

## 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	<b>4</b>

## 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

<b>HEINEKEN</b>	7
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FOLLOW US ON FACEBOOK



## BEVERAGES

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

## TAP BEER/CIDER

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

## COCKTAILS

19 EACH

<b>MARGARITA CLASSIC, TOMMY OR SPICY</b>
<b>APEROL SPRITZ</b> <b>BLOODY MARY</b>
<b>CHAMPAGNE COCKTAIL</b> <b>ESPRESSO MARTINI</b>
<b>WHISKEY SOUR</b>