

THE STEAK SPECIALISTS

Since 1993, Squires Loft has been dedicated to providing a remarkable dining experience to our guests.

The first Squires Loft opened in 1992 in Church Street Brighton, from there we expanded the franchise to Subiaco, Western Australia in 2011. Our founders came up with a winning formula, in delivering South African flavours to Australia.

We pride our winning formula's on -

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

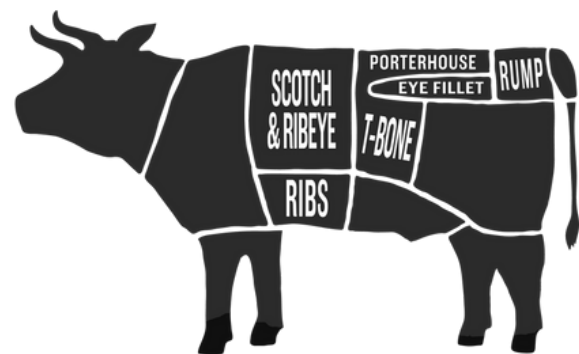
Value – in our partnerships with Australian producers and growers, ensuring that our products are sustainably sourced and are competitively priced

Consistency – in our well-balanced menus, the quality of our wine list and 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.'



<u>SCOTCH</u>	<u>RIBEYE</u>	<u>RUMP</u>
HIGHLY MARBLED THE ULTIMATE IN FLAVOUR	SAME AS THE SCOTCH BUT IT'S SWEETER NEXT TO THE BONE	LEAN WITH A MEATY FLAVOUR - BEST VALUE CUT STEAK ON THE MENU
<u>PORTERHOUSE</u>	<u>T-BONE</u>	<u>EYE FILLET</u>
EXCELLENT FLAVOUR WITH MEDIUM FAT COVER	THE BEST OF BOTH WORLDS, PORTERHOUSE ON ONE SIDE, EYE FILLET ON THE OTHER SIDE	THE ULTIMATE IN TENDERNESS WITH VERY MINIMAL FAT



DEGREES OF DONENESS

<u>DONENESS</u>	<u>INTERNAL COLOUR</u>	<u>TEMPERATURE</u>
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

ENTREES

ENTREE PLATTER	85.0
SERVES 4	
500G PORK RIBS, BOEREWORS, PRAWN SKEWER, BAKED GARLIC MUSHROOMS	
BAKED GARLIC MUSHROOMS	19.0
MUSHROOMS BAKED WITH GARLIC BUTTER AND FETA	
LAMB SKEWER	20.0
CHAR GRILLED WITH SQUIRES LOFT BASTE	
CHICKEN BREAST KEBAB	19.0
MARINATED IN SQUIRES LOFT BASTE & CHAR-GRILLED.	
GRILLED BOEREWORS	19.0
PURE BEEF SAUSAGE SERVED WITH SWEET CHILLI SAUCE.	
PRAWN SKEWER	20.0
6 PRAWNS GRILLED & SERVED WITH A SIDE OF GARLIC SAUCE.	
LAMB LOIN CHOPS	20.0
2 CHOPS	
GRILLED IN BASTING SAUCE & SERVED WITH A SIDE OF MINT JELLY.	
PORK SPARE RIBS 500G	40.0
SLOW COOKED & CHAR GRILLED IN SIGNATURE BASTE.	
DEEP FRIED CALAMARI	20.0
SERVED WITH TARTARE SAUCE.	
BAKED CAMEMBERT	20.0
SERVED WITH CRANBERRY JELLY AND BREAD	

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

The following are not Gluten Free: Bread, Chocolate Brownie, Sticky
Date Pudding & Mars Bar Sauce.

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

PREMIUM CUTS

ALL MAINS ARE CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE.
SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO OR SIDE SALAD.

LIMITED AVAILABILITY. PLEASE CHECK WITH OUR FRIENDLY TEAM MEMBERS.

250G WAGYU EYE FILLET

MARBLE SCORE 6-7

\$79.0

GRAIN FED FOR OVER 500 DAYS, RANGERS VALLEY HAS BEEN DISTINGUISHED AS THE NAME BEHIND PREMIUM MARBLED BEEF FOR BOTH THE AUSTRALIAN AND EXPORT MARKETS, AND PRODUCING EXCEPTIONAL MARBLED BEEF IS THE RESULT OF THEIR PASSION AND EXPERIENCE.

THIS WAGYU EYE FILLET CUT IS CONSISTENTLY DELICIOUS WITH INCREDIBLE TENDERNESS AND AN UNFORGETTABLE FLAVOUR.

