



BOX HILL RSL



Take away options available, please call reception on 03 9897 6700 to place an order

ENTRÉE

SOUP OF THE DAY	7
GARLIC COB LOAF	9
OYSTER NATURAL	
½ DOZEN 18 DOZEN 34	
GRILLED OYSTERS WITH WATERCRESS & BACON BUTTER (GFO)	
½ DOZEN 22 DOZEN 42	
PAN FRIED CALAMARI	20
Chilled mango salad with jalapeño dressing (GF/VO)	
STEAMED MUSSELS	19
Green curry, coconut cream, spring onions & coriander (GF)	
CRAB & PRAWN MINI BRIOCHE ROLLS	19
With a nori mayonnaise & butter lettuce	
COS FLAMED WEDGE SALAD	20
Persian dressing, blackberries, dates & crispy smoked bacon (GF/VO)	
SALMON SASHIMI	22
Sesame seed & ginger hot oil dressing with seaweed salad (GF)	
SCALLOPS	22
Baked with a nori butter & dill crumb	
WHITE ASPARAGUS ROASTED GARLIC & TOMATOES	20
(JAMON SERRANO EXTRA \$4) (GF/VO/VGN)	
CEVICHE PRAWN & SALMON	20
On fried brioche, wild mushrooms mayo & caviar	
LAMB & FETA CROQUETTES	19
With a mint aioli	
TEMPURA SPRING ONIONS & BABY LEEKS	19
With a lemon aioli (V)	
BUFFALO MOZZARELLA	20
Pistou, red onions, pickled plums & scorched chilli (GF/VO)	

MAINS

ROAST OF THE DAY	26	GRILLED BARRA FILLET	30
With all the trimmings (GF)		Artichoke garlic & parsnip puree with a miso butter & fried capers (GF)	
ROASTED BABY VEGETABLES	27	SEAFOOD PLATTER	75
Parsnip puree, bulgur wheat with curry oil (V/VGN)		Smoked salmon, 6 natural oysters, grilled tiger prawns, baked scallops, Alaskan King crab legs, Thai green curry mussels, battered hake fillets, chips & salad (ideal for sharing)	
ADD CHICKEN THIGH	29	KING CRAB & PRAWN LINGUINI	32
ADD SALMON	30	Chili, garlic & mint butter sauce	
ROASTED LAMB RUMP	32	CRISPY SKIN SALMON	29
Wild mushroom risotto & crispy prosciutto (GF)		Sauté potatoes, with a white asparagus, prawn & dill cream sauce (GF)	
DUCK MARYLAND BULGUR WHEAT	34	GRILLED VEAL	30
Red cabbage apple & sultanas beef jus		topped with a tomato & sage compote, buffalo mozzarella, with a bacon and shallot cream & buttered fettuccini (GFO)	
BEEF TORTELLINI BRODO	26	CRISPY PORK BELLY	28
Red onion, baby spinach, peas, tomato & carrots in a light chicken broth		On an Asian salad, with ginger, chilli & caramel sauce (GF)	
GRILLED PORK SCOTCH	30	FISH & CHIPS	27
Braised rapini, creamy polenta, with a fig & crushed walnut jus		Battered Hake fillets	
CRUMBED AUBERGINE	24		
Toasted pine nut, chickpeas, basil & tomato compote with whipped goats cheese (VGO/V)			

Please note that whilst Box Hill RSL endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy-free meals due to the potential trace allergens in the working environment and supplied ingredients.

(V) Vegetarian / (VO) Vegetarian Option / (VGN) Vegan Option / (GF) Gluten Free* Please inform our friendly staff of any dietary requirements
*May contain traces

GRILL

ANGUS BEEF & BACON BURGER	20
Cos lettuce, tomato, cheddar cheese, pickles & cheese sauce	
PORTERHOUSE STEAK SANDWICH	28
Angry onions, three cheeses, grilled bacon, truffle mayo, lettuce, tomato & capsicum relish	
SCOTCH FILLET 300G	38
PORTERHOUSE 300G	39
RUMP STEAK 300G	38

