

## BOX HILL RSL

## MAIN MENU

BOX HILL RSL  
AT HOMETake away options  
available, please  
call reception on  
**03 9897 6700** to  
place an order

## ENTRÉE

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

## MAIN

<b>GARLIC PANACHE OF MUSHROOMS (V, VGN, GFO)</b>	<b>30</b>	<b>TRADITIONAL CHICKEN PARMIGIANA</b>	<b>29</b>
Finished with flat leaf parsley & cream served with toasted cob		Chips and salad or potatoes and vegetables	
<b>SNAPPER FILLET ON SAUTEED POTATOES (GF)</b>	<b>39</b>	<b>ROAST OF THE DAY (GFO)</b>	<b>30</b>
With an orange, fennel & mint salad		All the trimmings	
<b>BAKED WHOLE BARRAMUDI</b>	<b>42</b>	<b>ASIAN STICKY BEEF CHEEKS</b>	<b>37</b>
With a miso butter, spring onions & bean shoots		With sweet potato mash	
<b>GRILLED SALMON FILLET (GFO)</b>	<b>37</b>	<b>TOASTED BRIOCHE CRUMB SPAGHETTI (V, VGN)</b>	<b>29</b>
On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche		Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil	
<b>SEAFOOD PLATTER (IDEAL FOR TWO) (GFO)</b>	<b>110</b>	<b>WILD MUSHROOM RISOTTO</b>	<b>30</b>
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		With black truffle, porcini dust and Parmigiano Reggiano	
<b>FISH &amp; CHIPS</b>	<b>29</b>	<b>BROWN BUTTER SCALLOPS</b>	<b>39</b>
With salad		With parmesan risotto	
<b>BATTERED FLATHEAD TAILS</b>	<b>33</b>	<b>GRILLED LAMB CUTLETS</b>	<b>40</b>
Chips and salad		Served with greek salad & Burrata	
<b>PIG ON A PLATE (IDEAL FOR 2)</b>	<b>95</b>	<b>GRILLED PEACH SALAD (GF, V)</b>	<b>29</b>
Pork sausages, grilled black pudding, crispy pork belly, pork wontons, BBQ baby back ribs, bacon, potato & corn salad, mexican black beans & onion rings		With butter lettuce, stracciatella, toasted almonds & a berry dressing	
<b>GRILLED CHICKEN BREAST SCHNITZEL</b>	<b>28</b>	<b>SPICY CUCUMBER AND CASHEW NUT SALAD (GF, V)</b>	<b>28</b>
Chips and salad or potatoes and vegetables			
<b>ADD-ONS</b>			
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

<b>ANGUS BEEF &amp; BACON BURGER</b>	<b>26</b>		
Cos lettuce, tomato, cheddar cheese, pickled dill and cheese sauce			
<b>DOUBLE CHEESEBURGER</b>	<b>28</b>		
<b>250G SCOTCH STEAK SANDWICH</b>	<b>33</b>		
Angry onions, trio of cheese, grilled bacon, truffle mayo, lettuce, tomato and capsicum relish			
<b>BARRAMUNDI BURGER</b>	<b>28</b>		
With potato cake, butter lettuce, tomato and tartar sauce. Served with a South Melbourne Dimmie			
<b>RIBEYE 350G</b>	<b>48</b>		
<b>SCOTCH FILLET 300G</b>	<b>45</b>		
<b>PORTERHOUSE 300G</b>	<b>46</b>		
<b>SAUCES AVAILABLE (ALL GF)</b>			
Pepper	Garlic butter	Creamy mushroom	Beef gravy
Extra Sauce		4	

## SIDES

<b>PAN-FRIED BROCCOLINI WITH SHALLOTS &amp; GARLIC</b>	<b>15</b>
<b>BASKET OF CHIPS</b>	<b>12</b>
<b>WEDGES</b>	<b>13</b>
<b>LOADED FRIES</b>	<b>15</b>
With shredded cheddar, pecorino cheese and gravy	
<b>SIDE SALAD</b>	<b>12</b>

