



About the Event: This dinner is part of our student training restaurant program, giving students the opportunity to gain valuable hands-on experience. We thank you for supporting their learning journey as they showcase creativity and skill throughout the evening.

Dining Details: As the menu has been specially designed for this celebration, we are unable to cater to dietary restrictions or make modifications. This menu is prepared in a training kitchen where other dishes with allergens are also prepared.

Beverages are not included in the menu; a cash bar will be available on the night.

This event is communal seating of 10 guests per table.
Priced at \$75 per person.

THURSDAY 16TH OCTOBER 2025 6.30PM IN THE ANGLISS RESTAURANT

Celebrate a decade of partnership between Carpigiani Gelato University and William Angliss Institute with a one-of-a-kind culinary journey, where fine dining and the artistry of gelato come together in every course.

MENU

Oyster, Aperol Spritz Sorbetto

Contains - Seafood, Sulphites, Alcohol

Cauliflower Gelato, Cocoa Gel, Garlic Chip, Truffle oil/caviar

Contains - Milk, Soy, Gluten, Egg, Soy Miso, Nuts, Garlic, Fish, Sulphites

Cured Kingfish, Goats cheese Gelato, pickled Beets

Contains - Fish, Milk, Sulphites, - it may contain Gluten, Egg, Soy

Karaage Quail, creamed Coconut Rice, Corn Custard, Choi sum, Chili Caramel, Shiitake Gelato

Contains - Egg, Milk, Fish, Tree Nut (Coconut), Soy, Gluten, Sulphites, Spices

Roasted Pork Belly, Wombok Salad, Tofu Gelato, Spicy Hoisin

Contains - Soy, Sesame, Milk, Gluten, Sulphites, Egg

Sous-vide Beef Steak, smoked Potato mash, Prosciutto crisp, Truffle gelato, Truffle soil

Contains - Milk, it may contain - Gluten, Soy, Egg, Sulphites, Nut, Alcohol

Roasted Pineapple in Caramel, Liquorice Gelato, Coconut air

Contains - Milk, Egg, Gluten, Lecithin, Tree Nut, Sesame, Soy, Sulphites, Alcohol