



Angliss Restaurant

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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 March - 17th April 2025

ENTRÉE \$10

Seared coriander crusted beef, Thai green paw paw and bean shoot salad
GF DF NF

Zucchini flower tempura, zucchini mozzarella, pea and mint salad
GF NF VEG

Grilled octopus, chorizo, potato, squid ink
GF NF DF

MAIN \$22

Ras el hanout lamb cutlets, fried cauliflower, freekeh and feta salad, tarator sauce

Grilled Atlantic salmon, garlic prawns, crab risotto
GF NF

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

Vegetarian special of the day

DESSERT \$10

Roasted peach, almond crumble, blood peach sorbet, fresh raspberries

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

Sweet garden carrot cake, whipped cheesecake, candied walnut crunch, cinnamon ice cream, black raisin 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)

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.