

ANGLISS BISTRO



FRIDAY LUNCH MENU

7th AUG - 30th OCT 2026

2 Courses - \$30

3 Courses - \$35

ENTRÉE

Chicken tempura, miyako teriyaki sauce *NF DF*
(Vegetarian option available)

Pan seared scallop, cauliflower puree, bacon crumble *GF NF (M)*

MAIN COURSE

Grilled chicken, sambal matah, fragrant kaffir lime, rice *GF*

Miso glazed fish, quinoa, pickled vegetables *NF DF GF (A)*

Soba noodle, seasonal vegetables, sesame-ginger dressing and fried tofu *VG*

Lamb rump, parsnip puree, caramelized onions, lamb jus and Brussels sprouts *NF*

Chef's Specials

Subject to availability

DESSERT

Mille-feuille tiramisu, berries *NF*

Caramelised macadamia tart, pistachio soil, lemon myrtle ice-cream

GF (GLUTEN FREE)

DF (DAIRY FREE)

NF (NUT FREE)

VG (VEGAN)

(A) SEAFOOD IS FROM AUSTRALIA

(M) SEAFOOD IS MIXED ORIGIN

Sorry, No Split Bills

(Please note we are cashless payments from 1 October 2026)

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.