

# BOX HILL RSL

## SIT DOWN FUNCTION MENU

Served alternatively

### ENTRÉE

Select two

- Fresh buffalo mozzarella & Heirloom tomato salad (GF, V)
- Tuna tartare, grilled scallop, minted pea & crème fresh salad (GF)
- Thai green prawn cocktail baby gem cups (GF)
- Parmesan Panko fried chicken thighs with a lime and Spanish pepper mayo
- Okonomiyaki pancakes with seaweed salad (V)

### MAINS

Select two

- Chimichurri-Crusted Rack of Lamb, Roasted Red Capsicum, Creamy Almond Polenta
- Pork cutlet, apple and spinach puree, with sherry & chardonnay vinegar glaze (GF)
- Crispy-skinned Barra curried parsnip velouté roasted cashew nut butter (GF)
- Grilled Tofu Wild Mushroom & Chive Risotto Spicy Soy & Sesame Glaze (GF, V)
- Pan-fried chicken thigh, haggis, creamy mash & whiskey cream sauce (GF)

### SIDES

Select one

- Minted new potatoes
- Baby roasted garlic & parsley potatoes
- Sweet potato Mash with feta crumble
- Honey-roasted carrots with orange and pistachio
- Buttered green beans with Almonds
- Garden salad with a sweet Dijon dressing

### DESSERT

Select one

- Lemon meringue with raspberry compote & fresh cream
- Sticky date pudding & vanilla ice cream
- Homemade bread & butter pudding with a sauce anglaise and thick cream
- Mixed berry cheesecake, fruit coulis and clotted cream (GF)

AUSTRALIAN CHEESE BOARD WITH  
CRACKERS & FRUIT \$80 PER BOARD

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2 COURSES	\$66 PP
3 COURSES	\$75 PP

(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION (L) = LACTOSE INTOLERANT (N) = NUT ALLERGY  
(V) = VEGETARIAN (VGN) = VEGAN

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS.