

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	
1/2 DOZ NATURAL OYSTERS (A) GF)	30
1/2 Doz Smoked bacon & aged 36 Worcestershire sauce	
TRUFFLE STRACCIATELLA	27
Roasted beetroot, sweet potato crisps, walnuts, honey & toasted croutons	
PRAWN & CRAB TOASTED CRUMPETS (M)	26
sesame sauce, micro herbs	
BEER STEAMED MUSSELS (A) (GFO)	26
With chorizo, served with toasted bread	
SEAFOOD ENTRÉE PLATE (M) (GF)	59
Smoked salmon, tiger prawns, baked scallops, fresh oysters, beer steamed mussels	
GRILLED CALAMARI (I)	27
Korean gochujang mayo, nori chips, garden herbs	
HALF-SHELL SCALLOPS (I)	28
Baked with X.O. sauce, vermicelli & herb crumbs	
SLOW-COOKED BRISKET CROQUETTES	25
Roasted romesco sauce, herb salad	
GHATI MASALA SPICED PRAWNS (I)	28
In a creamy coconut sauce & roti	
SCOTTISH HAGGIS BON BONS	27
On a garlic mash with a green peppercorn whiskey sauce	
MISO-GLAZED SWEET POTATO & BROCCOLINI SALAD	25
Sesame-tahini drizzle, crispy shallots	

MAIN

GRILLED BABY VEGETABLES	30
On goat's curd with grated macadamia nuts	
GRILLED HALIBUT (I)	42
Spanish pepper, clams on a lobster bisque risotto	
CONFIT SALMON (A)	39
With potato & leek bake & a herb beurre blanc	
SEAFOOD PLATTER (IDEAL FOR TWO) (M) (GFO)	120
Smoked salmon, ½ dozen natural oysters, grilled tiger prawns, baked scallops, grilled Morton Bay bugs, beer steamed mussels, battered fish fillets, chips and salad	
FISH & CHIPS (A)	29
Fresh market fish, served with chips and salad. See menu boards for today's fresh catch. Grilled options available	
BATTERED FLATHEAD TAILS (I)	33
Chips and salad	
GIANT YORKSHIRE PUDDING	30
Filled with bratwurst, mash, roasted Brussels sprouts & onion gravy	
GRILLED CHICKEN BREAST SCHNITZEL	28
Chips and salad or potatoes and vegetables	
TRADITIONAL CHICKEN PARMIGIANA	29
Chips and salad or potatoes and vegetables	
ROAST OF THE DAY (GFO)	30
All the trimmings	
ASIAN STICKY BEEF CHEEKS	37
With sweet potato mash & roti	
TOASTED BRIOCHE CRUMB SPAGHETTI (V, VGN)	29
Cherry tomatoes, basil and garlic, topped with	

stracciatella cheese and lemon oil	
VIETNAMESE GOAT CURRY	34
Served with steamed jasmine rice & fresh herbs	
KATSU PORK CUTLET	38
With steamed rice, Asian coleslaw & curry sauce	
SCALLOP PASTA FETTUCINE (I)	37
With chardonnay cream and bottarga dusting	

CAULIFLOWER & CHICKPEA "SHAWARMA" SALAD	30
Tahini-yoghurt dressing, pickled cabbage	
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

SIDES

CHICKEN SCHNITZEL LOADED FRIES	22
With double cheese & beef jus	
POUTINE	20
Loaded fries, gravy and cheese curds	
WOK-FRIED GREENS, GARLIC & RED ONION	18
CHEESY CAULIFLOWER POPCORN	18
BASKET OF CHIPS	13
WEDGES	14

GRILL

OKLAHOMA BURGER	27
Smashed with white onions, and finished with American cheese & mustard, served with dill pickle and fries	
ANGUS BEEF & BACON BURGER	27
Cos lettuce, tomato, cheddar cheese, pickled dill and truffle & cheese mayo	
DOUBLE CHEESEBURGER	29
250G SCOTCH STEAK SANDWICH	35
Angry onions, trio of cheese, grilled bacon, truffle mayo, lettuce, tomato and capsicum relish	
BARRAMUNDI BURGER (I)	28
With potato cake, butter lettuce, tomato and tartar sauce. Served with a South Melbourne Dimmie	
RIBEYE 350G	49
SCOTCH FILLET 300G	48
PORTERHOUSE 300G	47
SAUCES AVAILABLE (ALL GF)	
Pepper	Garlic butter
Creamy mushroom	Beef gravy
Extra Sauce	4

