



Angliss Restaurant

550 Little Lonsdale Street, Melbourne, VIC, 3000

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Angliss Restaurant is a live classroom, thank you for your support and understanding as our cookery and hospitality students develop their skills and knowledge under live service conditions.

Angliss Restaurant Menu

5th May - 28th June 2025

ENTRÉE \$10

Thai chicken and green papaya
salad, peanut caramel
GF DF

Seared scallops, cauliflower cream,
potato crisps, truffle
GF NF

Ham hock terrine, celeriac and
apple remoulade, roasted beetroot,
sauce Cumberland, toasted brioche
NF

MAIN \$22

Grilled sirloin steak, baked potato,
beer battered onion rings, king
brown mushroom, port jus
NF

Grilled Atlantic salmon, garlic
prawns, crab risotto
GF NF

Roasted chicken breast, onion
soubise, colcannon potato,
asparagus, tarragon jus
GF NF

Pumpkin and apple tortellini, Persian
Feta and herb salad, candied
walnuts
VEG

DESSERT \$10

Lime, mascarpone and raspberry
tart, lemon sherbet, raspberry
essence
NF VEG

Peanut butter mousse, caramelised
banana, salted caramel sorghum,
chocolate ice cream

Coconut rice pudding, basil ice
cream, pineapple, mango and lychee,
coconut soil
GF NF VEG

Sorry, No Split Bills

Group bookings are welcome at Angliss Restaurant. All guests are required to dine on a set menu if you are a large group of 20+ guests.

GF (Gluten Free) DF (Dairy Free) NF (Nut Free) VEG (Vegetarian)

Menus are subject to change due to seasonality and product availability.

Please Note: Angliss Restaurant offers products with peanuts, tree nuts, soy, milk, egg and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our menu items are 100% free of these ingredients.