## BOX HILL RSL

## MAIN MENU

## SENIORS

\*UPON PRESENTATION OF YOUR SENIORS CARD

<b>SOUP OF THE DAY (GFO)</b>	<b>10</b>
With a freshly baked bread roll and butter	
<b>FRESH ROAST OF THE DAY (GFO)</b>	<b>21</b>
<b>BATTERED HAKE FILLET</b>	<b>21</b>
With chips and salad	
<b>BATTERED FLATHEAD TAIL</b>	<b>23</b>
With chips & salad	
<b>250G ANGUS PORTERHOUSE STEAK (GFO)</b>	<b>28</b>
With a choice of sides & sauces	
<b>ROASTED CURRIED TOMATO, VEGETABLE &amp; RICOTTA SALAD (GF/VO)</b>	<b>23</b>
<b>GRILLED BARRAMUNDI FILLET (GF)</b>	<b>23</b>
On a tomato, basil cannellini bean ragout & lemon cream sauce	
<b>GARLIC CHICKEN THIGHS</b>	<b>22</b>
On a creamy corn & cheesy polenta	
<b>VEAL SCHNITZEL</b>	<b>24</b>
With tuna sauce and herb salad	
<b>HOMEMADE COTTAGE PIE (GF)</b>	<b>24</b>
Buttered beans	

## NON-ALCOHOLIC BEER

HEINEKEN 7.5

FOLLOW US  
ON FACEBOOK

## WHITE WINE

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

## SPARKLING

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

## RED WINE

	150ML	250ML	BOTTLE
<b>LITTLE YERING PINOT NOIR</b>	<b>11</b>	<b>17</b>	<b>44</b>
Yarra Valley			
<b>JOSEF CHROMEY PEPTIK PINOT NOIR</b>	<b>14</b>	<b>20</b>	<b>55</b>
Tasmania			
<b>HENTLEY FARM V&amp;V GRENACHE BLEND (GSM)</b>	<b>11</b>	<b>17</b>	<b>44</b>
Barossa			
<b>MITOLO JESTER CABERNET SAUVIGNON</b>	<b>11</b>	<b>17</b>	<b>44</b>
McLaren Vale			
<b>CAPE MENTELLE MARMADUKE CABERNET SAUVIGNON</b>	<b>11</b>	<b>16</b>	<b>45</b>
Margaret River			
<b>MT LANGI GHIRAN BILLI BILLI SHIRAZ</b>	<b>11</b>	<b>17</b>	<b>44</b>
Grampians			
<b>BREMERTON SELKIRK SHIRAZ</b>	<b>11</b>	<b>17</b>	<b>44</b>
Langhorne Creek			
<b>HENTLEY FARM V&amp;V SHIRAZ</b>	<b>11</b>	<b>17</b>	<b>44</b>
Barossa			
<b>BEST BIN 1 SHIRAZ</b>	<b>12</b>	<b>18</b>	<b>48</b>
Great Western			

## ROSÉ / SWEET

	150ML	250ML	BOTTLE
<b>BREMERTON RACY ROSÉ</b>	<b>10</b>	<b>15</b>	<b>40</b>
Langhorne Creek			
<b>KYLIE MINOGUE SIGNATURE ROSÉ</b>	<b>11</b>	<b>17</b>	<b>44</b>
Languedoc FR			
<b>FIORE MOSCATO</b>	<b>10</b>	<b>15</b>	<b>40</b>
Mudgee NSW			

## LANCASTER SIGNATURE SELECTION

	150ML	250ML	BOTTLE
<b>GUNDOG ESTATE RIESLING</b>	<b>16</b>	<b>22</b>	<b>65</b>
<b>LIKE IT LIKE THAT CHARDONNAY</b>	<b>10</b>	<b>15</b>	<b>40</b>
<b>GRANT BURGE MERLOT</b>	<b>8</b>	<b>13</b>	<b>58</b>
<b>ROCHE DE PROVENCE ROSÉ</b>	<b>12</b>	<b>18</b>	<b>47</b>
<b>LEVANTINE HILL ESTATE PINOT NOIR</b>			<b>110</b>
<b>LEVANTINE HILL ESTATE CHARDONNAY</b>			<b>110</b>
<b>CATALINA SOUNDS OF WHITE SAUVIGNON BLANC</b>			<b>60</b>
<b>SHAW &amp; SMITH SAUVIGNON BLANC</b>			<b>65</b>
<b>BREMERTON BATONNAGE CHARDONNAY</b>			<b>59</b>
<b>GIANT STEPS CHARDONNAY</b>			<b>78</b>
<b>EDOUARD DUVAL BRUT EULALIE CHAMPAGNE</b>			<b>90</b>
<b>BOLLINGER SPECIAL CUVÉE BRUT</b>			<b>160</b>
<b>2015 DOM PERIGNON</b>			<b>490</b>
<b>KRUG GRAND CUVÉE</b>			<b>580</b>

## DESSERT BEVERAGE:

<b>DANDELION XXO LEGACY OF AUSTRALIA PX SHERRY</b>	<b>12</b>
<b>GRANT BURGE 10-YEAR-OLD TAWNY</b>	<b>14</b>
<b>DELAMAIN PALE &amp; DRY XO COGNAC</b>	<b>25</b>

## COCKTAILS

20 EACH

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