

friday nights

squires
WINERY

\$49.00 PER PERSON | 6:00PM ONWARDS
BEST OF BOTH WORLDS | ALL SERVED SHARE STYLE

surf & turf

house foccacia

WITH BLACK GARLIC BUTTER

fresh king prawns

oysters kilpatrick

salt & pepper squid

reverse seal scotch fillet

WITH CHIMI CHURRI

lamb leg on the spit

FILLED WITH APRICOT & MACADAMIA

beer battered snapper

charred broccolini

WITH LEMON, GARLIC, CHILLI & OLIVE OIL

chunky chips

ROSEMARY, PARMESAN, TRUFFLE SALT
& CRACKED BLACK PEPPER, SERVED
WITH GARLIC AIOLI

house salad | seafood
sauce | squires jus

friday nights

Squires
WINERY

DINNER MENU | 6:00PM ONWARDS

BEST OF BOTH WORLDS | INDIVIDUALLY PLATED DINING

ala carte

ENTREE

- house foccacia \$7.00
(2 PIECES) WITH BLACK GARLIC BUTTER
- fresh king prawns x6 \$24.00
WITH SEAFOOD SAUCE
- oysters kilpatrick x6 \$26.00
SERVED ON A BED OF ROCK SALT
- arancini x3 \$18.00
SERVED ON ROASTED GARLIC AIOLI

MAIN

- reverse seal scotch fillet 250gms \$32.00
WITH BABY POTATOES AND SEASONAL GREENS
& YOUR CHOICE OF SQUIRES SHIRAZ JUS OR
CHIMI CHURRI
- lamb leg on the spit \$33.00
FILLED WITH APRICOT & MACADAMIA
WITH BABY POTATOES AND SEASONAL GREENS
- beer battered snapper \$30.00
WITH CHIPS & HOUSE SALAD
- chicken on risoni \$30.00
LEMON PEPPER, THYME, GARLIC BBQ CHICKEN
BREAST WITH BACON, MUSHROOM, SEMI DRIED
TOMATO RISONI AND LEMON CREAM SAUCE
- dukka crusted salmon \$34.00
WITH ROCKET, FENNEL, CITRUS, WALNUT SALAD
AND A CITRUS DRESSING

SIDES

- chunky chips \$10.50
ROSEMARY, PARMESAN, TRUFFLE SALT &
CRACKED PEPPER, SERVED WITH GARLIC AIOLI
- pear & rocket salad \$14.50
WITH SHAVED PARMESAN, TOASTED WALNUTS
TOSSED IN A TANGY BALSAMIC DRESSING