

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	TRADITIONAL CHICKEN PARMIGIANA	29
Finished with flat leaf parsley & cream served with toasted cob		Chips and salad or potatoes and vegetables	
SNAPPER FILLET ON SAUTEED POTATOES (GF)	39	ROAST OF THE DAY (GFO)	30
With an orange, fennel & mint salad		All the trimmings	
BAKED WHOLE BARRAMUDI	42	ASIAN STICKY BEEF CHEEKS	37
With a miso butter, spring onions & bean shoots		TOASTED BRIOCHE CRUMB SPAGHETTI (V, VGN)	29
GRILLED SALMON FILLET (GFO)	37	Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	
On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche		WILD MUSHROOM RISOTTO	30
SEAFOOD PLATTER (IDEAL FOR TWO) (GFO)	110	With black truffle, porcini dust and Parmigiano Reggiano	
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		KATSU PORK CUTLET	38
FISH & CHIPS	29	With steamed rice, Asian coleslaw & curry sauce	
With salad		SCALLOP PASTA FETTUCCINE	37
BATTERED FLATHEAD TAILS	33	With chardonnay cream and bottarga dusting	
Chips and salad		GRILLED PEACH SALAD (GF, V)	29
PIG ON A PLATE (IDEAL FOR 2)	95	With butter lettuce, stracciatella, toasted almonds & a berry dressing	
Pork sausages, grilled black pudding, crispy pork belly, pork wontons, BBQ baby back ribs, potao & corn salad, mexican black beans & onion rings		SPICY CUCUMBER AND CASHEW NUT SALAD (GF, V)	28
GRILLED CHICKEN BREAST SCHNITZEL	28	ADD-ONS	
Chips and salad or potatoes and vegetables		Pan-fried salmon fillet 9	Grilled chicken thigh 7
		Grilled Cyprus halloumi 8	Grilled Prawns 9

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
SALAD NICOISE (GF) Green beans, tomato, black olives, hard-boiled egg & anchovies	23
CRUNCHY SPICED PRAWNS On rice with sweet chili & honey sauce	22
CRISPY SKIN SALMON (GF) With a white wine and asparagus sauce, minted new potatoes	23
BREAST CHICKEN KIEV Garlic mash with creamy spinach	23
HUNGARIAN BEEF GOULASH (GFO) On buttered egg noodles	21

NON-ALCOHOLIC BEER

HEINEKEN	7.5
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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
LIKE IT LIKE THAT CHARDONNAY	10	15	40
GRANT BURGE MERLOT	8	13	58
ROCHE DE PROVENCE ROSÉ	12	18	47
LEVANTINE HILL ESTATE PINOT NOIR			110
LEVANTINE HILL ESTATE CHARDONNAY			110
CATALINA SOUNDS OF WHITE SAUVIGNON BLANC			60
SHAW & SMITH SAUVIGNON BLANC			65
BREMERTON BATONNAGE CHARDONNAY			59
GIANT STEPS CHARDONNAY			78
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