



BENTLEIGH^{RSL}

MENU

Bentleigh RSL makes every effort to identify ingredients that may cause allergic reactions for those with food allergies and intolerances.

While we take care in preparing and cooking our meals to our customers requirements, it is important to note that our kitchen is not an allergen free environment, as such if you have dietary requirements or food allergies please inform our staff when placing your order.

Please see our friendly staff for our gluten free menu.

DAILY SPECIALS

AVAILABLE LUNCH + DINNER

MONDAY
\$20.00
STEAK

CHOOSE YOUR OWN SIDES,
SAUCE + EXTRAS.



TUESDAY
\$15.00
BURGER
+ BEER



WEDNESDAY
\$15.00
PARMA
+ BEER





STARTERS

HALF | FULL

Soup of the Day	\$6
Garlic Turkish Bread (V)	\$8
Salt + Pepper Calamari <i>Served with sweet chilli + rocket</i>	\$12
Prawn Spring Rolls <i>In a lettuce cup with Thai basil + nuoc cham</i>	\$12
Steamed Mussels <i>In a laksa style broth</i>	\$14
Trio of Dips <i>With grilled Turkish bread (Ask wait staff for today's dips)</i>	\$12
Vegetable Samosa (V) <i>With raita + tamarind relish</i>	\$10
Freshly Shucked Oysters <i>Freshly shucked oysters served with mignonette</i>	\$16 \$26
Haloumi Fries (V) <i>With mint yoghurt + sumac</i>	\$12

SALADS

Caeser Salad <i>Cos lettuce, crisp bacon, croutons, poached egg, shaved parmesan + anchovies</i>	\$16
Korean BBQ Chicken Salad <i>With mango, water chestnut + green leaf salad</i>	\$19
Thai Vegetable Noodle Salad (V) <i>With coriander, chilli + palm sugar dressing</i>	\$15
Superfood Salad (V) <i>Broccoli, quinoa, kale, seeds, tomatoes, roast peppers, jalapeno chillies, garlic + spicy lemon dressing</i>	\$15

Add prawn cutlets \$7

Add chicken tenderloins \$5



TRADITIONAL FARE

HALF | FULL

Spicy Sticky Pork Ribs

With chipotle slaw + beer battered chips

\$35

350gm Char-Grilled Rib Eye

On roast swede + shallots with crisp kale + garlic butter

\$39

Beer Battered Fish + Chips

Served with cucumber + butter leaf salad + house made tartare

\$16 \$22

Chicken Breast Parmigiana

Topped with smoked ham, tomato sugo + mozzarella with chips + salad

\$18 \$25

Chicken Breast Schnitzel

With chips + salad + a side of gravy

\$16 \$21

Tandoori Chicken Breast

Served with cauliflower + kimchi fried rice + raita

\$28

Southern Fried Chicken Burger

With crunchy slaw, American cheddar cheese + chipotle aioli with a basket of chips

\$22

Wagyu Beef Burger

With cheddar cheese, tomato, cos, onion, pickles, mustard, tomato sauce + aioli with a basket of chips

\$22

Eggplant Parmigiana (V)

With tomato sugo, spinach + mozzarella served with chips + salad

\$20

Grilled Atlantic Salmon

Served on steamed brown rice + sauteed asian greens

\$28

Mixed Seafood Platter for Two

Oysters, harvey bay scallops, battered flat head filets, grilled prawns, panko crumbed squid, smoked salmon with salad, lemon, house made tartare, cocktail sauce + a basket of chips

\$60

Lamb Souvlaki

Slow cooked lamb leg with greek salad, tzatziki, chips + pita

\$27



A dark grey background with decorative elements: a pile of yellow tagliatelle pasta in the top right, a small pile of coarse salt in the top center, and fresh green basil leaves in the bottom right. The menu text is arranged in a clean, modern layout with a vertical line separating the main dishes from the sides.

