

## BOX HILL RSL

## MAIN MENU

BOX HILL RSL  
AT HOMETake away options  
available, please  
call reception on  
**03 9897 6700** to  
place an order

## ENTRÉE

<b>SOUP OF THE DAY</b>	<b>9</b>
<b>GARLIC COB LOAF</b> Add bacon and cheese	<b>10</b> 4
<b>NATURAL OYSTERS (GF)</b> Minimum ½ dozen	<b>4/each</b>
<b>CLAMS</b> With garlic & nut picada	<b>24</b>
<b>PAN-FRIED CALAMARI (GF)</b> Chilled mango salad and jalapeño dressing	<b>22</b>
<b>BEER STEAMED MUSSELS</b> with chorizo, served with toasted bread	<b>23</b>
<b>SEAFOOD ENTRÉE PLATE</b> Smoked salmon, tiger prawns, baked scallops, fresh oysters, beer steamed mussels	<b>48</b>
<b>BAKED SCALLOPS (GFO)</b> Nori butter and dill crumb	<b>27</b>
<b>FRIED GREEN TOMATOES</b> With stracciatella cheese	<b>23</b>
<b>PARMASEN PANKO CHICKEN THIGHS</b> With lemon & herb dipping sauce	<b>22</b>
<b>HONEY BATTERED PRAWNS</b>	<b>26</b>
<b>LEMON RICOTTA FILLED ZUCCHINI FLOWERS</b> Nutmeg and basil mayo, grated Manchego cheese	<b>26</b>
<b>SPICY CRAB &amp; SHRIMP STUFFED AVOCADO</b>	<b>26</b>

## MAIN

<b>JOHN DORY PUMPKIN VELOUTE</b> With roasted pumpkin, apple, new potatoes and wild mushrooms	<b>39</b>	<b>ROAST OF THE DAY (GFO)</b> All the trimmings	<b>28</b>
<b>GRILLED BARRA FILLET (GF)</b> Garlic and parsnip purée with miso butter and fried capers	<b>33</b>	<b>ASIAN STICKY BEEF CHEEKS</b>	<b>37</b>
<b>GRILLED SALMON FILLET (GFO)</b> On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche	<b>32</b>	<b>TOASTED BRIOCHE CRUMB SPAGHETTI (V)</b> Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	<b>28</b>
<b>SEAFOOD PLATTER (IDEAL FOR TWO) (GFO)</b> Smoked salmon, ½ dozen natural oysters, grilled tiger prawns, baked scallops, grilled Morton Bay bugs, beer steamed mussels, battered hake fillets, chips and salad	<b>95</b>	<b>RICOTTA FILLED ZUCCHINI FLOWERS</b> With black garlic, pine nut risotto. Topped with roasted peppers	<b>29</b>
<b>FISH &amp; CHIPS</b> With salad	<b>28</b>	<b>GRILLED LEMON &amp; GARLIC SCALLOPS</b> On a sweetcorn and basil risotto	<b>38</b>
<b>BATTERED FLATHEAD TAILS</b> Chips and salad	<b>30</b>	<b>VEAL MILANESE</b> On a caper & anchovy buttered spaghetti	<b>35</b>
<b>COQ AU VIN</b> Served with potatoe gratin & green salad	<b>35</b>	<b>CRISPY NOODLE SALAD</b> Wombok, fried tofu & spring onions Add chicken thigh 4 Add pan-fried salmon fillet 7	<b>27</b>
<b>GRILLED CHICKEN BREAST SCHNITZEL</b> Chips and salad or potatoes and vegetables	<b>27</b>	<b>ROASTED SWEET POTATO &amp; LENTIL SALAD</b> Natural yogurt and pomegranate dressing Add chicken thigh 4 Add pan fried salmon fillet 7	<b>26</b>
<b>TRADITIONAL CHICKEN PARMIGIANA</b> Chips and salad or potatoes and vegetables	<b>29</b>		

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

<b>ANGUS BEEF &amp; BACON BURGER</b> Cos lettuce, tomato, cheddar cheese, pickled dill and cheese sauce	<b>22</b>
<b>DOUBLE CHEESEBURGER</b>	<b>27</b>
<b>PORTERHOUSE STEAK SANDWICH</b> Angry onions, trio of cheese, grilled bacon, truffle mayo, lettuce, tomato and capsicum relish	<b>29</b>
<b>BEEF &amp; CHILI NACHO BURGER</b> Served with sour cream & crispy jalapenos	<b>25</b>
<b>RIBEYE 350G</b>	<b>45</b>
<b>SCOTCH FILLET 300G</b>	<b>42</b>
<b>PORTERHOUSE 300G</b>	<b>43</b>
<b>SAUCES AVAILABLE (ALL GF)</b>	
Pepper	
Garlic butter	
Creamy mushroom	
Beef gravy	
Extra Sauce	4

## SIDES

<b>PAN-FRIED BROCCOLINI WITH SHALLOTS &amp; GARLIC</b>	<b>14</b>
<b>BASKET OF CHIPS</b>	<b>11</b>
<b>WEDGES</b>	<b>12</b>
<b>LOADED FRIES WITH CHILLI &amp; CHEESE</b>	<b>14</b>
<b>SIDE SALAD</b>	<b>10</b>



