



BOX HILL RSL



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

ENTRÉE

SOUP OF THE DAY	8
GARLIC COB LOAF	9
Add bacon & cheese	12
OYSTER NATURAL (GF)	
\$3 per oyster. Minimum ½ DOZEN	
GRILLED OYSTERS (GF)	
Garlic butter, parsley & parmesan	
\$4 per oyster. Minimum ½ DOZEN	
PAN FRIED CALAMARI (GF)	21
Chilled mango salad & jalapeño dressing	
STEAMED MUSSELS (GFO)	21
Green curry, coconut cream, spring onions & coriander	
SPANISH TAPAS SHARE PLATE	35
Jamón serrano, Manchego cheese, grilled chorizo, ham croquettes, olives & warm bread (IDEAL FOR 2)	
BAKED SCALLOPS (GFO)	24
Nori butter & dill crumb	
SMOKED CHORIZO CROQUETTES	17
Chipotle sauce	
HONEY FRIED PRAWNS	22
Prawn crackers	
PRAWN & SALMON CEVICHE	23
On fried brioche, wild mushrooms mayo & caviar	
OPEN DANISH PRAWN SANDWICH	20
On toasted rye, dill & Spanish onion with a spicy Marie Rose sauce	

MAINS

GRILLED FLATHEAD TAILS ON A LOBSTER & CRAB BISQUE (GFO)	35	ROAST OF THE DAY (GFO)	27
Finished with pork wontons		All the trimmings	
GRILLED BARRA FILLET (GF)	30	TRUFFLE CRUSTED PORK CUTLET (GFO)	36
Garlic & parsnip puree with a miso butter & fried capers		Poached garlic, potato & parsnip bake	
PAN FRIED SALMON FILLET (GFO)	28	CRISPY PORK BELLY (GF)	29
Kimchi & crispy noodles		On an Asian salad, with ginger, chilli & caramel sauce	
SEAFOOD PLATTER (IDEAL FOR 2) (GFO)	80	BUTTERED LEEK & WITLOF RISOTTO (V) (GFO)	28
Smoked salmon, 1/2 dozen natural oysters, grilled tiger prawns, baked scallops, grilled Morton Bay Bugs, Thai green curry mussels, battered hake fillets, chips & salad		Grilled asparagus & buffalo mozzarella	
FISH & CHIPS	27	ROASTED LAMB RUMP ON RISOTTO (GFO)	32
Chips & salad		Mushroom & beef jus	
BATTERED FLATHEAD TAILS	28	SLOW COOKED CHICKEN CHASSEUR	29
Chips & salad		Creamy mash & buttered spinach	
LEMON & GARLIC GRILLED (GF)	28	THAI BEAN SHOOT SALAD (V / VGN)	24
CHICKEN THIGH		Toasted peanuts, mint, cucumber, capsicum, red onion, pickled eggplant & coriander	
Mascarpone braised rice		ADD CHICKEN THIGH	26
GRILLED CHICKEN BREAST SCHNITZEL	25	ADD PAN FRIED SALMON FILLET	28
Chips & salad or potatoes & vegetables			
TRADITIONAL CHICKEN PARMIGIANA	26		
Chips & salad or potatoes & vegetables			

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	21
Cos lettuce, tomato, cheddar cheese, pickles & cheese sauce	
PORTERHOUSE STEAK SANDWICH	29
Angry onions, trio of cheese, grilled bacon, truffle mayo, lettuce, tomato & capsicum relish	
LEMON GRILLED CHICKEN & CRAB SANDWICH	27
Cos lettuce, fried shallots, corn & garlic mayo	
SCOTCH FILLET 300G	42
PORTERHOUSE 300G	43
— SAUCES AVAILABLE (ALL GF) —	
PEPPER SAUCE	
GARLIC BUTTER	
CREAMY MUSHROOM	
BEEF GRAVY	

SIDES

PAN FRIED BROCCOLINI WITH SHALLOTS & GARLIC	10
BASKET OF CHIPS	8
WEDGES	10
LOADED FRIES WITH CHILLI & CHEESE	10
SIDE SALAD	8



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SENIORS

*Upon presentation of your seniors card

SOUP OF THE DAY (GF)	7
ROAST OF THE DAY (GFO)	18
HALF ROASTED BABY CHICKEN With sautéed Brussel sprouts and potatoes with a chicken gravy (GF)	18
SEAFOOD PASTA With a garlic & tomato sauce	18
PORTERHOUSE STEAK 150G Lyonnaise potatoes, broccolini & Café de Paris butter (GFO)	20
PUMPKIN & PEA RISOTTO With crispy carrots (GF)	17
HOMEMADE PANKO CRUMBED FISH CAKES With chips & salad	17
BATTERED HAKE FILLET Chips & Salad	17

SPARKLING WINE

	150ML	250ML	BTL
NV Yves Premium Cuvée Brut Yarra Valley	9		36
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
Wildflower Sauvignon Blanc Western Australia	8	12	30
Montrose Chardonnay Mudgee, NSW	8	12.5	34
Pikes Pinot Grigio Clare Valley, SA	8	12	30
Ad Hoc Wallflower Riesling Western Australia	7.5	11.5	32
Pedestal Chardonnay Margaret River			33
Wicks Estate Pinot Gris Adelaide Hills, SA			36
Hentley Farm Riesling Eden Vally, 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
Best's Bin 1 Shiraz Great Western	9	13	32
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
Corryton Burge Kith Shiraz Barossa, SA	10	15	35
Pikes Stone Cutters Shiraz Clare Valley, SA			33
Hancock and Hancock Shiraz Grenache McLaren Vale, SA			35
Argento Classic Malbec Mendoza, Argentina			32
Bremerton Coultard Cabernet Sauvignon Australia			42
Taltarni Estate Shiraz Pyrenees, VIC			42
NON-ALCOHOLIC BEER Heineken			4

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
Boags Premium	7
Corona	8
5 Seeds Varieties	8
White Rabbit Dark Ale	8.5
Stella Artois	7.5
Strongbow Cider	8

TAP BEER/CIDER

	POT	SCHOONER	PINT
Furphy Lager	5	6.5	8.5
Furphy Ale	5	6.5	8.5
Hahn Light	4.5	6	7
James Squire 150 Lashes	7	9	12
James Squire Orchard Cider	6	8	10.5
Little Creatures Pale Ale	7	9	12
Little Creatures Hazy	7	9	12
Iron Jack	5	6.5	8.5
Guinness	6.5	8	10
Stone & Wood Pacific Ale	7	9	12
Carlton Draught	5	6.5	8.5

COCKTAILS

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