

BOX HILL RSL

SIT DOWN FUNCTION MENU

ENTRÉE

Selection of two, served alternatively

Cream of tomato soup with garlic croutons

Curried chicken thigh with a mango & chive dressing

Fresh mozzarella on a tomato & basil compote (v)

Seafood plate, fresh oysters, prawn, and Marie rose sauce, smoked salmon & Thai green curry mussels

Smoked chorizo croquettes on a chipotle sauce

Prawn and salmon ceviche on a brioche crouton with a truffle mayo

MAINS

Selection of two, served alternatively

Mustard crumbed veal schnitzel on sautéed potatoes. Served with a garlic and mushroom sauce & sauerkraut

200g Angus porterhouse on sautéed potatoes, buttered beans & blue cheese sauce

Baked Aubergine Wellington, creamy mash, buttered spinach & Dijon cream sauce (v)

Grilled Barra fillet, on a parsnip puree with a miso and fried caper sauce (gf)

Lemon and white wine grilled chicken thigh, on a creamy mascarpone rice (gf)

SWEETS

Lemon meringue with mixed berries & clotted cream

Warm sticky date pudding with a caramel sauce & cream

Apple & raspberry crumble tart with sauce Anglaise

House made vanilla crème brulee

OPTIONAL EXTRA: Platter of cheese with seasonal fruit and crackers **\$75 per platter**

SIDES

Selection of one

Traditional greek salad (v)

Pan fried green beans, toasted almonds with garlic & spanish onions (v)

Baby cos, fresh parmesan & cherry tomato salad with caesar dressing (v)

2 COURSE SIT DOWN **\$60 PP**

3 COURSE SIT DOWN **\$69 PP**

(G) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION (L) = LACTOSE INTOLERANT (N) = NUT ALLERGY
(V) = VEGETARIAN (VGN) = VEGAN

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS.