



Commencing 9th June, 2010

Winter 2010 Menu

Entrée

Oysters Kilpatrick ½ dozen Oysters Kilpatrick topped with Julienne of Bacon and Traditional Sauce (Gluten Free) **\$14.50**

Salt and Pepper Chicken Drumettes Crisp fried Chicken with a Salt and Pepper Coating served with Soy and Chilli dipping Sauce **\$14.50**

Trio of Dips Tzatziki, Babaghanoush and Hummus Dips accompanied by Turkish Bread (Vegetarian) **\$14.00**

Blue Cheese Soufflé Twice baked Cheese Soufflé with roasted Hazelnut, Pear and Rocket Salad **\$14.00**

Thai Fish Cakes Thai style Fish Cakes infused with Lime, Coriander and Lemongrass accompanied by an Asian Slaw Salad **\$14.50**

Pizza Roasted Capsicum, Pesto, Prosciutto finished with Rocket and Goat's Cheese Salad **\$14.50**

Caramelised Pork Hock Crisp Pork Hock with roasted Almond and Chilli Salad (Gluten Free) **\$14.50**

Main Course

Char Grilled Eye Fillet Western District Beef, Char grilled, served atop Garlic Mash with rich Jus and Caramelised Shallots **\$27.00**

Chicken Laksa Spicy Chicken Laska with fried Tofu, Hoikkien Noodles, Asian Vegetables in a Coconut Broth **\$25.00**

Lamb Kleftiko Slow braised Lamb Forequarter with Greek flavours and Winter Vegetables (Gluten Free) **\$26.00**

Braised Beef Ribs with Horseradish Mash, wild Mushroom Sauté and Brazing Reduction **\$25.00**

Beer Battered Fish and Chips Market fresh Fish in a golden Beer Batter served with Chips and Salad (Ask your Waiter for Fish of the Day) **\$26.50**

Crispy Skin Duck Marinated Duck Breast with braised Red Cabbage, Lentils and spiced Jus (Gluten Free) **\$27.00**

Spinach and Mushroom Filo Golden Filo filled with Spinach and sautéed Mushrooms with Tomato Relish and a Winter Greens Salad **\$25.00**

Pork Cutlet Grilled Pork Cutlet on a Celeriac and Herb Rosti with creamed Spinach, Apple Remoulade and Red Wine Sauce **\$26.00**

Lobster and Seafood Platter Entree will not be required with this - freshest Southern Rock Lobster, Oysters, Prawns, Scallops, Mussels, Fish Goujons, marinated Calamari accompanied with a Seasonal Garden Salad, Chips and Sauces Includes Dessert of Lemon Sorbet

Small \$105.00 (Minimum 2 people) – Large \$180.00 (Minimum 4 people)
24 hours notice is required

Garlic Bread - \$6.00

Side Dishes Green Salad \$6.00 Chips **\$6.00** Wilted Greens **\$6.00**

Dessert

Black Forest Roulade Rich Chocolate Sponge rolled with Double Cream and sour Cherries **\$14.50**

Winter Fruit Crumble Poached Winter Fruit in a light Vanilla Syrup topped with Coconut and Macadamia Nut Crumble **\$14.50**

Red Wine Poached Pear Poached Pear served with Crisp Tuille Biscuit and Chocolate Sauce **\$14.00**

Sticky Date Pudding Served with Butterscotch Sauce and Vanilla Ice Cream **\$14.00**

Fruit Plate Fresh Seasonal Fruit drizzled with Berry Coulis served with Lemon Sorbet (Gluten Free) **\$13.00**

Cheese Plate

Selection of Australian Cheeses with Fruit and Nuts **\$14.00 for One** **\$21.00 for Two**

Children's Menu Main Course and Dessert - \$13.00

MAIN COURSE

Pasta Bolognaise
Fish & Chips
Nuggets & Chips

DESSERT

Ice Cream Sundae
Fruit Salad

Table bookings may be made for times between:
6.00pm and 8.30pm Tuesday to Saturday Dinner
12 noon - 2.00pm Thursday and Friday Lunch

Box Hill Golf Club
202 Station Street
Box Hill Vic 3128

9808 1526

Bookings would be appreciated