BOX HILL RSL

BOX HILL RSL @ HOME

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
With all the trimmings (GF)

ROASTED BABY VEGETABLES 27
Parsnip puree, bulgur wheat with curry oil (V/ VGN)

ADD CHICKEN THIGH 29
ADD SALMON 30

ROASTED LAMB RUMP 32
Wild mushroom risotto & crispy prosciutto (GF)

DUCK MARYLAND BULGUR WHEAT 34
Red cabbage apple & sultanas beef jus

BEEF TORTELLINI BRODO 26
Red onion, baby spinach, peas, tomato & carrots in a light chicken broth

GRILLED PORK SCOTCH 30
Braised rapini, creamy polenta, with a fig & crushed walnut jus

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.

GRILLED BARRA FILLET 30
Artichoke garlic & parsnip puree with a miso butter & fried capers (GF)

SEAFOOD PLATTER 75
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)

KING CRAB & PRAWN LINGUINI 32
Chili, garlic & mint butter sauce

CRISPY SKIN SALMON 29
Sauté potatoes, with a white asparagus, prawn & dill cream sauce (GF)

GRILLED VEAL 30
topped with a tomato & sage compote, buffalo mozzarella, with a bacon and shallot cream & buttered fettuccini (GFO)

CRISPY PORK BELLY 28
On an Asian salad, with ginger, chilli & caramel sauce (GF)

FISH & CHIPS 27
Battered Hake fillets

(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 7
(GF)

ROAST OF THE DAY 18
(GFO)

BATTERED HAKE FILLET 17
Chips & salad

LAMB RUMP 20
On a mushroom risotto with a rosemary jus (GF)

PASTA CARBONARA 17

GRILLED CHICKEN THIGH 18
With lemon & oregano, green beans & sautéed potatoes (GF)

SALT & PEPPER SQUID 18
With chips & salad

BAKED BARRAMUNDI 19
Asian stir fried vegetables with a chilli & tomato salsa (GF)

SPARKLING WINE

	150ML	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