300G WAGYU PORTERHOUSE

MARBLE SCORE 6-7

\$70.0

GRAIN FED FOR AN AVERAGE OF 450 DAYS, THIS WAGYU PORTERHOUSE IS SOURCED FROM THE PRISTINE NEW ENGLAND TABLELANDS (NORTHERN NEW SOUTH WALES)

RANGERS VALLEY PROVIDES PICTURESQUE, STRESS FREE, COOL CLIMATE ENVIRONMENT WITH ABUNDANT RAINFALL, PRODUCING SUPERIOR BEEF THAT IS FLAVOURSOME, TENDER, SUCCULENT AND CONSISTENT.

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

MAINS

ALL MAINS ARE CHAR GRILLED WITH OUR SIGNATURE SQUIRES LOFT BASTE.
SERVED WITH YOUR CHOICE OF CHIPS OR BAKED POTATO OR SIDE SALAD.

DURING BUSY PERIODS, PLEASE EXPECT A SLIGHTLY LONGER WAIT TIME.

SAUCES

BBQ	5.0
MUSHROOM	5.0
GARLIC	5.0
SQUIRES BASTE	5.0
BLACK PEPPER	5.0
GREEN PEPPER	5.0
JALAPENO	5.0
BLUE CHEESE	6.0

SIDES

BAKED BROCCOLINI	10.0
COOKED IN GARLIC BUTTER WITH ALMONDS AND SESAME SEEDS.	
CHIPS	9.0
BAKED POTATO	8.0
DEEP FRIED ONIONS	10.0
CORN ON THE COB (2)	10.0
CHARGRILLED VEGGIES	10.0
ONE SKEWER, 1 SLICE OF PUMPKIN	
BAKED GARLIC MUSHROOMS	19.0

SALADS

SIDE SALAD	7.0
YOUR CHOICE OF GARDEN, SEASONAL, OR GREEK	
SEASONAL SALAD	14.0
SPINACH, PARMESAN CHEESE, PINE NUTS, TOMATO	
GARDEN SALAD	14.0
MESCLUN, CAPSICUM, CUCUMBER, TOMATO, CARROT	
GREEK SALAD	14.0
TOMATO, CUCUMBER, CAPSICUM, FETA, BLACK OLIVES	

RIB EYE ON THE BONE

450G **65.0**

BOTH FLAVOURSOME & TENDER WITH THE MEAT SWEETER NEAREST THE BONE.

PORTERHOUSE

250G **42.0**

EXCELLENT FLAVOUR WITH A MEDIUM FAT STRIP COVERAGE.

ANGUS PORTERHOUSE

400G **64.0**

SUPERIOR MARBLING WHICH CREATES A VERY TENDER, JUICY FLAVOUR MEAT.

EYE FILLET

200G **49.0**

THE ULTIMATE CUT IN TENDERNESS WITH THE MINIMAL AMOUNT OF FAT.

SCOTCH

300G **52.0**

THE ULTIMATE CUT IN FLAVOUR WITH A HIGHER MARBLING CONTENT.

RUMP

200G **34.0**

LEAN WITH A MEATY FLAVOUR. THE BEST VALUE CUT AVAILABLE.

T-BONE

500G **55.0**

PORTERHOUSE ON ONE SIDE OF THE BONE & AN EYE FILLET ON THE OTHER.

PORK SPARE RIBS

500G **48.0**
1 KILO **79.0**

SLOW COOKED FOR 15 HOURS; INCREDIBLY TENDER & SUCCULENT.

BEEF RIBS 1 RACK

58.0

PACKED WITH FLAVOUR THAT MELTS IN YOUR MOUTH.

LAMB CHOPS

2 CHOPS **30.0**
4 CHOPS **41.0**

SERVED WITH A SIDE OF MINT JELLY.

CHICKEN BREAST

1 FILLET **30.0**
2 FILLETS **42.0**

CHAR GRILLED WITH SQUIRE'S BASTE.

PRAWNS

39.0

2 SKEWERS SERVED WITH GARLIC SAUCE.

WARM CHICKEN SALAD

29.0

CHARGRILLED CHICKEN BREAST SERVED ON A GARDEN SALAD.

VEGETARIAN PLATTER

32.0

2 VEGETABLE SKEWERS, GRILLED PUMPKIN & FRIED ONIONS.

COCKTAILS

ORIGINALS

	BRISTELA'S BLUES BLUEBERRIES, PINK GIN, SWEET VERMOUTH, CRANBERRY, VANILLA, LIME.	22.0		CARAMEL MARTINI SPICED RUM, CARAMEL, KAHLUA, ESPRESSO.	22.0
	MIAMI VICE GIN, MIDORI, PINEAPPLE, PASSIONFRUIT, LIME.	22.0		LIMONCELLO SPRITZ LIMONCELLO, SPARKLING WINE, LEMON.	21.0
	ISLANDER WHITE AND SPICED RUM, BLUE CURACAO, PINEAPPLE, COCONUT.	22.0		DRUNK MERMAID MANGO, SPICED RUM, GIN, BLUE CURACAO.	22.0

