



"The Steak Specialists"

3 COURSE SET MENU

ENTREE

Your choice of:

Garlic Mushrooms (gf, v)

Fried Calamari (gf)

Prawn Skewer (gf)

MAIN

**All mains char grilled with Squires Loft signature baste
& choice of Chips or Baked Potato**

Your choice of:

200g EYE FILLET (gf)

The ultimate in tenderness

2 RACK PORK RIBS (gf)

Marinated in our signature baste,
slow cooked for 15 hours and char grilled

CHICKEN BREAST (gf)

Tender skinless Chicken breast
char grilled

VEGETARIAN PLATTER (gf, ve, v)

Two skewers of mushroom, capsicum & zucchini with
Signature baste, served with
crispy fried onions & char grilled pumpkin

Choice of sauce:

**Mushroom, Black Pepper, Garlic,
Green Pepper, Jalapeño, BBQ & Blue Cheese
All sauces are (gf) and (v)**

DESSERTS

Sticky Date Pudding served with vanilla ice cream

Orange Almond & Cointreau Cake (gf)

Warm Chocolate fudge cake served with vanilla ice cream (v)