



Angliss Restaurant

550 Little Lonsdale Street, Melbourne, VIC, 3000

(03) 9606 2108 | goodfood@angliss.edu.au | www.angliss.edu.au

Angliss Restaurant

7th October - 22nd November 2024

Menu

ENTRÉE \$9

Salad of roast beetroot, zucchini, fennel, black olive and basil, goats curd NF GF VEG

Pressed chicken terrine, celeriac and apple remoulade, sauce Cumberland, toasted brioche NF

Prawn wontons, black vinegar, crispy chilli oil NF DF

Crispy quail, shitake mushroom, choi sum, chilli caramel sauce NF DF

MAIN \$20

Crispy skinned blue eye, shaved cuttlefish, coconut curry GF DF NF

Herb gnocchi Parisienne, pumpkin, king brown mushrooms, burnt butter sauce NF VEG

Beef Porterhouse, charred broccolini, beer battered onion rings, chimichurri NF

Roasted chicken breast, fondant potato, onion soubise, Warrigal greens, tarragon jus NF GF

DESSERT \$9

Chocolate pave, salted caramel popcorn, chocolate syrup, popcorn ice cream NF GF

Pistachio cake, orange curd, chocolate sorbet, Persian fairy floss

Honey panna cotta, caramel pears, pecan and almond granola, crème fraiche ice cream

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.