PASTA, RISOTTO + NOODLES

Wok Tossed Rice Noodles

Soft rice noodles with chinese sausage, prawns, chives + egg

\$26

Nasi Goreng

With fried egg, chicken + prawns topped with fresh herbs + bean shoots

Vegetarian Option \$22

\$27

Fresh Seafood Tagliatelle

Tossed with onion, garlic, chilli, white wine + parsley

\$28

Carbonara

With bucatini pasta, speck, onion, parsley, white wine + grana padano

\$25

12 Hour Roast Lamb Ragu

Tossed with sugo, spinach, penne + fresh parmesan

\$26

Potato Gnocchi (V)

With pesto, asparagus, peas, spinach + fresh parmesan

\$25

Chilli Prawn Risotto

With onion, garlic, cherry tomatoes + rocket

\$25

Roast Pumpkin + Pine Nut Risotto (V)

With onion, krisp kale + parmesan

\$24

SIDES

Turkish Bread

\$4

Creamy Mashed Potatoes

\$5

Steamed Seasonal Vegetables

\$5

Beer Battered Fries

\$7

Wedges

With sweet chilli + sour cream

\$8

House Salad

\$5

Steamed Rice

\$5

Basket of Fries

\$4

KIDS MEALS - \$9.00

(Available for kids under the age of 13. All meals include a scoop of ice cream in a cup)

Grilled Fish of the Day

Served with steamed vegetables + chips

Battered Flathead Tails

Served with salad, chips + tomato sauce

Cheese Burger (AGF)

Served with chips + tomato sauce

Chicken Breast Parmigiana

Served with salad, chips + tomato sauce

Chicken Breast Schnitzel

Served with salad, chips + tomato sauce

Hot Dog

With chips + tomato sauce

Spaghetti Bolognaise

With parmesan cheese

Grilled Chicken Tenderloins

With steamed vegetables + chips



LOCAL CRAFT ON TAP

Cricketers Arms Spearhead Pale Ale	P: 5.2	S: 7.8	J: 21
Mountain Goat Steam Ale	P: 5.2	S: 7.8	J: 21
Cricketers Arms Keeper's Lager	P: 5.2	S: 7.8	J: 21
Little Creatures Bright Ale	P: 5.2	S: 7.8	J: 21
Furphy	P: 5.0	S: 7.0	J: 21
Kosciuszko Pale Ale	P: 5.2	S: 7.8	J: 21
Little Creatures XPA	P: 5.2	S: 7.8	J: 21

LOCAL BEER ON TAP

Carlton Draught	P: 5.0	S: 7.0	J: 20
Victoria Bitter	P: 5.0	S: 7.0	J: 20
Hahn Super Dry	P: 5.0	S: 7.0	J: 20
Iron Jack Mid Strength	P: 4.0	S: 6.0	J: 17
Hahn Premium Light	P: 4.0	S: 6.0	J: 16

INTERNATIONAL BEER ON TAP

Guinness	P: 5.5	Pi: 9.5
Peroni Leggera	P: 5.0	S: 7.5 J: 20

CIDER ON TAP

Somersby Apple Cider	P: 5.0	S: 7.5	Pi: 9.5	J: 20
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LOCAL CRAFT BOTTLE

White Rabbit White Ale	B: 9.0
<i>Hints of coriander + bitter orange. 4.5%, Victoria, Wheat Beer</i>	
Stone + Wood Pacific	B: 9.0
<i>Cloudy + golden. 4.4%, NSW, Ale</i>	
White Rabbit Dark Ale	B: 9.0
<i>Rich + flavoursome. 4.9%, Victoria, Porter</i>	





LOCAL BOTTLE

James Boag's Premium	B: 7.0
Crown Lager	B: 7.0
Pure Blonde	B: 7.0
Victoria Bitter	B: 7.0
Carlton Draught	B: 7.0
Cascade Premium Light	B: 6.0

GLUTEN FREE

Wilde Gluten Free Pale Ale	B: 9.0
Hahn Ultra Crisp	B: 7.0

INTERNATIONAL BOTTLE

Corona	4.5%, Mexico, Lager	B: 8.0
Peroni	5.1%, Italy, Lager	B: 8.0
Asahi	5%, Japan, Lager	B: 9.0
Asahi Black	5.5%, Japan, Lager	B: 10

