



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

3rd Aug - 18 Sep 2026

ENTRÉE \$11

Grilled haloumi, baby beetroot, roasted tomato, eggplant and haricot bean salad GF NF VEG

Seared scallops (I), cauliflower cream, potato crisps, truffle GF NF

Parsnip soup, roasted togarashi prawn tails, green chilli and spring onion oil NF

Crispy fried pork, chilli caramel, apple and cabbage slaw DF NF

MAIN COURSE \$23

Confit duck leg, sugarloaf cabbage, French lentils, jus gras NF

Roasted sirloin, smoked leek, black fungi, kohlrabi puree, red wine jus GF NF

Olive, sesame and chive crusted fish (A) with sour orange, mussels and clams, borlotti beans GF DF NF

Potato gnocchi, pumpkin, pine nuts, brown sage butter sauce VEG

SIDES \$5

Polenta chips with truffle aioli

Duck fat potatoes GF DF NF

DESSERT \$11

Pistachio cake, sheep's milk yoghurt, orange, Turkish delight ice cream

Sticky date madeleines, vanilla ice cream, blackberry, butterscotch sauce NF

Peanut butter mousse, caramelised banana, chocolate ice cream, cacao nib coulis

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) # (Gluten Free available on request)
(A) Seafood is Australian (I) Seafood is Imported

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.