

## 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>		
Finished with flat leaf parsley & cream served with toasted cob			
<b>SNAPPER FILLET ON SAUTEED POTATOES (GF)</b>	<b>39</b>		
With an orange, fennel & mint salad			
<b>BAKED WHOLE BARRAMUDI</b>	<b>42</b>		
With a miso butter, spring onions & bean shoots			
<b>GRILLED SALMON FILLET (GFO)</b>	<b>37</b>		
On a bed of zucchini, fresh minted peas, with a chilli & chive creme fraiche			
<b>SEAFOOD PLATTER (IDEAL FOR TWO) (GFO)</b>	<b>110</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			
<b>FISH &amp; CHIPS</b>	<b>29</b>		
With salad			
<b>BATTERED FLATHEAD TAILS</b>	<b>33</b>		
Chips and salad			
<b>PIG ON A PLATE (IDEAL FOR 2)</b>	<b>95</b>		
Pork sausages, grilled black pudding, crispy pork belly, pork wontons, BBQ baby back ribs, bacon, potato & corn salad, mexican black beans & onion rings			
<b>GRILLED CHICKEN BREAST SCHNITZEL</b>	<b>28</b>		
Chips and salad or potatoes and vegetables			
<b>TRADITIONAL CHICKEN PARMIGIANA</b>	<b>29</b>		
Chips and salad or potatoes and vegetables			
<b>ROAST OF THE DAY (GFO)</b>	<b>30</b>		
All the trimmings			
<b>ASIAN STICKY BEEF CHEEKS</b>	<b>37</b>		
With sweet potato mash			
<b>TOASTED BRIOCHE CRUMB SPAGHETTI (V, VGN)</b>	<b>29</b>		
Cherry tomatoes, basil and garlic, topped with stracciatella cheese and lemon oil			
<b>WILD MUSHROOM RISOTTO</b>	<b>30</b>		
With black truffle, porcini dust and Parmigiano Reggiano			
<b>SICHAUN SPICY FISH STEW</b>	<b>38</b>		
With bean shoots, mushrooms & tofu. Served with steamed rice			
<b>BEEF STROGANOFF</b>	<b>37</b>		
Rare cooked beef in creamy mushroom sauce served on steamed rice			
<b>GRILLED PEACH SALAD (GF, V)</b>	<b>29</b>		
With butter lettuce, stracciatella, toasted almonds & a berry dressing			
<b>SPICY CUCUMBER AND CASHEW NUT SALAD (GF, V)</b>	<b>28</b>		
<b>ADD-ONS</b>			
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

<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>TOMATO, BASIL &amp; CREAMED MOZZARELLA SALAD (GF/VO)</b>	<b>23</b>
<b>SALT &amp; PEPPER SQUID</b>	<b>23</b>
With chips and salad	
<b>HOMEMADE FISH PIE (GF)</b>	<b>23</b>
Creamy mash topping & buttered greens	
<b>RARE ROASTED LAMB RUMP (GF)</b>	<b>24</b>
On a fetta cheese & pesto risotto	
<b>CHICKEN LAKSA</b>	<b>22</b>
With noodles	

## NON-ALCOHOLIC BEER

HEINEKEN	7.5
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**FOLLOW US ON FACEBOOK**



## WHITE WINE

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

## SPARKLING

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

## RED WINE

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

## ROSÉ / SWEET

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

## LANCASTER SIGNATURE SELECTION

	150ML	250ML	BOTTLE
<b>GUNDOG ESTATE RIESLING</b>	16	22	65
<b>LIKE IT LIKE THAT CHARDONNAY</b>	10	15	40
<b>GRANT BURGE MERLOT</b>	8	13	58
<b>ROCHE DE PROVENCE ROSÉ</b>	12	18	47
<b>LEVANTINE HILL ESTATE PINOT NOIR</b>			110
<b>LEVANTINE HILL ESTATE CHARDONNAY</b>			110
<b>CATALINA SOUNDS OF WHITE SAUVIGNON BLANC</b>			60
<b>SHAW &amp; SMITH SAUVIGNON BLANC</b>			65
<b>BREMERTON BATONNAGE CHARDONNAY</b>			59
<b>GIANT STEPS CHARDONNAY</b>			78
<b>EDOUARD DUVAL BRUT EULALIE CHAMPAGNE</b>			90
<b>BOLLINGER SPECIAL CUVÉE BRUT</b>			160
<b>2015 DOM PERIGNON</b>			490
<b>KRUG GRAND CUVÉE</b>			580
<b>DESSERT BEVERAGE:</b>			
<b>DANDELION XXO LEGACY OF AUSTRALIA PX SHERRY</b>			12
<b>GRANT BURGE 10-YEAR-OLD TAWNY</b>			14
<b>DELAMAIN PALE &amp; DRY XO COGNAC</b>			25

## 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>