

MAIN MENU

BOX HILL RSL
AT HOME



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	WHOLE PAN FRIED TROUT	39
With salad		With crisp cured ham, crushed potatoes and garlic parsley and lemon butter	
BATTERED FLATHEAD TAILS	32	SLOW COOKED BEEF BOURGUIGNON	35
Chips and salad		With Paris mash, baby carrots and crispy shallots	
BRAISED OXTAIL RAVIOLI	36	GREEK SALAD	28
With brown sage butter, toasted pine nuts and Pecorino cheese		With Heirloom tomatoes and deep fried fetta Add chicken thigh 5 Add pan-fried salmon fillet 8	
GRILLED CHICKEN BREAST SCHNITZEL	28	GRILLED ASPARAGUS & JAMON, MANCHEGO SALAD	30
Chips and salad or potatoes and vegetables		With romesco sauce and lemon pickle	
TRADITIONAL CHICKEN PARMIGIANA	29		
Chips and salad or potatoes and vegetables			

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 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
TOMATO, BASIL & CREAMED MOZZARELLA SALAD (GF/VO)	22
SALT & PEPPER SQUID With chips and salad	22
HOMEMADE FISH PIE (GF) Creamy mash topping & buttered greens	22
RARE ROASTED LAMB RUMP (GF) On a fetta cheese & pesto risotto	23
CHICKEN LAKSA With noodles	21

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
ORG DE RAC CHENIN BLANC	11	17	42
TALOSSA ROSSO DE MONTEPULCIANO (SANGIOVESE BLEND)	15	22	60
BOUCHER SHIRAZ	12	18	48
J. DENUZIERE COTE DU RHONE (SYRAH BLEND)	15	20	55
BENNETTS ESTATE VINEYARD PINOT NOIR			70
BREMERTON "BATONNAGE" CHARDONNAY			59
DOMAINE WILLIAM FEVRE CHABLIS			95
PIERRO ESTATE CHARDONNAY			155
CATALINA SOUNDS SAUVIGNON BLANC			60
HERACLIO ALFARO CRIANZA (TEMPRANILLO)			50
BREMERTON OLD ADAM SHIRAZ			89
CHATEAU TEYSSIER SAINT-EMILLION GRAND CRU (MERLOT)			89
FAIVELEY BOURGOGNE ROUGE (PINOT NOIR)			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	

NON-ALCOHOLIC BEER

HEINEKEN	7.5
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