# BOX HILL RSL

# MAIN MENU

## SENIORS

\*UPON PRESENTATION OF YOUR SENIORS CARD

<b>SOUP OF THE DAY (GFO)</b>	<b>8</b>
<b>FRESH ROAST OF THE DAY (GFO)</b>	<b>20</b>
<b>BATTERED HAKE FILLET</b> With chips and salad	<b>20</b>
<b>BATTERED FLATHEAD TAIL</b> With chips and salad	<b>22</b>
<b>200G ANGUS PORTERHOUSE STEAK (GFO)</b> Served with a choice of sides & sauces	<b>24</b>
<b>ROASTED CURRIED TOMATO, VEGETABLE &amp; RICOTTA SALAD (GF/VO)</b>	<b>22</b>
<b>GRILLED BARRAMUNDI FILLET (GF)</b> On a tomato, basil cannellini bean ragout & lemon cream sauce	<b>22</b>
<b>GARLIC CHICKEN THIGHS</b> On a creamy corn & cheesy polenta	<b>21</b>
<b>VEAL SCHNITZEL</b> With tuna sauce and herb salad	<b>23</b>
<b>HOMEMADE COTTAGE PIE (GF)</b> Buttered beans	<b>23</b>

## ROSÉ / SWEET

	150ML	250ML	BOTTLE
<b>ABBOTS DELAUNAY ROSÉ</b> Languedoc, France	9	13	36
<b>FIORE MOSCATO 200ML</b> Mudgee, NSW			10

## SPARKLING

	150ML	BOTTLE
<b>NV YVES PREMIUM CUVEÉ BRUT</b> Yarra Valley	10	40
<b>WILDFLOWER PROSECCO</b> Margaret River, WA	9	42
<b>PIPER-HEIDSIECK BRUT NV</b> Champagne, France		90
<b>CHARLES HEIDSIECK BRUT</b> Champagne, France		130
<b>LA GIOIOSA PROSECCO 200ML</b> Veneto, Italy	10	
<b>CRAIGMOORE SPARKLING 200ML</b> Australia	10	

## WHITE WINE

	150ML	250ML	BOTTLE
<b>BREMERTON "BETTY &amp; LOU" SAUVIGNON BLANC</b> South Australia	10	15	40
<b>CAPE MENTELLE CHARDONNAY</b> Western Australia	12	18	45
<b>PIKES PINOT GRIGIO</b> Clare Valley, SA	10	15	40
<b>KRONDORF REISLING</b> South Australia	11	16	42
<b>ROBERT OATLEY SIGNATURE CHARDONNAY</b> Margaret River, WA			38
<b>ST AIME' PINOT GRIS</b> King Valley, VIC			40
<b>GLESEN 0% ALCOHOL PINOT GRIS</b> Marlborough, New Zealand	10	15	40
<b>ARA SAV BLAN 0% ALCOHOL</b> Marlborough, New Zealand	10	15	40

## RED WINE

	150ML	250ML	BOTTLE
<b>BEST'S BIN 1 SHIRAZ</b> Great Western	11	16	44
<b>RYMILL THE DARK HORSE CABERNET SAUVIGNON</b> Coonawarra, SA	9	13	36
<b>ABBOTS PINOT NOIR</b> Pays d'Oc, France	10	14	42
<b>HENTLEY FARM 'VILLAIN &amp; VIXEN' SHIRAZ</b> Barossa, SA	11	17	44
<b>ROBERT OATLEY SIGNATURE SHIRAZ</b> Yarra Valley, VIC			36
<b>QUILTY &amp; GRANDSDEN MERLOT</b> Orange, NSW	9	13	38
<b>THE HIDDEN SEA GRENACHE</b> South Australia	9	13	36
<b>TALTARNI ESTATE SHIRAZ</b> Pyrenees, Victoria			45
<b>GIESEN 0% ALCOHOL MERLOT</b> Marlborough, New Zealand	10	15	40

## NON-ALCOHOLIC BEER

HEINEKEN	7
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FOLLOW US ON FACEBOOK



## BEVERAGES

CASCADE LIGHT	6
CARLTON DRAUGHT	8
VICTORIA BITTER	8
PURE BLONDE	7.5
CROWN LAGER	8
HEINEKEN	8.5
BOAGS PREMIUM	8
CORONA	9
5 SEEDS VARIETIES	9
WHITE RABBIT DARK ALE	9.5
STRONGBOW CIDER	9

## TAP BEER/CIDER

	POT	SCH.	PINT
FURPHY LAGER	5.6	7.7	10.5
FURPHY ALE	5.6	7.7	10.5
HAHN LIGHT	5.1	7.2	9.5
JAMES SQUIRE GINGER BEER	8.5	10.7	15
JAMES SQUIRE ORCHARD CIDER	7.1	9.7	14
LITTLE CREATURES PALE ALE	8.1	10.7	15
HAHN SUPER DRY	5.6	7.7	10.5
GUINNESS	7.1	9.7	14
STONE & WOOD PACIFIC ALE	8.1	10.7	15
CARLTON DRAUGHT	5.6	7.7	10.5

## COCKTAILS

17 EACH

ESPRESSO MARTINI	NEGRONI
BLOODY MARY	APEROL SPRITZ
MARGARITA	
CHAMPAGNE COCKTAIL	VODKA MARTINI
FRUIT TINGLE	MOJITO
TOM COLLINS	