



The Glenroy RSL Sub-Branch was formed in 1951-1952 by the great effort of Clarrie Strachan, Fredrick Page D.F.C, Ted Romeo and Bruce Smith, all Second World War veterans.

The first club house was a hayloft in a shed at the rear of Dr O'Loughlin's home on the corner of Clovelly and Belair Avenue, Glenroy.

Meetings were held on Friday nights which involved a precarious climb up a steep ladder to the loft where Clarrie was sitting at his small table beckoning you to buy a raffle ticket or make a donation to the Building fund.

Within four years the membership had reached 101 and several sports teams were formed.

Through raffles, donations and the assistance of the Women's Auxiliary, a vacant block of land at the current site was obtained and plans were drawn up for a modest club room.

The total costs of the building was £5250 with the City of Broadmeadows donating £1250.

The premises was officially opened on 3rd March 1957 by Sir George Holland C.B.E, M.M, Federal President of the Returned Sailors Soldiers and Airman Imperial League of Australia and the first meeting was held on 28th March 1957.

After several renovations, the great facilities and entertainment we have today has given the organisation the status of being one of the top RSL Clubs in Victoria.

One thing that hasn't changed is the Glenroy RSL's commitment and dedication to serving veterans and their families as well as the community.



**RSL**  
Sub-Branch  
Glenroy

# BISTRO MENU



**LUNCH 12PM - 2:30PM**  
**DINNER 5:30PM - 8:30PM**



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(03) 9306 9777



## entree

	Mbr/Non Mbr
<b>GARLIC BREAD</b>	7 / 9
<b>CHEESE GARLIC BREAD</b>	9 / 12
<b>WEDGES (V)</b>	12 / 14
Potato wedges served with sweet chilli & sour cream	
<b>SOUP OF THE DAY</b>	8.5 / 10
Refer to Specials Board	
<b>GARLIC PRAWNS (GF)</b>	18.9 / 21
Prawns cooked in a creamy white wine garlic sauce served with basmati rice	
<b>CALAMARI</b>	15.5 / 17
Lemon pepper calamari served on a bed of salad with tartare & lemon	
<b>SATAY CHICKEN</b>	15 / 17
Marinated chicken tenders served on rice topped with creamy satay sauce	
<b>SWEET CHILLI CHICKEN TENDERS</b>	14.5 / 16
<b>MOZZARELLA CHEESE &amp; HERB STICKS (V)</b>	13 / 14.5

## kids

12 YEARS AND UNDER

<b>CHICKEN PARMA W CHIPS</b>	12
<b>CHICKEN SCHNITZEL W CHIPS</b>	12
<b>ROAST W VEG (GF)</b>	12
<b>FISH &amp; CHIPS</b>	12
<b>SPAGHETTI BOLOGNESE</b>	12
<b>CHICKEN NUGGETS W CHIPS</b>	12
<b>MOZZARELLA STICKS (V)</b>	12

## pasta & risotto

	Mbr/Non Mbr
<b>SPAGHETTI BOLOGNESE</b>	23 / 26
Spaghetti tossed in a homemade Napoli sauce with beef mince, topped with parmesan cheese	
<b>SPAGHETTI CARBONARA</b>	23 / 26
Spaghetti tossed in a bacon & Garlic cream sauce with parsley & parmesan	
<b>PUMPKIN &amp; SPINACH RISOTTO (VEG)</b>	23.5 / 26
Risotto rice in a creamy sauce with roasted pumpkin & spinach, topped with parmesan cheese	
<b>CHICKEN &amp; MUSHROOM RISOTTO (V)</b>	26 / 28
Risotto, chicken, mixed mushroom, parsley topped with parmesan cheese	

## salads

	Mbr/Non Mbr
<b>TUSCAN SALAD (V, GF)</b>	21 / 24
Mixed lettuce, tomato, cucumber, onion, potato, feta, & lemon dressing	
Add chicken	4
Add prawns	6
<b>PUMPKIN SALAD (V, GF)</b>	21 / 24
Roasted Pumpkin tossed in a spinach, onion & feta salad with balsamic dressing topped with toasted pine nuts	
Add chicken	4
Add prawns	6

