

BOX HILL RSL

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 SALAMI COTTO	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 SOFT SHELL CRAB (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	ROAST OF THE DAY (GFO)	30
Finished with flat leaf parsley & cream served with toasted cob		All the trimmings	
SNAPPER FILLET ON SAUTEED POTATOES (GF)	39	ASIAN STICKY BEEF CHEEKS	37
With an orange, fennel & mint salad		TOASTED BRIOCHE CRUMB SPAGHETTI (V, VGN)	29
BAKED WHOLE BARRAMUDI	42	Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	
With a miso butter, spring onions & bean shoots		WILD MUSHROOM RISOTTO	30
GRILLED SALMON FILLET (GFO)	37	With black truffle, porcini dust and Parmigiano Reggiano	
On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche		SCOTTISH MIXED GRILL	52
SEAFOOD PLATTER (IDEAL FOR TWO) (GFO)	110	With square sausage, haggis, black pudding, 250g porterhouse steak, grilled tomato, mushrooms, fried egg and chips	
Smoked salmon, 1/2 dozen natural oysters, grilled tiger prawns, baked scallops, grilled Morton Bay bugs, beer steamed mussels, battered hake fillets, chips and salad		PISTACHIO, MORTADELLA, GREEN PEPPER, ANCHOVIE PASTA	34
FISH & CHIPS	29	With stracciatella	
With salad		GRILLED PEACH SALAD (GF, V)	29
BATTERED FLATHEAD TAILS	33	With butter lettuce, stracciatella, toasted almonds & a berry dressing	
Chips and salad		SPICY CUCUMBER AND CASHEW NUT SALAD (GF, V)	28
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.

(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
GREEK SALAD (GF/VO) Olives, cucumber, tomatoes, green pepper, red onion & feta cheese	23
PRAWN & SCALLOP FETTUCCINE ALFREDO	25
GRILLED BARRAMUNDI FILLET (GF) With garlic, ginger & spring onion on braised rice	23
FRIED PORK & CHIVE DUMPLINGS With a vermicelli noodle salad	22
IRISH PORK SAUSAGES On Colcannon mash, with an onion & parsley cream sauce	21

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	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
GUNDOG ESTATE RIESLING	16	22	65
ORG DE RAC CHENIN BLANC	11	17	42
BOUCHER SHIRAZ	11	17	44
ROCHE DE PROVENCE ROSÉ	12	18	47
LEVANTINE HILL ESTATE PINOT NOIR			110
LEVANTINE HILL ESTATE CHARDONNAY			110
LE CLOS REYSSIER 1ER CRU POUILLY-FUISSE			109
SCHNEIDER KALSTEIN SPATBURGUNDER			63
CHATEAU SENEJAC BORDEAUX			73
CHATEAU HAUT MONPLAISIR CAHORS PRESTIGE MALBEC 1500ML			130
VIEUX TELEGRAPHE TELEGRAMME CHATEANEUF-DU-PAPE			189
EDOUARD DUVAL BRUT EULALIE CHAMPAGNE			90
BOLLINGER SPECIAL CUVÉE BRUT			160
2015 DOM PERIGNON			490
KRUG GRAND CUVÉE			580

DESSERT BEVERAGE:

DANDELION XXO LEGACY OF AUSTRALIA PX SHERRY	12
GRANT BURGE 10-YEAR-OLD TAWNY	14
DELAMAIN PALE & DRY XO COGNAC	25

COCKTAILS

20 EACH

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