

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	12
With a freshly baked bread roll and butter	
GARLIC COB LOAF	12
Add bacon and cheese 5	
NATURAL OYSTERS (GF)	5/EACH
Minimum 1/2 dozen Smoked bacon & aged 6/each Worcestershire sauce	
GRILLED HALLOUMI CHEESE, CRISPY PORK SOPRESO	27
With caper dressing	
SPANISH FRIED SQUID (GF)	25
With curry leaves, garlic & almonds	
BEER STEAMED MUSSELS (GFO)	24
With chorizo, served with toasted bread	
SEAFOOD ENTRÉE PLATE (GF)	53
Smoked salmon, tiger prawns, baked scallops, fresh oysters, beer steamed mussels	
STIR-FRIED CRAB CLAWS (GF)	28
With spring onion chilli & garlic	
STRACCIATELLA & GRILLED PEACHES (V, GF)	26
With Leatherwood honey	
BAJAN CHICKEN & POTATO ROTI	25
With curry mayonnaise	
HONEY BATTERED PRAWNS	27
SCOTTISH HAGGIS BON BONS	27
On a garlic mash with a green peppercorn whiskey sauce	
WHOLE GRILLED SWEET CORN (V, GF)	24
With goat curd & lemon butter	

MAIN

GARLIC PANACHE OF MUSHROOMS (V, VGN, GFO)	30
Finished with flat leaf parsley & cream served with toasted cob	
SNAPPER FILLET ON SAUTEED POTATOES (GF)	39
With an orange, fennel & mint salad	
BAKED WHOLE BARRAMUDI	42
With a miso butter, spring onions & bean shoots	
GRILLED SALMON FILLET (GFO)	37
On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche	
SEAFOOD PLATTER (IDEAL FOR TWO) (GFO)	110
Smoked salmon, ½ dozen natural oysters, grilled tiger prawns, baked scallops, grilled Morton Bay bugs, beer steamed mussels, battered hake fillets, chips and salad	
FISH & CHIPS	29
With salad	
BATTERED FLATHEAD TAILS	33
Chips and salad	
PIG ON A PLATE (IDEAL FOR 2)	95
Pork sausages, grilled black pudding, crispy pork belly, pork wontons, BBQ baby back ribs, potao & corn salad, mexican black beans & onion rings	
GRILLED CHICKEN BREAST SCHNITZEL	28
Chips and salad or potatoes and vegetables	
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.

ROAST OF THE DAY (GFO)	30
All the trimmings	
ASIAN STICKY BEEF CHEEKS	37
TOASTED BRIOCHE CRUMB SPAGHETTI (V, VGN)	29
Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	
WILD MUSHROOM RISOTTO	30
With black truffle, porcini dust and Parmigiano Reggiano	
SICHAUN SPICY FISH STEW	38
With bean shoots, mushrooms & tofu. Served with steamed rice	
BEEF STROGANOFF	37
Rare cooked beef in creamy mushroom sauce served on steamed rice	

GRILLED PEACH SALAD (GF, V)	29
With butter lettuce, stracciatella, toasted almonds & a berry dressing	
SPICY CUCUMBER AND CASHEW NUT SALAD (GF, V)	28

ADD-ONS			
Pan-fried salmon fillet	9	Grilled chicken thigh	7
Grilled Cyprus halloumi	8	Grilled Prawns	9

(V) Vegetarian / (VO) Vegetarian Option / (VGN) Vegan
Option / (GF) Gluten Free* / (GFO) Gluten Free Option*
Please inform our friendly staff of any dietary requirements.
***May contain traces**

GRILL

ANGUS BEEF & BACON BURGER	26
Cos lettuce, tomato, cheddar cheese, pickled dill and cheese sauce	
DOUBLE CHEESEBURGER	28
250G SCOTCH STEAK SANDWICH	33
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	48
SCOTCH FILLET 300G	45
PORTERHOUSE 300G	46

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) With a freshly baked bread roll and butter	10
FRESH ROAST OF THE DAY (GFO)	21
BATTERED HAKE FILLET With chips and salad	21
BATTERED FLATHEAD TAIL With chips & salad	23
250G ANGUS PORTERHOUSE STEAK (GFO) With a choice of sides & sauces	28
TOMATO, BASIL & CREAMED MOZZARELLA SALAD (GF/VO)	23
SALT & PEPPER SQUID With chips and salad	23
HOMEMADE FISH PIE (GF) Creamy mash topping & buttered greens	23
RARE ROASTED LAMB RUMP (GF) On a fetta cheese & pesto risotto	24
CHICKEN LAKSA With noodles	22

WHITE WINE

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

SPARKLING

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

RED WINE

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

NON-ALCOHOLIC BEER

HEINEKEN	7.5
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