

BOX HILL RSL

MAIN MENU



Take away options available, please call reception on **03 9897 6700** to place an order

ENTRÉE

SOUP OF THE DAY With a freshly baked bread roll and butter	12
GARLIC COB LOAF Add bacon and cheese	12 5
1/2 DOZ NATURAL OYSTERS (GF) 1/2 Doz Smoked bacon & aged Worcestershire sauce	30 36
GRILLED HALLOUMI CHEESE, CRISPY SALAMI COTTO With caper dressing	27
SPANISH FRIED SQUID (GF) With curry leaves, garlic & almonds	25
BEER STEAMED MUSSELS (GFO) With chorizo, served with toasted bread	24
SEAFOOD ENTRÉE PLATE (GF) Smoked salmon, tiger prawns, baked scallops, fresh oysters, beer steamed mussels	53
STIR-FRIED SOFT SHELL CRAB (GF) With spring onion chilli & garlic	28
STRACCIATELLA & GRILLED PEACHES (V, GF) With Leatherwood honey	26
BAJAN CHICKEN & POTATO ROTI With curry mayonnaise	25
HONEY BATTERED PRAWNS	27
SCOTTISH HAGGIS BON BONS On a garlic mash with a green peppercorn whiskey sauce	27
WHOLE GRILLED SWEET CORN (V, GF) With goat curd & lemon butter	24

MAIN

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

TRADITIONAL CHICKEN PARMIGIANA Chips and salad or potatoes and vegetables	29
ROAST OF THE DAY (GFO) All the trimmings	30
ASIAN STICKY BEEF CHEEKS With sweet potato mash	37
TOASTED BRIOCHE CRUMB SPAGHETTI (V, VGN) Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	29
WILD MUSHROOM RISOTTO With black truffle, porcini dust and Parmigiano Reggiano	30
BARBECUED CHICKEN THIGHS With coleslaw & potato bites	30
SALTED EGG SOFT SHELL CRAB LINGUINE With a curry leaf & chilli creamy parmesan sauce	37

GRILLED PEACH SALAD (GF, V) With butter lettuce, stracciatella, toasted almonds & a berry dressing	29
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 Cos lettuce, tomato, cheddar cheese, pickled dill and cheese sauce	26
DOUBLE CHEESEBURGER	28
250G SCOTCH STEAK SANDWICH Angry onions, trio of cheese, grilled bacon, truffle mayo, lettuce, tomato and capsicum relish	33
BARRAMUNDI BURGER With potato cake, butter lettuce, tomato and tartar sauce. Served with a South Melbourne Dimmie	28
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 With shredded cheddar, pecorino cheese and gravy	15
SIDE SALAD	12

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.

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
CAESAR SALAD (GF0/VO) Served with garlic croutons, anchovies & parmesan cheese	23
CRISPY CARROT & ROASTED PUMPKIN RISOTTO (GF/V)	21
MALAYSIAN PRAWN CURRY (GF) On steamed rice	23
HOMEMADE PANKO CRUMBED FISH CAKES With chips & salad	21
GRILLED PORK CUTLET (GF) On a pumpkin mash with a roasted sage, garlic & walnut butter	24

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