SQUIRES LOFT

THE STEAK SPECIALISTS
SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARD TO ANY DIETARY REQUIREMENTS

$70 SET MENU

SHARED ENTREES

Saganaki
Baked Mushrooms & Feta

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARECHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

FRIED CALAMARI
Served with our golden, steak-cut chips and our steakhouse mayo

VEGETARIAN MEAL
Two skewers of mushrooms, capsicum and zucchini served with grilled pumpkin and crispy fried onions

SINGLE CHICKEN BREAST
Free Range chicken breast, marinated with squires baste chargrilled to perfection

WAGYU BURGER
Lettuce, bacon, tomato, tasty cheese crispy fried onions, steakhouse mayo served with our golden, steak-cut chips on a brioche bun

200g EYE FILLET
The most tender cut of meat, that is beautiful at any cooking temperature.

250g RUMP-EYE MEDALLION
Lean and firm cut of steak, with good flavour

...with YOUR CHOICE OF SAUCE
Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

Grilled Corn
Crispy Fried Onions
Coleslaw

SQUIRES LOFT

THE STEAK SPECIALISTS
SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARD TO ANY DIETARY REQUIREMENTS

$85 SET MENU

SHARED ENTREES

Saganaki
Baked Mushrooms & Feta
Rack of Slow cooked Pork Ribs

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

FRIED CALAMARI
Served with our golden, steak-cut chips and our steakhouse mayo

200g EYE FILLET
The most tender cut of meat, which is beautiful at any cooking temperature.

300g SCOTCH FILLET
Essentially a Rib-eye off the bone, with wonderful flavour

300g PORTERHOUSE
Lean and firm cut of steak, with good flavour

DOUBLE CHICKEN BREAST (or SINGLE BREAST option available)
Free Range chicken breast, marinated with squires baste chargrilled to perfection

VEGETARIAN MEAL
Two skewers of mushrooms, capsicum and zucchini served with grilled pumpkin and crispy fried onions

...with YOUR CHOICE OF SAUCE
Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

House Garden Salad
Coleslaw
Crispy Fried Onions

SQUIRES LOFT

THE STEAK SPECIALISTS
SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARD TO ANY DIETARY REQUIREMENTS

$100 SET MENU

SHARED ENTREES

Boereworst (Grilled Beef Sausage)
Baked Mushrooms & Feta
Prawn Skewers
Rack of Pork Ribs

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

FRIED CALAMARI
Served with our golden, steak-cut chips and our steakhouse mayo

200g EYE FILLET
The most tender cut of meat, which is beautiful at any cooking temperature

220g ATLANTIC SALMON FILLET
Basted and cooked on the hotplate until the skin is crispy, served with creamy garlic sauce

450g T-BONE
The best of both worlds, striploin on one side with tenderloin on the other

DOUBLE CHICKEN BREAST
(SINGLE BREAST option available)
of Free Range chicken breast, marinated with squires baste chargrilled to perfection

VEGETARIAN MEAL
Two skewers of mushrooms, capsicum and zucchini served with grilled pumpkin and crispy fried onions

...with YOUR CHOICE OF SAUCE
Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

House Garden Salad
Crispy Fried Onions
Grilled Corn
Caesar Salad

SHARED DESSERTS TO FOLLOW MAINS

SQUIRES LOFT

THE STEAK SPECIALISTS
SINCE 1993

PLEASE SPEAK WITH YOUR SERVER IN REGARD TO ANY DIETARY REQUIREMENTS

$115 SET MENU

SHARED ENTREES

Calamari
Saganaki
Prawn Skewers
Boereworst (Grilled Beef Sausage)
Rack of Pork Ribs

INDIVIDUAL MAIN COURSE CHOICES

OUR MAINS ARE CHAR-GRILLED AND FLAVOURED WITH SQUIRES LOFT BASTE
ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO

220g ATLANTIC SALMON FILLET
Basted and cooked on the hotplate until the skin is crispy, served with creamy garlic sauce

DOUBLE CHICKEN BREAST
(SINGLE BREAST option available)
of Free Range chicken breast, marinated with squires baste chargrilled to perfection

VEGETARIAN MEAL
Two skewers of mushrooms, capsicum and zucchini served with grilled pumpkin and crispy fried onions

200g or 300g EYE FILLET
The most tender cut of meat, which is beautiful at any cooking temperature

4 LAMB LOIN CHOPS
Succulent lamb, basted and chargrilled over an open flame, cooked to a prefect medium (unless otherwise specified), with mint jelly

400g RIB EYE ON THE BONE
Premium juicy rib eye chargrilled to your liking

...with YOUR CHOICE OF SAUCE

Mushroom, Black Pepper or Creamy Garlic

SHARED SIDE DISHES

Broccolini
Baked Mushrooms & Feta
Corn
Caesar Salad
Crispy Fried Onions

SHARED DESSERTS TO FOLLOW MAINS