



"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 Salad**

Your choice of:

200g Eye Fillet (gf)

The ultimate flavour with medium fat cover

Lamb Chops (gf)

Tender Australian Lamb Loin chops char grilled

Chicken Breast (gf)

Tender skinless Chicken breast char grilled

Vegetarian Platter (gf, ve, v)

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

**Choice of sauce: Mushroom, Black pepper, Garlic, Green pepper,
Jalapeño, BBQ(ve) & 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)