

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	CHARCOAL ROASTED PORK CUTLET	38
With salad		With celeriac remoulade, caramelised apple and sage jus	
BATTERED FLATHEAD TAILS	32	SCALLOP PASTA FETTUCCINE	36
Chips and salad		With chardonnay cream and bottarga dusting	
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 & salad	
250G ANGUS PORTERHOUSE STEAK (GFO)	27
With a choice of sides & sauces	
SALAD NICOISE (GF)	22
Green beans, tomato, black olives, hard-boiled egg & anchovies	
CRUNCHY SPICED PRAWNS	21
On rice with sweet chili & honey sauce	
CRISPY SKIN SALMON (GF)	22
With a white wine and asparagus sauce, minted new potatoes	
BREAST CHICKEN KIEV	22
Garlic mash with creamy spinach	
HUNGARIAN BEEF GOULASH (GFO)	20
On buttered egg noodles	

NON-ALCOHOLIC BEER

HEINEKEN	7.5
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FOLLOW US
ON FACEBOOK



WHITE WINE

	150ML	250ML	BOTTLE
PIKES TRADITIONALE RIESLING	13	18	50
Clare Valley			
PIKES LUCCIO PINOT GRIGIO	11	17	44
Clare Valley			
LA LA LAND PINOT GRIS	11	17	44
Murray Darling			
BREMERTON BETTY & LOU SAUVIGNON BLANC	10	15	40
Langhorne Creek			
PIKORUA SAUVIGNON BLANC	12	18	47
Marlborough NZ			
XANADU CHARDONNAY	11	17	44
Margaret River			
LA CHABLISIENNE PETIT CHABLIS	18	24	68
Chablis FR			
ARA SAUVIGNON BLANC	10	15	40
0% ALCOHOL			
Marlborough New Zealand			

SPARKLING

	120ML	BOTTLE
VEUVE TALIHAN BLANC DE BLANC	10	45
Loire Valley France		
LA LA LAND PROSECCO	11	45
Victoria		
KYLIE MINOGUE PROSECCO ROSÉ	11	48
Gambellara Italy		
LA GIOIOSA PROSECCO 200ML	13	
Veneto Italy		
CRAIGMOORE SPARKLING 200ML	12	
Australia		
FIORE MOSCATO 200ML	12	
Mudgee NSW		
BREMERTON DULCE SPARKLING	11	50
Langhorne Creek		

RED WINE

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

ROSÉ / SWEET

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

LANCASTER SIGNATURE SELECTION

	150ML	250ML	BOTTLE
BIRD IN HAND SAUVIGNON BLANC	12	18	52
ORG DE RAC CHENIN BLANC	11	17	42
BOUCHER SHIRAZ	11	17	44
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			89
FAIVELEY BOURGOGNE ROUGE			90
VEUVE CLICQUOT YELLOW LABEL			145
DOM PERIGNON VINTAGE 2013			490
GRANT BURGE 10YO TAWNY PORT (60ML)			14
LOU MIRANDA ESTATE LEONE AGED MUSCAT (60ML)			12
VALDESPINO EL CANDADO PX SHERRY (60ML)			10

COCKTAILS

20 EACH

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