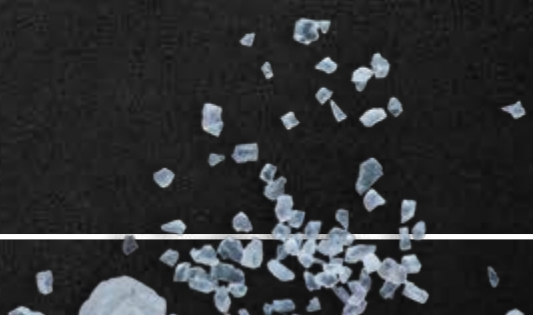
CIDER BOTTLE

Magners <i>Apple</i>	B: 9.0
Somersby <i>Pear</i>	B: 7.0

COCKTAILS

Espresso Martini	G: 12
<i>Absolut Vodka, Kahlua + espresso coffee beans</i>	
Strawberry Bellini	G: 12
<i>DeKuyper Wild Strawberry Liqueur, Prosecco, garnished with fresh strawberries</i>	
Aperol Spritz	G: 12
<i>Aperol, Martini Prosecco, soda, finished with fresh orange</i>	
Pimms No.1	G: 12
<i>Pimm's, lemonade, soda, mint, orange + strawberries, finished with sliced cucumber</i>	
	J: 35

Ask our staff for details. Subject to availability.



WHITE WINE

	Region	glass 150ml	glass 250ml	bottle
House Whites				
Oxford Landing Chardonnay	South Australia	6.0	9.0	24
Oxford Landing Sauvignon Blanc	South Australia	6.0	9.0	24
Sauv Blanc				
Hartog's Plate Sauv Blanc Semillon	Western Australia	7.0	11	30
Working Lunch	Marlborough, NZ	8.0	12	34
Run Riot	Marlborough, NZ	8.0	12	34
Chardonnay				
Ad Hoc Hen and Chicken	Margaret River, NZ	9.0	13	38
Yalumba Eden Valley	Eden Valley, SA	8.0	12	34
Tarrawarra Estate	Yarra Valley			45
Domaine Chardonnay	Vic Burgundy, France			60
Pinot Gris/Grig				
Yalumba Wild Ferment Pinot Grig	Limestone Coast, SA	9.0	13	38
Secret Stone Pinot Gris	Marlborough, NZ	9.0	13	38
The Gardener Pinot Gris	Orange, NSW	8.0	12	36
Moscato				
Yalumba Christobel	South Australia Mt	8.0	12	36
T'Gallant Pink Moscato	Mornington, Vic	8.0	12	36
Riesling				
Heggies	Eden Valley, SA	9.0	13	40

SPARKLING WINE

Sparkling				
Angas Brut	SA	6.0		24
Seppelt Pinot Noir Chardonnay	Grampians, SA	7.0		32
Twin Islands Brut Non Vintage	Marlborough, NZ	8.0		36
La Maschera Prosecco	Limestone Coast, SA	8.0		36
T'Gallant Prosecco	Mornington, Vic	8.0		36
Heemskerk Chardonnay Pinot Noir	Tasmania			70
Pol Roger Brut Reserve NV	Epemay, France			100
Sparkling Piccolos				
		glass 200ml		
Dunes + Greene NV 200ml	SA	8.0		
Yellow 200ml		8.0		
Pink 200ml		8.0		

WINE ON TAP

	Region	glass 150ml	glass 250ml	bottle
Twin Islands Sauvignon Blanc	Marlborough, NZ	8.0	12	36
Yalumba Barossa Shiraz	Barossa, SA	8.0	12	36