CLASSIC

	NEGRONI GIN, SWEET VERMOUTH, CAMPARI.	22.0		MARGARITA TEQUILA, COINTREAU, LIME.	22.0
	ESPRESSO MARTINI KAHLUA, VODKA, ESPRESSO.	22.0		APEROL SPRITZ APEROL, SPARKLING WINE, ORANGE.	21.0
	DARK AND STORMY KRAKEN SPICED RUM, GINGER BEER, LIME.	21.0		MOJITO YOUR CHOICE OF ORIGINAL, PASSIONFRUIT, OR BLUEBERRY. WHITE RUM, MINT, LIME.	19.0
	DAIQUIRI YOUR CHOICE OF ORIGINAL, STRAWBERRY, OR MANGO. RUM, LIME, SUGAR.	22.0		PORNSTAR MARTINI VODKA, PASSIONFRUIT, VANILLA, LIME.	22.0

**PLEASE ASK ONE OF OUR FRIENDLY WAIT
STAFF IF YOU WOULD LIKE A NON-ALCOHOLIC
COCKTAIL!**

BEER

ON TAP

GREAT NORTHERN MID STRENGTH 3.5%	7.0 / 12.0
ASAHI 5.2%	14.0
PERONI 5.1%	8.0 / 14.0
PIRATE LIFE PALE ALE 4.1%	8.0 / 14.0
PIRATE LIFE HAZY XPA 5%	8.0 / 14.0
BROOKVALE UNION GINGER BEER 4%	13.0

BOTTLED

CORONA	13.0
SINGLE FIN	13.0
PERONI 3.5	13.0
HEINEKEN	13.0
ASAHI 0%	13.0
ROGERS	13.0
SOMERSBY CIDER	13.0

SOFT DRINKS

SPARKLING / STILL WATER	8.0
PEPSI	5.0
PEPSI MAX	5.0
LEMON SQUASH	5.0
LEMON LIME BITTERS	5.0
PINEAPPLE JUICE	5.0
ORANGE JUICE	5.0
DRY GINGER ALE	5.0
CRANBERRY JUICE	5.0
APPLE JUICE	5.0
ICED CHOCOLATE	8.0
ICED COFFEE	8.0

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COCKTAIL!**

WINE

WHITE WINE & ROSE

VILLA FRESCO, PROSECCO KING VALLEY, VIC	12.0/49.0	VEUVE CLICQUOT BRUT CHAMPAGNE FRANCE	150.0
HOWARD SPARKLING PINOT NOIR CHARDONNAY ADELAIDE HILLS, SA	14.0/63.0	DOMAINE DE CANTERELLE ROSE COTES DE PROVENCE, FRANCE	12.0/49.0
ALKOOMI LATE HARVEST (SWEET) FRANKLAND RIVER, WA	13.0/49.0	THE DAGGER PINOT GRIGIO ALPINE VALLEY, VIC	50.0
STELLA BELLA SAUVIGNON BLANC MARGARET RIVER, WA	13.0/48.0	CLOUDY BAY SAUVIGNON BLANC MARGARET RIVER, WA	95.0
SOUTH BY SOUTH WEST CHARDONNAY MARGARET RIVER, WA	14.0/67.0	THISTLEDOWN SUILVEN CHARDONNAY ADELAIDE HILLS, SA LIMITED STOCK!	130.0

RED WINE

CAMPO VIEJO RIOJA TEMPRANILLO RIOJA, SPAIN	13.0/47.0	GRACE FARM, CABERNET SAUVIGNON MALBEC MARGARET RIVER, WA	65.0
GORGEOUS GRENACHE THISTLEDOWN WINE CO, SA	13.0/60.0	BOWEN ESTATE, CABERNET SAUVIGNON COONAWARRA, SA	69.0
MYSTIC PARK SHIRAZ BAROSSA & EDEN VALLEYS, SA	14.0/59.0	MOLLY DOOKER, SHIRAZ MCLAREN VALE, SA	69.0
PACHA MAMA PINOT NOIR MULTI REGIONAL, VIC	14.0/70.0	KALLESKE MOPPA, SHIRAZ BAROSSA, SA	68.0
HEATH ROAD CABERNET SAUVIGNON MARGARET RIVER, WA	13.0/48.0	FRATELLI NISTRI CHIANTI ITALY	55.0
SWINGS & ROUNDABOUTS, CABERNET MERLOT MARGARET RIVER, WA	54.0	D'ARENBERG SHIRAZ MCLAREN VALE, SA	68.0
PETER LEHMAN STONEWELL SHIRAZ BAROSSA, SA	140.0	MOSS WOOD CABERNET SAUVIGNON WILYABRUP, WA LIMITED STOCK!	270.0
PENFOLDS BIN 389, CABERNET SHIRAZ SOUTH AUSTRALIA, SA LIMITED STOCK!	220.0		

