

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

MAIN

SRI LANKAN FISH AND PRAWN CURRY Roti and pineapple chutney	39	ROAST OF THE DAY (GFO) All the trimmings	29
CRISPY SKINNED BARRAMUDI With cauliflower velouté and roasted cashew nut butter	35	ASIAN STICKY BEEF CHEEKS	37
GRILLED SALMON FILLET (GFO) On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche	34	TOASTED BRIOCHE CRUMB SPAGHETTI (V) Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	29
SEAFOOD PLATTER (IDEAL FOR TWO) (GFO) Smoked salmon, ½ dozen natural oysters, grilled tiger prawns, baked scallops, grilled Morton Bay bugs, beer steamed mussels, battered hake fillets, chips and salad	100	WILD MUSHROOM RISOTTO With black truffle, porcini dust and Parmigiano Reggiano	30
FISH & CHIPS With salad	29	BROWN BUTTER SCALLOPS With parmesan risotto	39
BATTERED FLATHEAD TAILS Chips and salad	32	TWICE-COOKED LAMP RUMP With smoked, crispy chickpeas with a sherry cream sauce	38
BRAISED OXTAIL RAVIOLI With brown sage butter, toasted pine nuts and Pecorino cheese	36	GREEK SALAD With Heirloom tomatoes and deep fried fetta Add chicken thigh Add pan-fried salmon fillet	28 5 8
GRILLED CHICKEN BREAST SCHNITZEL Chips and salad or potatoes and vegetables	28	GRILLED ASPARAGUS & JAMON, MANCHEGO SALAD With romesco sauce and lemon pickle	30
TRADITIONAL CHICKEN PARMIGIANA Chips and salad or potatoes and vegetables	29		

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 Cos lettuce, tomato, cheddar cheese, pickled dill and cheese sauce	24
DOUBLE CHEESEBURGER	28
PORTERHOUSE STEAK SANDWICH Angry onions, trio of cheese, grilled bacon, truffle mayo, lettuce, tomato and capsicum relish	30
BARRAMUNDI BURGER With potato cake, butter lettuce, tomato and tartar sauce. Served with a South Melbourne Dimmie	28
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 With shredded cheddar, pecorino cheese and gravy	15
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 With chips and salad	20
BATTERED FLATHEAD TAIL With chips and salad	22
250G ANGUS PORTERHOUSE STEAK (GFO) Served with a choice of sides & salads	27
ROASTED CURRIED TOMATO, VEGETABLE & RICOTTA SALAD (GF/VO)	22
GRILLED BARRAMUNDI FILLET (GF) On a tomato, basil cannellini bean ragout & lemon cream sauce	22
GARLIC CHICKEN THIGHS On a creamy corn & cheesy polenta	21
VEAL SCHNITZEL With tuna sauce and herb salad	23
HOMEMADE COTTAGE PIE (GF) Buttered beans	23

NON-ALCOHOLIC BEER

HEINEKEN	7.5
----------	-----

FOLLOW US
ON FACEBOOK



WHITE WINE

	150ML	250ML	BOTTLE
PIKES TRADITIONALE RIESLING Clare Valley	13	18	50
PIKES LUCCIO PINOT GRIGIO Clare Valley	10	15	40
LA LA LAND PINOT GRIS Murray Darling	10	15	40
BREMERTON BETTY & LOU SAUVIGNON BLANC Langhorne Creek	10	15	40
PIKORUA SAUVIGNON BLANC Marlborough NZ	12	16	45
XANADU CHARDONNAY Margaret River	10	15	40
LA CHABLISIENNE PETIT CHABLIS Chablis FR	18	24	68
ARA SAUVIGNON BLANC 0% ALCOHOL Marlborough New Zealand	10	15	40

SPARKLING

	150ML	BOTTLE
VEUVE TALIHAN BLANC DE BLANC Loire Valley France	10	45
LA LA LAND PROSECCO Victoria	10	45
KYLIE MINOGUE PROSECCO ROSÉ Gambellara Italy	11	48
LA GIOIOSA PROSECCO 200ML Veneto Italy	11	
CRAIGMOORE SPARKLING 200ML Australia	11	
FIORE MOSCATO 200ML Mudgee NSW	11	
BREMERTON DULCE SPARKLING Langhorne Creek	11	50

RED WINE

	150ML	250ML	BOTTLE
LITTLE YERING PINOT NOIR Yarra Valley	10	15	40
JOSEF CHROMEY PEPTIK PINOT NOIR Tasmania	14	20	55
HENTLEY FARM V&V GRENACHE BLEND (GSM) Barossa	10	15	40
MITOLO JESTER CABERNET SAUVIGNON McLaren Vale	10	15	40
CAPE MENTELLE MARMADUKE CABERNET SAUVIGNON Margaret River	11	16	45
MT LANGI GHIRAN BILLI BILLI SHIRAZ Grampians	10	15	40
BREMERTON SELKIRK SHIRAZ Langhorne Creek	11	17	44
HENTLEY FARM V&V SHIRAZ Barossa	11	17	44
BEST BIN 1 SHIRAZ Great Western	12	18	48

ROSÉ / SWEET

	150ML	250ML	BOTTLE
BREMERTON RACY ROSÉ Langhorne Creek	10	15	40
KYLIE MINOGUE SIGNATURE ROSÉ Languedoc FR	11	17	44
MARQUIS DE PENNAUTIER Languedoc FR	12	16	45
FIORE MOSCATO Mudgee NSW	10	15	40

LANCASTER SIGNATURE SELECTION

	150ML	250ML	BOTTLE
BIRD IN HAND SAUVIGNON BLANC	12	18	52
LA CHABLISIENNE PETIT CHABLIS (CHARDONNAY)	18	24	68
ORG DE RAC CHENIN BLANC	11	17	42
MAISON FRANCAISE ROSE	12	18	48
BOUCHER SHIRAZ	12	18	48
MITOLO 'JESTER' CABERNET SAUVIGNON	10	15	40
BENNETTS ESTATE VINEYARD PINOT NOIR			70
PIERRO ESTATE CHARDONNAY			155
CATALINA SOUNDS SAUVIGNON BLANC			60
HAY SHED HILL VINEYARD ROSE			65
BREMERTON OLD ADAM SHIRAZ			89
CHATEAU TEYSSIER SAINT- EMILLION GRAND CRU			89
FAIVELEY BOURGOGNE ROUGE			90
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	