Two prawn skewers, char-grilled to perfection	42
VEGETARIAN MEAL Two skewers of mushrooms, capsicum & zucchini, with grilled pumpkin & crispy fried onions	34

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DESSERTS

CHOCOLATE FUDGE CAKE 18
Served warm, with vanilla ice cream, Squires Loft chocolate fudge sauce & ice cream

STICKY DATE PUDDING 18
Served with butterscotch sauce & vanilla ice cream
(May contain date pits)

ORANGE ALMOND & COINTREAU CAKE 18
Delicate & moist, served with double cream

VANILLA ICE CREAM 14
Served with our Squires Loft Chocolate or Butterscotch sauce & vanilla

LEMON MERINGUE 16
Tangy citrus centre and fluffy meringue, served with vanilla ice cream

NEW YORK BAKED CHEESECAKE 16
Drizzled with raspberry coulis and served with vanilla ice cream

CHOCOLATE LAVA CAKE 15
Served warm with vanilla ice cream

TIRAMISU 18
Our very own home-made tiramisu

PANNA COTTA 18
Home made panna cotta with, served with strawberry

CHOCOLATE MOUSSE 18
Home made fluffy chocolate mousse, served with strawberry

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KIDS MENU

12 years old or under

All of our kids meals are char-grilled with our signature Squires Loft baste and served with a choice of soft drink or juice

KIDS BEEF SAUSAGE 23
100% beef sausage, served with chips

KIDS CHICKEN SKEWER 22
Char-grilled with our signature baste & served with chips

KIDS PORK RIBLETS 24
Our legendary pork riblets, marinated in our signature baste, slow cooked for 15 hours & char-grilled & served with chips

KIDS WAGYU BEEF BURGER 24
Char-grilled beef patty on a toasted bun with cheese and served with chips & tomato sauce

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