RED WINE

	Region	glass 150ml	glass 250ml	bottle
House Reds				
Oxford Landing Merlot	SA	6.0	9.0	24
Oxford Landing Cab Sav Shiraz	SA	6.0	9.0	24
Shiraz				
St Huberts The Stag	Yarra Valley, Vic	7.0	11	30
Bleasdale Bremerview	Langhome Creek, SA	8.0	12	34
Pepperjack	Barossa Valley, SA	11	16	48
Vasse Felix	Margarat River, WA			50
Jim Barry McRae Wood Shiraz	Clare Valley, SA			60
Merlot				
Smith + Hooper	Wrattonbully, SA	8.0	12	34
Pinot Noir				
St Huberts The Stag Pinot Noir	Yarra Valley, Vic	8.0	12	34
Opawa	Marlborough, NZ	8.0	12	34
Cabernet and Blends				
Samuel Wynn Cab Sav	South Australia	8.0	12	34
Jim Barry Shiraz Cab Sav	Clare Valley, SA	9.0	13	38
Vasse Felix Cabernet Merlot	Margarat River, WA	9.0	13	38
Rose				
T'Gallant Cape Schanck	Heathcote, Vic	8.0	12	34
Tarra Warra	Yarra Valley, Vic	8.0	12	34
Red Varietals				
Villacampa Tempranillo	Spain	8.0	12	34
Antinori Santa Cristina Sangiovese	Tuscany, Italy	8.0	12	34
Chateau de Beauastel Coudoulet	Rhone, France			70
Cotes du Rhone (GSM)				





BOURBON

Jim Beam White Label	7.0
Jim Beam Black Label	7.0
Jack Daniels	7.0
Makers Mark	7.0
Southern Comfort	7.0
Wild Turkey	7.0

BRANDY

Chatelle Napoleon	6.0
Courvoisier VS Cognac	10.0

CANADIAN WHISKY

Canadian Club	6.5
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IRISH WHISKEY

Jameson Irish	7.0
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LIQUEUR

Kahlua	6.5
Baileys	6.5
Cointreau	6.5
Midori	6.5
Frangelico	6.5
Malibu	6.5



GIN

Larios	6.0
Four Pillars Rare Dry Gin	8.0
Archie Rose Signature Dry Gin	8.0
Archie Rose Signature Dry Gin with PS40 Bush Tonic	12.0

RUM

Bundaberg UP Dark Rum	7.0
Untold Spiced Rum	8.0
Kraken Spiced Rum	8.0
Bacardi White Rum	7.0

SCOTCH

Teacher's Scotch Whisky	6.0
Chivas Regal	7.0
Johnnie Walker Red	7.0
Johnnie Walker Black	8.0
Laphroaig 10 Year Old	15.0
Laphroaig Triple Wood	20.0

TEQUILA + VODKA

Sauza Tequila Gold	7.0
Vodka O - Gluten Free	6.0
Archie Rose Original Vodka	8.0
Archie Rose Original Vodka	12.0

*With PS40 Smoked Lemonade *Not suitable for Vegans.*

RTD

Canadian Club + Dry	9.0
Jim Beam + Cola	9.0
Wild Turkey + Cola	9.0
Midori Illusion	8.5
Smirnoff Ice Red	9.0

SOFTDRINK

Glass of Softdrink 4.0

Jug of Softdrink 11

Coca Cola, Coke No Sugar, Sprite, Lift, Dry Ginger Ale, Tonic Water, Raspberry or Lemon Lime + Bitters

330ML BOTTLES

Coca Cola, Diet Coke, Coke No Sugar, Sprite, Lift or Fanta 4.5

Bundaberg Ginger Beer 3.5

COFFEE

Latte 3.5

Flat White 3.5

Cappuccino 3.5

Short Black 3.5

Long Black 3.5

Macchiato 3.5

Muggaccino 4.0

WATER

Mt Franklin Still 3.5

Mt Franklin Lightly Sparkling 3.5

JUICE

Apple, Orange, Pineapple or Tomato 3.5

TEA

English Breakfast 4.0

Earl Grey 4.0

Jasmine Green Tea 4.0

Chamomile 4.0

Peppermint 4.0

Ginger Kiss 4.0





BENTLEIGH **RSL**

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