



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

28th Sep - 28th Nov 2026

ENTRÉE \$11

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

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

Thai chicken and green papaya salad, peanut caramel GF DF

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

MAIN COURSE \$23

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

Sirloin steak, charred broccolini, smoked potato, port jus GF NF

Crispy skinned blue eye, shaved cuttlefish, coconut curry, jasmine rice GF DF NF (A)

Ragout of wild mushroom risotto, crisp parmesan wafer GF NF VEG

SIDES \$5

Onion rings NF VEG

Market leaf salad, honey and mustard dressing GF DF NF VEG

DESSERT \$11

Lime, mascapone and raspberry tart, lemon sherbet, raspberry essence NF

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

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

Sorry, No Split Bills (Please note we are cashless payments from 1 October 2026)

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.