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*
Seafood Origin: (A) Australian / (I) Imported / (M) Mixed
Please inform our friendly staff of any dietary requirements.
***May contain traces**

BOX HILL RSL

MAIN MENU

SENIORS

*UPON PRESENTATION OF YOUR SENIORS CARD

SOUP OF THE DAY (GFO)	10
With a freshly baked bread roll and butter	
FRESH ROAST OF THE DAY (GFO)	21
FISH & CHIPS (A)	21
Fresh market fish, served with chips and salad. See menu boards for today's fresh catch	
BATTERED FLATHEAD TAIL (I)	23
With chips & salad	
250G ANGUS PORTERHOUSE STEAK (GFO)	28
With a choice of sides & sauces	
SALAD NICOISE (GF)	23
Green beans, tomato, black olives, hard-boiled egg & anchovies	
CRUNCHY SPICED PRAWNS (I)	22
On rice with sweet chili & honey sauce	
CRISPY SKIN SALMON (A) (GF)	23
With a white wine and asparagus sauce, minted new potatoes	
BREAST CHICKEN KIEV	23
Garlic mash with creamy spinach	
HUNGARIAN BEEF GOULASH (GFO)	21
On buttered egg noodles	

NON-ALCOHOLIC BEER

HEINEKEN 7.5

FOLLOW US
ON FACEBOOK



WHITE WINE

	150ML	250ML	BOTTLE
ROBERT OATLEY RIESLING	10	16	42
Great Southern			
PIKES TRADITIONALE RIESLING	13	18	50
Clare Valley			
PIKES LUCCIO PINOT GRIGIO	11	17	44
Clare Valley			
LA LA LAND PINOT GRIS	11	17	44
Murray Darling			
ROBERT OATLEY SAUVIGNON BLANC	10	16	42
Margaret River, WA			
PIKORUA SAUVIGNON BLANC	12	18	47
Marlborough, NZ			
ROBERT OATLEY CHARDONNAY	10	16	42
Margaret River, WA			
XANADU CHARDONNAY	11	17	44
Margaret River, WA			
ARA SAUVIGNON BLANC	10	15	40
0% ALCOHOL Marlborough New Zealand			

SPARKLING

	120ML	BOTTLE
VEUVE TAILHAN BLANC DE BLANC	10	45
Loire Valley, France		
LA LA LAND PROSECCO	11	45
Victoria		
KYLIE MINOGUE PROSECCO ROSÉ	11	48
Gambellara, Italy		
LA GIOIOSA PROSECCO 200ML	13	
Veneto, Italy		
CRAIGMOORE SPARKLING 200ML	12	
Australia		
FIORE MOSCATO 200ML	12	
Mudgee, NSW		

RED WINE

	150ML	250ML	BOTTLE
LITTLE YERING PINOT NOIR	11	17	44
Yarra Valley			
JOSEF CHROMY PEPIK PINOT NOIR	14	20	55
Tasmania			
OAKRIDGE OVER THE SHOULDER MERLOT	14	20	55
Yarra Valley			
HENTLEY FARM V&V GRENACHE BLEND (GSM)	11	17	44
Barossa			
MITOLO JESTER CABERNET SAUVIGNON	11	17	44
Margaret River, WA			
CAPE MENTELLE MARMADUKE CABERNET SAUVIGNON	11	16	45
Margaret River, WA			
ROBERT OATLEY SHIRAZ	10	16	42
McLaren Vale, SA			
BREMERTON SELKIRK SHIRAZ	11	17	44
Langhorne Creek			
HENTLEY FARM V&V SHIRAZ	11	17	44
Barossa			
BEST BIN 1 SHIRAZ	12	18	48
Great Western			

ROSÉ / SWEET

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

LANCASTER SIGNATURE SELECTION

	150ML	250ML	BOTTLE
ORG DE RAC CHENIN BLANC	12	18	44
LEVANTINE HILL ESTATE CHARDONNAY			110
LEVANTINE HILL ESTATE PINOT NOIR			110
SCHNEIDER KALSTEIN SPATBURGUNDER			63
CHATEAU SENEJAC BORDEAUX			73
CHATEAU HAUT MONTPLAISIR CAHORS 1500ML MALBEC			130
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