

MAIN MENU



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	
1/2 DOZ NATURAL OYSTERS (A) GF)	30
1/2 Doz Smoked bacon & aged 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	
MINCED LAMB BIRIYANI	35
Minted yoghurt & pickles	
VEAL SALTIMBOCCA	42
Sautéed spinach on creamy potato purée	
SALTED EGG SOFT SHELL CRAB LINGUINE (I)	37
With a curry leaf & chilli creamy parmesan sauce	

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) With a freshly baked bread roll and butter	10
FRESH ROAST OF THE DAY (GFO)	21
FISH & CHIPS (A) Fresh market fish, served with chips and salad. See menu boards for today's fresh catch	21
BATTERED FLATHEAD TAIL (I) 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 (I) (GF) On steamed rice	23
HOMEMADE PANKO CRUMBED FISH CAKES (M) 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
ROBERT OATLEY RIESLING Great Southern	10	16	42
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
ROBERT OATLEY SAUVIGNON BLANC Margaret River, WA	10	16	42
PIKORUA SAUVIGNON BLANC Marlborough, NZ	12	18	47
ROBERT OATLEY CHARDONNAY Margaret River, WA	10	16	42
XANADU CHARDONNAY Margaret River, WA	11	17	44
ARA SAUVIGNON BLANC 0% ALCOHOL Marlborough New Zealand	10	15	40

SPARKLING

	120ML	BOTTLE
VEUVE TAILHAN 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	

RED WINE

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