



"The Steak Specialists"

3 Course Set Menu

ENTREE

Your choice of:

BAKED MUSHROOMS & FETA (gf, v)

Served with garlic butter

FRIED CALAMARI (gf)

Coated in lemon pepper, lightly fired and serviced with our steakhouse mayo

PRAWN SKEWER (gf)

Grilled and serviced with a side of garlic sauce

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 MEAL (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 or Blue Cheese

All sauces are (gf) and (v)

DESSERTS

Your choice of:

STICKY DATE PUDDING SERVED WITH VANILLA ICE CREAM

ORANGE ALMOND & COINTREU CAKE (gf)

WARM CHOCOLATE FUDGE CAKE SERVED WITH VANILLA ICE CREAM (v)