— SAUCES AVAILABLE (ALL GF) —

PEPPER SAUCE	
GARLIC BUTTER	
CREAMY MUSHROOM	
BEEF GRAVY	
BÉARNAISE SAUCE	4

SIDES

BASKET OF CHIPS	7
WEDGES	9
LOADED FRIES WITH CHILI & CHEESE	9
SIDE SALAD	7



BOX HILL RSL

SENIORS

*Upon presentation of your seniors card

SOUP OF THE DAY (GF)	7
ROAST OF THE DAY (GFO)	18
BATTERED HAKE FILLET Chips & salad	17
LAMB NOISETTE Buttered spinach on sautéed potatoes with a cream of mushroom sauce (GF)	20
SWEET & SOUR CHICKEN With steamed rice	18
GRILLED BARRAMUNDI FILLET White bean, garlic puree & Pistou (GF)	19
DUCK MARYLAND braised red cabbage, apple and sultanas. Bulgar wheat with a red wine jus (GFO)	20
SAFFRON & MUSSEL RISOTTO (GF)	18

SPARKLING WINE

	150ML	250ML	BTL
Wildflower Sparkling Western Australia	8		34
Aurelia Prosecco South East Australia	8.5		39
The Lane Lois Blanc de Blancs Adelaide Hills, SA			39
Piper-Heidsieck Brut NV Champagne, France			65
Charles Heidsieck Brut Champagne, France			120
La Gioiosa Prosecco 200ml Veneto, Italy			9
Craigmoor Sparkling 200ml Australia			8

WHITE WINE

	150ML	250ML	BTL
Ara Estate Sauvignon Blanc Marlborough, NZ	7	11	29
The Lane Sauvignon Blanc Adelaide Hills, SA	7	11	29
Montrose Chardonnay Mudgee, NSW	8	12.5	34
Wildflower Pinot Grigio Western Australia	7	10.5	29
Ad Hoc Wallflower Riesling Western Australia	7.5	11.5	32
Alte Estate Chardonnay Orange, NSW			33
Giesen Estate Pinot Gris Marlborough, NZ			36
Hentley Farm Riesling Eden Valley, SA			36

ROSE / SWEET

	150ML	250ML	BTL
Bremerton "Racy" Rosé Langhorne Creek SA	7	11	28
Ad Hoc 'Pretty in Pink Rosé Western Australia	7.5	11.5	32
Fiore Moscato 200ml Mudgee, NSW			8

RED WINE

	150ML	250ML	BTL
The Lane Block 5 Shiraz Adelaide Hills, SA	7	11	29
Rymill The Dark Horse Cabernet Sauvignon Coonawarra, SA	7.5	11.5	32
Pocketwatch Pinot Noir Victoria	7	11	29
Hentley Farm 'Villain & Vixen' Shiraz Barossa, SA	9	14	39
Taltarni Estate Shiraz Pyrenees, VIC			42
Pikes Stone Cutters Shiraz Clare Valley, SA			33
Hancock and Hancock Shiraz Grenache McLaren Vale, SA			35
Argento Classic Malbec Mendoza, Argentina			32
Robert Oatley Signature Cabernet Sauvignon Margaret River, WA			38

BOTTLE BEER/CIDER

Cascade Light	5
Carlton Draught	7
Victoria Bitter	7
Pure Blonde	6.5
Hahn Ultra Crisp	5.5
Crown Lager	7
Heineken	7.5
Corona	8
4 Pines Pale Ale	8.5
White Rabbit Dark Ale	8.5
Stella Artois	7.5
Strongbow Cider	8
Cheeky Rascal Varieties	8

TAP BEER/CIDER

	POT	SCHOONER	PINT
Carlton Draught	5	6.5	8.5
Kung Foo Lager	4.5	5	7.5
Stone and Wood Pacific Ale	7	9	12
Hahn Premium Light	4.5	6	7
Cheeky Rascal Cider	6	8	10.5
150 Lashes	7	9	12
Little Creatures Pale Ale	7.5	11	14
Guinness	6.5	8	10
Bad Shepard Hazy IPA	5.5	8.5	12
Great Northern Super Crisp	5	6.5	8.5
Furphy	5	6.5	8.5

COCKTAILS

Espresso Martini	16
Negroni	18
Bloody Mary	17
Aperol Spritz	16
Margarita	19