**YOU ARE WELCOME TO BRING YOUR FAVOURITE
BOTTLE OF WINE FOR A CORKAGE FEE OF \$20**

SPIRITS

VODKA

VODKA O	11.0
BELVEDERE	12.0
GREY GOOSE	12.0

RUM

WHITE BACARDI	11.0
MALIBU	11.0
BUNDABERG	11.0
CAPTAIN MORGAN SPICED GOLD	11.0
KRAKEN SPICED	11.0

TEQUILA

PATRON SILVER	12.0
PATRON REPOSADO	12.0

SCOTCH WHISKEY

JOHNNY WALKER RED	13.0
JOHNNY WALKER BLACK	12.0
CHIVAS REGAL 12YO	12.0
OBAN SINGLE MALT 14YO	14.0
TALISKER SINGLE MALT 12YO	14.0
GLENMORANGIE SINGLE MALT 14YO	14.0

DIGESTIVES / AFTER DINNER

BROWN BROTHERS AUSTRALIAN TAWNY	12.0
ST AGNES V.S BRANDY	12.0
PENFOLDS CLUB RESERVE CLASSIC TAWNY	13.0
HENNESSY COGNAC	12.0
GALWAY PIPE GRAND TAWNY 12YO	14.0

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VICKERS	11.0
SIN GIN PINK GIN	12.0
HENDRICKS	12.0
GORDON'S ORANGE	12.0
SIN GIN ENVY	12.0
SIN GIN SLOE GIN	12.0
SIN GIN GREED	12.0

BOURBON WHISKEY

WILD TURKEY	11.0
MAKERS MARK	11.0
JACK DANIELS	11.0
JIM BEAM BLACK	11.0

INTERNATIONAL WHISKEY

CANADIAN CLUB 1858	11.0
JAMESON IRISH WHISKEY	12.0
'FIREBALL' CINNAMON FLAVOURED WHISKEY	12.0

OTHER

CHAMBORD RASPBERRY LIQUEUR	11.0
COINTREAU	11.0
APEROL	11.0
CAMPARI	11.0
MIDORI MELON LIQUEUR	11.0
BAILEYS	11.0
KAHLUA	11.0
FRANGELICO	11.0
LIMONCELLO	11.0
SAMBUCCA	12.0

DESSERTS

CHOCOLATE BROWNIE 15.0

SERVED WITH A SCOOP OF ICE CREAM AND WHIPPED CREAM

STICKY DATE CARAMEL PUDDING 15.0

SERVED WITH A SCOOP OF ICE CREAM AND WHIPPED CREAM

VANILLA ICE-CREAM 14.0

SERVED WITH HOT MARS BAR SAUCE

FRANGELICO AFFOGATO (GF) 16.0

SHOT OF ESPRESSO, SHOT OF FRANGELICO, VANILLA ICE-CREAM

DON PEDRO (GF) 16.0

VANILLA ICE CREAM, SHOT OF BAILEYS, AND YOUR CHOICE OF KAHLUA OR JAMESON

LEMON PASSIONFRUIT CHEESECAKE (GF) 15.0

SERVED WITH PASSIONFRUIT COULIS

ESPRESSO MARTINI (GF) 22.0

KAHLUA, VODKA, ESPRESSO

TEA & COFFEE 4.50

USUAL SUSPECTS

The following are not Gluten Free: Bread, Chocolate Brownie, Sticky Date Pudding & Mars Bar Sauce.

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LUNCH SPECIALS

AVAILABLE FROM 12PM - 3PM
CHAR GRILLED IN BASTE AND SERVED WITH CHIPS, BAKED POTATO, OR SIDE
SALAD

STEAK SANDWICH **25.0**

100G SCOTCH FILLET WITH MAYO, LETTUCE, TOMATO,
CAMELISED ONIONS, AND SWISS CHEESE ON A CIABATTA ROLL.

RUMP STEAK (GF) **30.0**

LEAN WITH A MEATY FLAVOUR. THE BEST VALUE CUT AVAILABLE.

CHICKEN BURGER **25.0**

1 CHICKEN FILLET WITH MAYO, TOMATO, LETTUCE, PICKLES, AND
SWISS CHEESE ON A BRIOCHE BUN.

ANGUS BEEF BURGER **25.0**

ANGUS BEEF PATTY WITH BURGER SAUCE, TOMATO, LETTUCE,
CAMELISED ONIONS, AND CHEDDAR CHEESE ON A BRIOCHE BUN.

WARM CHICKEN SALAD (GF) **25.0**

1 CHICKEN FILLET SERVED ON A BED OF GARDEN SALAD.

The following are not Gluten Free: Bread, Chocolate Brownie, Sticky Date Pudding &
Mars Bar Sauce.

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