



ENTRÉES

BAKED MUSHROOMS AND FETTA Your choice of Garlic or Herb butter	\$20
GRILLED CAMEMBERT Decadent and gooey camembert grilled to perfection. Served with toasted ciabatta and cranberry jelly, finished with our signature Squires Loft baste	\$18
TRIO OF DIPS All home made with the freshest ingredients, served with toasted ciabatta Dips - Hommus, Avocado and Spicy Capsicum	\$18
BEEF SAUSAGE BOEREWORS Traditional South African sausage, char grilled served with sweet chilli sauce on the side	\$21
BEEF SKEWER Char grilled with our signature Squires Loft baste	\$23
CHICKEN BREAST SKEWER Char grilled with our signature Squires Loft baste	\$21
PRAWN SKEWER Char grilled with our signature Squires Loft baste	\$20
2 LAMB LOIN CHOPS Char grilled with our signature Squires Loft baste, served with mint jelly on the side	\$24
BLACK ANGUS BEEF RIBS - 1 RACK Slow cooked for 15 hours, marinated with our signature Squires Loft baste for 5-8 days, then finished on the char grill	\$49
PORK RIBS - 2 or 4 RACKS Slow cooked for 15 hours, marinated with our signature Squires Loft baste for 5-8 days, then finished on the char grill	\$45 \$83
ENTRÉE PLATTER Pork ribs, boerewors, tiger prawn skewer, mushrooms with fetta and garlic butter. Finished with our signature Squires Loft baste	\$93



MAINS

All main meals are served with your choice of 1:

- CHIPS
- BAKED POTATO
- SIDE GARDEN SALAD, SIDE GREEK SALAD or SIDE CAESAR SALAD

RUMP 250g \$40
Grain fed for 120 days, from the Riverina NSW

PORTERHOUSE 300g \$54
Beautiful texture with a run of fat along the side

EYE FILLET 200g | 300g \$54 | \$69
One of the most succulent cuts, lean and tender which has an amazing taste and texture

SCOTCH 300g \$58
Highly marbled through the middle of the steak that embodies and enhances the flavour

T-BONE 450g \$59
Offering both the tenderness of the eye fillet on one side, with the exceptional flavour of the porterhouse on the other side

RIB EYE 400g \$72
Grain feed for 100 days, prime rib on the bone, which gives the meat extra dimension, amazing texture, and marbling

BEEF AND REEF 200g | 300g \$73 | \$88
Eye fillet served with char grilled prawns with our signature Squires Loft baste

ADD ON 1 RACK OF PORK RIBS WITH YOUR MEAL \$20
Available with any Main Meal

ADD ON 1 PRAWN SKEWER TO YOUR MEAL \$20
Available with any Main Meal



MAINS

LAMB LOIN CHOPS 2 OR 4

\$32 | \$46

Very tender and flavourful served with mint jelly on the side

WAGYU BEEF BURGER 220g

\$29

220g Wagyu beef patty chargrilled with our signature Squires Loft baste, served on a toasted milk bun with bacon, cheese, tomato, onion, lettuce and mayonnaise (gluten free bun +\$1)

BEEF SAUSAGES BOEREWORS

\$44

2 traditional beef boerewors char grilled, served with chilli sauce on the side

CHICKEN BREAST FILLETS 1 OR 2 FILLETS

\$32 | \$44

Extremely juicy and tender cooked to perfection, then finished with our signature Squires Loft baste

SALMON CHAR GRILLED

\$44

Atlantic salmon char grilled with our Squires Loft baste, served with creamy garlic sauce on the side

TIGER PRAWN SKEWERS

\$42

2 prawn skewers, char grilled in our Squires Loft baste, served with creamy garlic sauce on the side

VEGETARIAN MEAL

\$34

2 vegetable skewers (mushrooms, capsicum and zucchini), served with char grilled pumpkin, with a side of fried onions

SAUCES

Your choice of:

Mushroom	\$6
Creamy Garlic	\$6
Green Pepper	\$6
Black Pepper	\$6
Squires Baste	\$6
BBQ	\$6
Jalapeno	\$6
Danish Blue Cheese	\$7

NO SPLIT BILLS FOR BOOKINGS OVER 4

PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

A SET MENU WILL APPLY TO GROUPS OF 10 OR MORE FRI/SAT ONLY

A SURCHARGE APPLIES: \$0.30 EFTPOS CARDS | 1.32% ON VISA | MASTERCARD | AMEX



PREMIUM STEAK COLLECTION

Hand-picked selection of Premium Steaks for the ultimate steak lovers

RANGERS VALLEY 'INFINITE' WAYGU EYE FILLET 280g **\$93**

Grain fed 500 days – marble score 5+

The perfect steak, super tender and delivering a succulent flavour for the ultimate taste and savouring experience

RANGERS VALLEY 'BLACK ONYX' PURE BLACK ANGUS RIB EYE 700g **\$98**

Grain fed for 150 days, Marble Score 5+

For the ultimate of appetites, and marbling that melts into the steak nicely

BLACK ANGUS EYE FILLET 250g **\$67**

Grain fed for 120 days, aged for 8 weeks.