## extras

<b>BOWL OF MASH</b>	3.5
<b>BOWL OF VEGETABLES</b>	5
<b>BOWL OF SALAD</b>	5
<b>GRAVY</b>	2
<b>MUSHROOM SAUCE</b>	3
<b>PEPPER SAUCE</b>	3

## mains

	Mbr/Non Mbr
<b>ROAST (GF)</b>	23.9 / 26
Check the Specials Board	
<b>FLATHEAD TAILS</b>	25.9 / 28
Served with chips & salad or vegetables, with lemon & tartare sauce	
<b>GRILLED BARRAMUNDI (GF)</b>	26.9 / 29
Served with chips & salad or vegetables, with lemon & tartare sauce	
<b>BANGERS</b>	25.9 / 28
Grilled beef sausages, peas, mash, onion & gravy	
<b>CALAMARI</b>	25.9 / 28
Served with chips & salad or vegetables, with lemon & tartare sauce	
<b>CHICKEN PARMA</b>	25.9 / 28
Panko crumb chicken breast, napoli sauce, mozzarella served with chips & salad or vegetables	
<b>CHICKEN SCHNITZEL</b>	24.9 / 27
Panko crumb chicken breast served with chips & salad or vegetables	
<b>BEEF BURGER</b>	22.9 / 25
Cheese, lettuce, tomato, pickles, house burger sauce	
Add Bacon	3
Add Egg	3
<b>VEGGIE BURGER (V)</b>	21.9 / 24
Veggie pattie served on a potato bun with lettuce, tomato & onion	
<b>PORK RIBS</b>	27.9 / 30
Served with chips, salad & BBQ sauce	
<b>CHICKEN ROYALE (GF)</b>	27.9 / 30
Grilled chicken tenders topped with prawns in creamy garlic sauce with sundried tomato, served with mash & vegetables	
<b>STEAK PORTERHOUSE 300G</b>	34.9 / 38
Served with chips & salad or vegetables. Choice of gravy or mushroom or pepper sauce	
<b>GARLIC PRAWNS</b>	29.9 / 32
Prawns cooked in a creamy white wine garlic sauce served with basmati rice	
<b>BUTTER CHICKEN</b>	24.9 / 27
Served with rice & naan	

## seniors

ADD SOUP OR DESSERT FOR \$3

<b>CHICKEN PARMA</b>	16
Served with chips & salad or vegetables	
<b>CHICKEN SCHNITZEL</b>	16
Served with chips & salad or vegetables	
<b>FLATHEAD TAILS</b>	16
Served with chips & salad or vegetables, with lemon & tartare sauce	
<b>BARRAMUNDI (GF)</b>	16
Served with chips & salad or vegetables, with lemon & tartare sauce	
<b>SPAGHETTI BOLOGNESE</b>	16
Spaghetti tossed in a homemade Napoli sauce with beef mince, topped with parmesan cheese	
<b>LAMBS FRY &amp; BACON</b>	16
Served with mash potato & vegetables	
<b>CHICKEN &amp; MUSHROOM RISOTTO</b>	16
Risotto, chicken, mixed mushroom, parsley & parmesan	
<b>SPAGHETTI CARBONARA</b>	16
Spaghetti tossed in a bacon & garlic cream sauce with parsley & parmesan	
<b>ROAST OF THE DAY (GF)</b>	16
Served with vegetables, please refer to specials board	
<b>TUNA PATTIES</b>	16
Served with chips & salad or vegetables	
<b>BANGERS</b>	16
Grilled beef sausages, peas, mash, onion & gravy	

ALL MEALS WILL BE SERVED AS DESCRIBED, AND ALTERATIONS WILL BE CHARGED ACCORDINGLY

V – Vegetarian • GF – Gluten Free

Please Note: The Glenroy RSL is not able to guarantee full Celiac requirements, please alert our team members of any allergy concerns. Most menu items can be modified to suit individual dietary requirements, we will endeavour to do our best for you. Please ask staff for any further dietary option.



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