

MAIN MENU



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

ENTRÉE

SOUP OF THE DAY	9
GARLIC COB LOAF	11
Add bacon and cheese	5
NATURAL OYSTERS (GF)	4/each
Minimum ½ dozen	
Miso and seaweed salad	5/each
THAI GREEN PRAWN COCKTAIL	27
Baby gem cups	
VIETNAMESE SPICY GRILLED CALAMARI	24
With satay sauce	
BEER STEAMED MUSSELS	23
With chorizo, served with toasted bread	
SEAFOOD ENTRÉE PLATE	50
Smoked salmon, tiger prawns, baked scallops, fresh oysters, beer steamed mussels	
SCALLOPS WITH JERUSALEM ARTICHOKEs	28
Crispy pancetta and black garlic butter	
MISO-GLAZED EGGPLANT	24
Sesame, pickled daikon, toasted nori, ponzu dressing	
PARMESAN PANKO CHICKEN THIGHS	23
With Buffalo sauce and blue cheese dressing	
HONEY BATTERED PRAWNS	26
SCOTTISH HAGGIS BON BONS	26
On a garlic mash with a green peppercorn whiskey sauce	
BURRATA CHEESE, WARM TOMATO OYSTER MUSHROOM & CHICKPEA RATATOUILLE	26

MAIN

SRI LANKAN FISH AND PRAWN CURRY	39	ROAST OF THE DAY (GFO)	29
Roti and pineapple chutney		All the trimmings	
CRISPY SKINNED BARRAMUDI	35	ASIAN STICKY BEEF CHEEKS	37
With cauliflower velouté and roasted cashew nut butter			
GRILLED SALMON FILLET (GFO)	34	TOASTED BRIOCHE CRUMB SPAGHETTI (V)	29
On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche		Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	
SEAFOOD PLATTER (IDEAL FOR TWO) (GFO)	100	WILD MUSHROOM RISOTTO	30
Smoked salmon, ½ dozen natural oysters, grilled tiger prawns, baked scallops, grilled Morton Bay bugs, beer steamed mussels, battered hake fillets, chips and salad		With black truffle, porcini dust and Parmigiano Reggiano	
FISH & CHIPS	29	CHIMICHURRI CRUSTED RACK OF LAMB	45
With salad		With roasted red capsicum and creamy almond polenta	
BATTERED FLATHEAD TAILS	32	PAN FRIED CHICKEN THIGHS	34
		With crispy Haggis Bon Bons, creamy mash, buttered spinach and a whiskey and peppercorn sauce	
BRAISED OXTAIL RAVIOLI	36	GREEK SALAD	28
With brown sage butter, toasted pine nuts and Pecorino cheese		With Heirloom tomatoes and deep fried fetta	
GRILLED CHICKEN BREAST SCHNITZEL	28	Add chicken thigh	5
Chips and salad or potatoes and vegetables		Add pan-fried salmon fillet	8
TRADITIONAL CHICKEN PARMIGIANA	29	GRILLED ASPARAGUS & JAMON, MANCHEGO SALAD	30
Chips and salad or potatoes and vegetables		With romesco sauce and lemon pickle	

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	24
Cos lettuce, tomato, cheddar cheese, pickled dill and cheese sauce	
DOUBLE CHEESEBURGER	28
PORTERHOUSE STEAK SANDWICH	30
Angry onions, trio of cheese, grilled bacon, truffle mayo, lettuce, tomato and capsicum relish	
BARRAMUNDI BURGER	28
With potato cake, butter lettuce, tomato and tartar sauce. Served with a South Melbourne Dimmie	
RIBEYE 350G	47
SCOTCH FILLET 300G	44
PORTERHOUSE 300G	45
SAUCES AVAILABLE (ALL GF)	
Pepper	Garlic butter
Creamy mushroom	Beef gravy
Extra Sauce	4

SIDES

PAN-FRIED BROCCOLINI WITH SHALLOTS & GARLIC	15
BASKET OF CHIPS	12
WEDGES	13
LOADED FRIES	15
With shredded cheddar, pecorino cheese and gravy	
SIDE SALAD	12

BOX HILL RSL

MAIN MENU

SENIORS

*UPON PRESENTATION OF YOUR SENIORS CARD

SOUP OF THE DAY (GFO)	8
FRESH ROAST OF THE DAY (GFO)	20
BATTERED HAKE FILLET	20
With chips and salad	
BATTERED FLATHEAD TAIL	22
With chips and salad	
250G ANGUS PORTERHOUSE STEAK (GFO)	27
Served with a choice of sides & salads	
GREEK SALAD (GF/VO)	22
Olives, cucumber, tomatoes, green pepper, red onion & feta cheese	
PRAWN & SCALLOP FETTUCCINE ALFREDO	24
GRILLED BARRAMUNDI FILLET (GF)	22
With garlic, ginger & spring onion on braised rice	
FRIED PORK & CHIVE DUMPLINGS	21
With a vermicelli noodle salad	
IRISH PORK SAUSAGES	20
On Colcannon mash, with an onion & parsley cream sauce	

ROSÉ / SWEET

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

SPARKLING

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

WHITE WINE

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

RED WINE

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

NON-ALCOHOLIC BEER

HEINEKEN	7
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FOLLOW US ON FACEBOOK



LANCASTER SIGNATURE SELECTION

	150ML	250ML	BOTTLE
TOPE 100 OSMOND RIESLING	12	18	48
GIPPSLAND WINE CO CHARDONNAY	15	22	60
FRAMINGHAM MARLBOROUGH SAUVIGNON BLANC	13	19	55
MAISON FRANCAISE ROSE	12	18	48
BOUCHER SHIRAZ	12	18	48
RYMILL CLASSIC CABERNET SAUVIGNON	14	21	58
BENNETTS ESTATE VINEYARD PINOT NOIR	20	35	70
PIERRO ESTATE CHARDONNAY			155
CATALINA SOUNDS SAUVIGNON BLANC			60
HAY SHED HILL VINEYARD ROSE			65
PENFOLD BIN 407 CABERNET SAUVIGNON			170
PENFOLD BIN ST HENRI SHIRAZ			180
VEUVE CLICQUOT YELLOW LABEL			145
DOM PERIGNON VINTAGE 2013			490

COCKTAILS

19 EACH
MARGARITA CLASSIC, TOMMY OR SPICY
APEROL SPRITZ BLOODY MARY
CHAMPAGNE COCKTAIL ESPRESSO MARTINI
WHISKEY SOUR