Known for its extreme tenderness, a lean steak which melts in your mouth

BLACK ANGUS SCOTCH 400g **\$78**

Grain fed for 120 days, aged for 8 weeks.

Known for its marbling trait, which ensures the fat is evenly dispersed throughout the meat for maximum depth, flavour, and tenderness

RIBS

Famous Squires Loft Ribs, slow cooked for 15 hours, then vac sealed in our signature Squires Loft baste, and marinated for a minimum of 5-8 days for the ultimate tenderness and flavour

BLACK ANGUS BEEF RIBS 1 RACK **\$59**

Cooked to perfection on our custom made grills

PORK RIBS 2 | 4 RACKS **\$54 | \$85**

Cooked to perfection on our custom made grills

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KIDS MENU

(Available to all children 12 and under)

KIDS STEAK Grain fed for 120 days, Rump Fillet served with chips	\$18
WAGYU BEEF OR CHICKEN BURGER Chargrilled and basted patty served on a toasted bun with cheese, lettuce, tomato and mayonnaise served with chips	\$17
CHAR GRILLED BEEF SAUSAGE (Boerewors) Served with tomato sauce and chips	\$16
BEEF SKEWER Char grilled with our signature Squires Loft baste, served with chips	\$16
CHICKEN BREAST SKEWER Char grilled with our signature Squires Loft baste, served with chips	\$16
KIDS VEGETABLE SKEWER One mushroom, capsicum and zucchini kebab and baked potato	\$13

SALADS

SQUIRES COLESLAW A combination of white cabbage, red cabbage & carrot dressed with our famous Squires Loft Mayonnaise	\$15
GARDEN SALAD Iceberg lettuce, red and green capsicum, cucumber, red onion, tomato, carrot, red cabbage. Dressed with Squires Loft vinaigrette	\$15
TRADITIONAL GREEK SALAD Green capsicum, cucumber, red onion, kalamata olives, tomato, fetta cheese, oregano. Dressed with Squires Loft vinaigrette	\$17
CAESAR SALAD Cos lettuce, bacon, anchovy, ciabatta croutons, egg & parmesan cheese. Dressed with Squires Loft Caesar dressing	\$19
WARM CHICKEN CAESAR SALAD Large Caesar Salad. Served with char grilled chicken breast, basted with Squires Loft baste	\$33
WARM CHICKEN SALAD Iceberg lettuce, red and green capsicum, cucumber, red onion, tomato, carrot, red cabbage and char grilled chicken breast. Dressed with Squires Loft vinaigrette	\$29

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SIDES

BAKED MUSHROOMS AND FETTA Your choice of Garlic or Herb butter	\$20
BROCCOLINI	\$11
CHIPS	\$11
BAKED POTATO	\$9
FRIED ONIONS	\$11
CHARGRILLED CORN	\$11
GARDEN SALAD SMALL	\$9
GREEK SALAD SMALL	\$11
CAESAR SALAD WITH BACON SMALL	\$11
SQUIRES COLESLAW	\$9
CHAR-GRILLED VEGETABLE SKEWER (1) A skewer of mushrooms, capsicum and zucchini served with a slice of grilled pumpkin all coated in our Squires Loft Baste	\$15



DESSERTS

AFFOGATO VIRGIN \$9.50
Ice cream with a shot of espresso coffee

AFFOGATO \$21
Ice cream with a shot of espresso and your choice of liqueur

DON PEDRO \$18
A traditional South African Don Pedro

VANILLA ICE CREAM \$6.5 | 13
Topped with our house-made Squires Loft chocolate sauce
2 scoops kids | 4 scoops large

CHOCOLATE PUDDING \$17
Our house-made chocolate pudding served with vanilla ice cream

STICKY DATE PUDDING \$17
Moist pudding topped with a rich caramel sauce and vanilla ice cream
(may contain date pits)

LEMON MERINGUE PIE \$17
Served with vanilla ice cream

FLOURLESS CHOCOLATE CAKE (GF) \$16
Served with vanilla ice cream

WAFFLE \$16
Oven baked and served with our house-made chocolate sauce and
vanilla ice cream

CHEESE PLATTER \$26
Selection of fine cheddar, blue and brie, served with dried fruit,
quince paste and water crackers

AFTER DINNER BEVERAGES
We have an extensive range of stickies, fortifieds, cognacs, liqueurs and
hot beverages to match your dessert choice