

Squires Loft Nunawading

'The Steak Specialists'

ENTREE

Entrée Special please refer to our rotating special board or ask our friendly waitstaff for our current special	18
Baked Mushrooms & Fetta with your choice of garlic or herb butter	19
Trio of Dips a seasonal selection of in-house made dips, served with toasted ciabatta	18
Chicken Breast Fillet Kebab marinated in Squires Loft baste & then char-grilled	21
Fried Calamari coated in semolina, lightly fried and served with garlic aioli	18
Grilled Beef Sausage (Boerewors) served with chili sauce on the side	19
Beef Kebab marinated in Squires Loft baste & then char-grilled	23
Char Grilled Corn /w wasabi mayo & shallots (serves 2)	14
Tiger Prawn Kebab char-grilled with Squires Loft baste & served with garlic sauce on the side	19
Lamb Loin Chops (2) char-grilled with Squires Loft baste & served with mint jelly on the side	21
Pork Spare Ribs (2 rack / 4 rack) marinated in Squires Loft baste & then char-grilled	41 / 79
Angus Beef Ribs (1 rack) marinated in Squires Loft baste & then char-grilled	24
Entrée Platter (Serves 4) 2 Rack of Pork Ribs, Boerewors, Tiger Prawn Kebab, Garlic Mushrooms with Fetta	89

MAINS - Mains are flavoured with Squires Loft baste when grilled & served /w a choice of chips or salad or baked potato

Rump	250g	35
Porterhouse	300g	48
Eye Fillet	200g / 300g	49 / 64
Scotch	300g	52
Rib Eye on the bone	400g	64
T-Bone	500g	59
Black Angus Porterhouse	350g	63
Black Angus Eye Fillet	300g	69
Pork Spare Ribs	2 rack / 4 rack	48 / 82
Beef Ribs	1 rack	59
Lamb Loin Chops	2 chops / 4 chops	29 / 41
Chicken Breast Fillet	1 breast / 2 breasts	30 / 42
Beef & Reef (200g / 300g) (Eye Fillet served with Tiger Prawn Kebab)		67 / 82
Lamb Scotch (300g slow cooked lamb fillets, marinated in baste & char grilled)		42
Tiger Prawns (Two prawn kebabs char-grilled with Squires Loft baste served with garlic sauce on the side)		39
Fried Calamari (Coated in semolina, lightly fried and served with garlic aioli)		36
Grilled Beef Sausage (Two of our juicy pure beef Boerewors char-grilled)		42
Char Grilled Salmon (230g Atlantic Salmon cooked to Med-Rare & served with Garlic Sauce)		39
Vegetarian Meal (Two kebabs of mushroom, capsicum & zucchini with grilled pumpkin, fried onions & mushroom sauce)		34
Sauces Mushroom, Black Pepper, B.B.Q, Creamy Garlic, Green Pepper, Baste – 5.5 Blue Cheese – 6.0		

SALAD

Garden Salad (small / large)	8 / 11
Greek Salad / Coleslaw / Monthly Special	16
Caesar Salad with bacon	19
Warm Chicken Salad	32
Prawn or Chicken Caesar Salad with bacon	33

SIDES

Baked Mushrooms & Fetta (Garlic or Herb butter)	19
Broccolini drizzled with garlic butter	15
Fried Onions	10
Char Grilled Veg mushroom, capsicum, zucchini & pumpkin	11
Chips or Baked Potato	10

Please note we do not split the bill. All prices are inclusive of GST. Electronic payments will incur fees

Squires Loft Nunawading - Chefs Selection Steaks

Here at Squires Loft Nunawading, we've gone to some great lengths to source some special selections for our customers to enjoy over and above our standard menu.

We have partnered with two of our suppliers Global Meats Australia & Top Cut Meats who have access to some of the best beef programs and products in the country, arguably, the world.

A thoughtfully selected exclusive range of quality products raised in select pristine environments located in Australia. Working directly with our farmers, Southern Highlands Branded products have been designed to deliver a consistent, safe, and quality eating experience every time.

Rangers Valley 'Infinite' 280g Wagyu Eye Fillet – \$92*

Marble Score 5+

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 that also has a deep, rich flavour that really is unforgettable.

*Product availability may be limited at times.

Southern Highlands 400g Angus Scotch – Grass Fed - \$73

The Southern Highlands Grassfed Angus range is raised on Currabubula farms situated at the southern end of the New England region of NSW. The region stretches from the rolling hills of Currabubula station onto the prime agricultural lands known as the Liverpool Plains.

The area is famous for rich chocolate fertile soils which produce high quality grasses and forages that lend themselves to exceptional breeding conditions that in turn result in an Angus Beef product that is tender, juicy and tastes like beef used to.

Southern Highlands 700g Rib Eye – Grain Fed - \$92

Southern Highlands grain-fed Beef is comprised of 100% sustainably sourced Australian cattle. Our cattle are pasture fed for most of their lives and are finished on a specialised grain mix which was designed specifically to improve attributes such as marbling, fineness and improved eating quality.

With perfect texture, colour, taste, and marbling, the Southern Highlands Beef out-performs within the boutique grain-fed sector. Maintaining control of the supply chain from paddock to plate ensures an enjoyable and consistent eating experience every time.

We do hope you enjoy these selections and please give us your feedback!